

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

11.50

*Alsace-Style Caramelized **Onion Tart**, Crisp Smoked Bacon Bits, Herb Boursin,
and Cottage Cheeses (Also Available with No Bacon)*

Boudin Noir

12.00

*Traditional **Blood Sausage** and Caramelized Onions, served with Apple Sauce*

Mousse de Foie de Volaille

13.50

***Chicken Liver Paté** with Onions, Tomatoes, Cornichons, served Warm with Toast*

Baked Brie en Croûte

15.95

*Baked **Brie** wrapped in Puff Pastry, served with Apple Caramel Sauce and Toast Points,
garnished with Assorted Wild Greens and House Dressing*

Escargots

16.50

***Snails** in Garlic Butter*

Coquilles St. Jacques

16.75

***Sea scallops, Bay Shrimp,** and Mushrooms in a Light Cream Sauce
with a Cheese and Garlic Parsley Crust*

**Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk
of contracting a foodborne illness-especially if you have certain medical conditions.*

Please No Cell Phones in the Dining Room

Our Corkage Fee is \$25. per 750 ml bottle

Parties of 6 or more 20% gratuity will be added

Smoked Salmon and Cucumber Terrine

15.95

*In House **Smoked Salmon Terrine** finished with a Dill Cream Cheese served with Cucumber Salad and Toast Points*

Seafood Crepes Britain

14.95

*Two Delicate Crepes filled with Assorted **Seafood** topped with Sauce Mouseline*

Shrimps Andre

16.95

***Shrimps** sautées with Tomatoes and Capers finished with Beurre Blanc*

Moules Marinière

Of Poitou-Charentes, France

16.95

*Steamed **Mussels** with White Wine, Tomatoes, finished with Cream, served with Toast for Broth*

Vegetable Strudel

15.50

*Assorted Fresh **Vegetables** Lightly Seasoned with Tarragon finished with Spicy Cheddar wrapped in Phyllo Dough and served with Beurre Blanc*

Steak Tartare *

16.95

*Traditional Hand Cut **Beef Steak** Tartare*

Pork Rillettes Versailles

14.75

*Slowly Braised **Pork Shoulder** served with tomatoes, onions and cornichons served chilled with toast points*

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Foie Gras*

Of Aquitaine, France

27.50

Duck Foie Gras Terrine on Toasted Brioche with Fig Preserve

Or

32.00

Fresh Grade-A Seared Duck Foie Gras*

served on a Buttermilk Waffle with Dark Red Cherries

Salade

Salade Laitue et Noix

Of Burgundy, France

8.25

Hydro Bibb Boston Lettuce topped with Roquefort Cheese Crumbles,

Toasted Candied Pecans,

and Mustard Seed Vinaigrette

Salade deTrois Tomates à la Crème de Chèvre

Of Normandy, France

11.50

Three Assorted Marinated Tomatoes served with Wild Greens, Goat Cheese,

and Shallot Tarragon Vinaigrette

Roasted Beet Salad

10.95

Oven Roasted Beets and Walnuts

served with Goat Cheese

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Entrées

Escalope Viennoise

29.50

*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*

33.00

Aubergine du Bayou Tèche

Half 23.00/ Full 28.00

Eggplant *Fried with Crab Meat, Shrimp, and Cajun Hollandaise with Ham,
served with Caviar Potatoes and Seasonal Vegetables*

Le Poisson “Bronze”

21.50/ 29.75

*The Original **Bronzed Fish** with Toasted Pecans and Tomato Beurre Blanc
Coated with 10 Spices and Cooked in a Cast Iron Skillet
served with Ratatouille and Sweet Potato Parsnip Pie*

Seared Scallops Oscar Style*

Of Pays-De-La-Loire, France

35.75

*Pan Seared **Scallops** topped with Crab Meat and Béarnaise Sauce
served with Asparagus and Au Gratin Potatoes*

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Légumes

24.75

Assorted Fresh **Vegetables** of the Day
served with Sweet Potato Parsnip Pie

Poulet “Coq au Vin”

Of Burgundy, France

25.95

Braised **Chicken** “Coq Au Vin” with Red Wine, Mushrooms, Bacon, and Onions
served with Seasonal Vegetables
and Buttered Egg Noodles

Tournedos*

27.00/37.95

Beef Tenderloin steak with a Bleu Cheese Crust,
Assorted Wild Mushrooms, Port Wine Sauce,
Seasonal Vegetables, and Au Gratin Potatoes

Beef*

42.00/ 49.75

Beef Tenderloin sauté with Seared Duck Foie Gras and Port Wine Sauce,
(Only When Whole Foie Gras is Available)

Or

35.75/ 43.50

Beef Tenderloin sauté with Crab Meat and Béarnaise Sauce
topped with a Sunny Side Up Egg
Served with Potato Pancake and Seasonal Vegetables

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Canard*

Of Normandy, France

Half 29.50/ Full 36.50

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

41.95

Roasted Rack of **Lamb** brushed with French Mustard served with Seasonal Vegetables and Rosemary Au Gratin Potatoes

Braised Lamb Shank

31.95

Lamb Shank braised
served with Vegetable 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 8.00

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Dessert

Our Famous Souffles

\$10.50

Rich and creamy yet also as light as air

A French classic

Choice of:

Grand Marnier

Chocolate

Raspberry

or

Caramel

Tarte aux Pommes

\$8.50

*Buttery Puff Pastry, **Granny Smith Apples** and Raisins
topped with Praline Crunch and Ice Cream*

Crème Brûlée

\$8.50

*Silky Rich **Custard** topped with Caramelized Sugar*

Three Cheeses

\$15

Chef's Selection

Crepe Suzette

\$8.50

*Delicate **Egg Pancakes**
finished with Grand Marnier sauce*

French Style Chocolate Lava

\$9.25

*Traditional **French Lava Cake**, served with Vanilla sauce and Ice Cream*

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