

Hors d'Oeuvres

Soupe à l'Oignon

Of Paris-Isle, France

Half 8.75 / Full 9.95

Traditional onion soup with apple cider and cream, gratinée with gruyère and émenthal cheeses

Tarte à l'Oignon

9.95

Alsace-style caramelized onion tart, crisp smoked bacon bits, herb Boursin, goat and cottage cheeses (Also available with no bacon)

Alsace Style Crab Cake

15.25

Claw crab meat seasoned to perfection served on a savor waffle, served with creamed tomato sauce

Soufflé au Fromage

10.75

gruyère cheese soufflé

Boudin Noir

10.95

Traditional blood sausage and caramelized onions served with apple sauce

Baked Brie en Croûte

15.75

Baked brie wrapped in puff pastry, served with apple caramel sauce and toast points, garnished with assorted wild greens and house dressing

Escargots

15.75

Snails in garlic butter

Coquilles St. Jacques

16.00

Sea scallops, bay shrimp, and mushrooms in a light cream sauce with a cheese and garlic parsley crust

Please No Cell Phones in the Dining Room
Parties of 6 or more 20% gratuity will be added

Huîtres*

Of Poitou-Charentes, France

14.95

Four fresh regional oysters: Rockefeller with spinach and Pernod, Bienville with crab meat, fried with Cajun hollandaise with ham, and raw with shallot champagne vinaigrette

Mousse de Foie de Volaille

11.50

Chicken liver paté with onions, tomatoes, cornichons, served warm with toast

Moules Marinière

Of Poitou-Charentes, France

15.50

Steamed mussels with white wine, tomatoes, finished with cream, served with toast for broth

Moules Rochelaise from La Rochelle

Of La Rochelle, France

16.50

Steamed mussels with curry, diced apples, and light cream (Chef's Favorite)

Crevettes

Of Normandy, France

15.95

Shrimps in beurre blanc with tomato, capers, and garlic

Steak Tartare

16.50

Traditional hand cut beef steak tartare

Foie Gras

Of Aquitaine, France

26.50

Duck foie gras terrine on toasted brioche with fig preserve

Or

Fresh grade-A seared duck foie gras served on brioche French toast and dark red cherries

29.00

*Consuming raw or undercooked seafood increases risk of contracting a foodborne illness

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Salade

Salade Laitue et Noix

Of Burgundy, France

7.95

Boston lettuce topped with Roquefort cheese crumbles, toasted candied pecans, and mustard seed vinaigrette

Classic American Wedge Salad

8.95

Wedge iceberg topped with crispy applewood smoked bacon, maytag blue cheese, diced tomatoes finished with creamy Italian dressing

Salade des Trois Tomates à la Crème de Chèvre

Of Normandy, France

11.25

Three marinated tomatoes served with assorted greens, goat cheese, and shallot tarragon vinaigrette

Tropical Crab and Shrimp Norte Dame

15.95

Select crab meat tossed with bay shrimp, tropical fruits finished with walnut passion fruit vinaigrette

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Entrées

Schnitzel

28.95

Breaded Pork Loin pan-fried golden brown to perfection
Hunter Style—topped with black forest mushroom and peppercorn sauce,
served with au gratin potatoes and seasonal vegetables

Or

Topped with Crab meat and béarnaise sauce, served with au gratin potatoes and seasonal vegetables

32.95

Aubergine du Bayou Tèche

Half 21.50/ Full 26.00

Eggplant fried with crab meat, shrimp, and Cajun hollandaise with ham,
served with caviar potatoes and seasonal vegetables

Le Poisson "Bronze"

19.95/ 28.50

The original Bronzed Fish with toasted pecans and citrus beurre blanc coated with 10 spices,
cooked in a cast iron skillet, served with ratatouille and sweet potato

Seared Scallops Oscar Style

Of Pays-De-La-Loire, France

34.00

Pan seared scallops topped with crab meat and béarnaise sauce
served with asparagus and au gratin potatoes

Légumes

23.00

Vegetables – Sweet potato parsnip pie, fennel, leeks, vegetable ratatouille,
spinach, seasonal vegetables, and salad of the day

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Poulet "Coq au Vin"

Of Burgundy, France

Half 21.00/ Full 25.95

Braised chicken "Coq Au Vin" with red wine, mushrooms, bacon, and onions served with seasonal vegetables and buttered egg noodles

Ris de Veau

25.50/ 31.00

Braised veal sweetbreads, mushrooms, braised carrots, and rosemary au gratin potatoes

Ribeye Steak

36.50

12 oz. pan roasted ribeye steak topped with peppercorn sauce, served with assorted vegetables and classic French fries.

Tournedos

24.95/ 34.95

Beef tenderloin steak with a bleu cheese crust, assorted wild mushrooms, port wine sauce, seasonal vegetables, and au gratin potatoes

Beef

39.50/ 47.50

Beef tenderloin sautéed with fresh duck foie gras and port wine sauce,
(Only when whole foie gras is available)

Or

33.00/ 41.95

Beef tenderloin sautéed with crab meat and béarnaise sauce
Served with potato pancakes and seasonal vegetables

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Canard

Of Normandy, France

Half 28.50/ Full 34.50

Duck two ways – leg confit crisp and lavender honey breast roasted medium rare with pears and cherries, Kirsch flavored sauce, and sweet potato parsnip pie

Carré d'Agneau

Of Normandy, France

39.95

Roasted rack of lamb brushed with French mustard served with seasonal vegetables
Served with rosemary au gratin potatoes

Chicken Breast Marseille

Of Normandy, France

26.95

Marinated pan roasted chicken breast topped with tomato concasse, avocado and encrusted with fine French cheeses served with tomato champagne sauce and vegetable and starch of the day.

House Side Dishes

Truffle French Fries fried in Duck Fat 7.95

Au Gratin Potatoes 5.50

Buttered Noodles 5.00

Seasonal Vegetables of the Day 5.50

Sautéed Mushrooms 7.95

Asparagus and Cajun Hollandaise with Ham
(When available) 7.50

Side Béarnaise or Side of Peppercorn 3.95

Macaroni and Cheese 8.00

Lobster Macaroni and Cheese 14.00

All food items are cooked to the recommended FDA food code temperatures
unless otherwise requested

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