

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)

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

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)

Shrimp Andre

15.95

Shrimp sautéed with tomatoes and capers finished with buerre blanc

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

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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

Roasted Beet Salad

10.50

Oven Roasted Beets, tomatoes in a light walnut vinaigrette, topped with goat cheese

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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

Assorted Fresh Vegetables of the Day

Served with Sweet Potato Parsnip Pie

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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*

T bone Steak and Frites

36.50

14 oz. pan roasted T bone steak topped with peppercorn sauce, served with assorted vegetables and classic French fries

Tournedos

25.95/ 35.95

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

Beef

34.00/ 42.00

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

Lamb Shank Cassoulet

29.95

Braised lamb shank with smoked sausage, assorted vegetables, and navy beans, in a light sauce

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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 Cordon Bleu

Of Paris, France

27.50

Breaded pan roasted chicken breast lined with ham and Swiss cheese, served with vegetables and starch of the day

House Side Dishes

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

Macaroni and Cheese

French style finished with bacon 8.00

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

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