

# Hors d'Oeuvres

**Ask your server about the Soupe du Jour**

## **Soupe A L'Oignon**

*Of Paris-Isle, France*

*Half 8.50 / Full 9.75*

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

## **Tarte A L'Oignon**

*9.75*

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

## **Country Style Fried Green Tomatoes**

*13.95*

*Buttermilk marinated green tomatoes, topped with crab meat, and served with mustard beurre blanc*

## **Spinach, Artichoke And Crab Imperial**

*14.75*

*Fresh baby spinach and artichokes, blended with crab, finished with cheese and herbs, and served with toast points*

## **Shrimp And Grits**

*Southern Favorite Shrimp and Grits*

*14.95*

*Creamy grits topped with sautéed shrimp and diced tomatoes*

## **Soufflé Au Fromage**

*9.95*

*Gruyère **cheese soufflé***

## **Boudin Noir**

*10.50*

*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*

**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

**Escargots**

15.50

*Snails in garlic butter*

**Mousse De Foie De Volaille**

10.95

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

**Moules Marinière**

*Of Poitou-Charentes, France*

14.95

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

**Moules Rochelaise from La Rochelle**

*Of La Rochelle, France*

15.75

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

**Coquilles St. Jacques**

14.95

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

**Crevettes**

*Of Normandy, France*

13.50

*Shrimps in beurre blanc with tomato, capers, and garlic*

**Steak Tartare**

14.50

*Traditional hand cut beef **steak tartare***

**Foie Gras**

*Of Aquitaine, France*

24.95

*Duck foie gras terrine toasted brioche with fig preserve*

*Or*

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

28.00

# **Salade**

## **Salade Laitue Et Noix**

*Of Burgundy, France*

7.25

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

## **Salade Endives, Cresson, Chèvre Chaud**

*Of Nord-Pas de Calais*

11.00

**Belgian endives** tossed with watercress, mushrooms, and apples, topped with fried goat cheese, roasted walnuts, and French mustard dressing

## **Salade Tomatoes Et Chèvre**

*Of Provence, France*

10.50

Three different **tomatoes** served with arugula and goat cheese tossed in shallot tarragon vinaigrette

# **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 19.50/ Full 25.50*

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

## **Chef's Special Creation Of The Day**

*Please ask your server for today's selection*

## **Le Poisson "Bronze"**

*18.75/ 27.75*

*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*

33.50

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

## **Filet of Baked Sea Bass**

*Of Languedoc-Roussillon, France*

34.95

***Sea Bass** filet baked topped with mushroom duxelle,  
served with braised fennel, and finished with orange mango flavored beurre blanc*

**Légumes**

22.00

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

**Poulet “Coq au Vin”**

Of Burgundy, France

Half 19.95/ 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**

24.75/ 29.50

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

**New York Strip Steak**

23.95/ 35.95

Center Cut Choice **New York Strip Steak** served with au-gratin potatoes and seasonal vegetables of the day with choice of béarnaise or peppercorn sauce

**Tournedos**

23.95/ 33.95

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

**Beef**

37.50/ 45.50

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

Or

31.00/ 39.95

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

## **Chef's Special Game Selection**

*Please ask your server for today's selection*

### **Canard**

*Of Normandy, France*

*Half 26.00/ Full 32.00*

**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*

*38.50*

Roasted rack of **lamb** with garlic and herbs served with rosemary au gratin potatoes and watercress

### **Lapin**

*Of Burgundy, France*

*22.50/ 29.75*

Boneless **rabbit** braised in veal stock with California prunes served with macaroni and cheese with ham

## **House Side Dishes**

**Baked Lobster Macaroni and Cheese with Ham 9.75**

**Truffle French Fries fried in Duck Fat 7.50**

**Au-Gratin Potatoes 4.95**

**Buttered Noodles 4.75**

**Seasonal Vegetables of the Day 4.75**

**Sautéed Wilds Mushrooms 6.75**

**Asparagus and Cajun Hollandaise with Ham**

**(When available) 6.95**

**Side Béarnaise or Side of Peppercorn 3.75**

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