



# Dinner à la Carte

## FIRST COURSE



### La Soupe à l'oignon 6

*Puréeed French onion soup*



### La Soupe du Jour 6

*Soup of the day*

### Salade Verte 6

*House salad*  

### Le Thon 12

*\*Hand Cut Ahi Tuna sashimi grade  
(2 ways) Classic Tartare and Seared  
Carpaccio slices, Ginger  
Vinaigrette*  

### La Crêpe au Crabe 12



*Thin French "Crêpe" stuffed  
with Lump Crab meat, Béchamel  
with Swiss cheese*



### Les Escargots 12

*Baked Snails (6) with Garlic and  
Parsley Butter and Tomato  
concassée*

### Le Saumon cru 11

*\*Thinly sliced raw Salmon,  
marinated in Lemon juice, Olive  
oil, Capers and shallots*  


### Le Foie Gras 26

*\*Pan seared Fresh Duck Liver with  
caramelized White Peach, Port  
Wine sauce*

## MAIN COURSE

*Served with a complimentary Soup or Salad*

### LE SAUMON D'ECOSSE 29

*\*Poached filet of fresh wild  
caught Scottish salmon with fresh  
herbs, lemon and capers butter  
sauce* 

### LE STEAK AU POIVRE 36

*\*Pepper crusted beef tenderloin,  
deglazed with cognac and  
demiglace*

### LES COQUILLES SAINT- JACQUES 32

*Pan seared diver sea scallops,  
champagne sauce with a touch of  
saffron, served with tiny green  
lentils*

### LE FILET GRILLÉ SAUCE ROQUEFORT 36

*\*Beef tenderloin, blue cheese  
and port wine cream sauce*

### L'ESCALOPE DE VEAU NORMANDE 33

*\*Prime Veal Scallopini, sautéed  
spinach, Calvados Mushroom  
Cream Sauce*

### LE TOURNEDOS ROSSINI 55

*\*Grilled beef tenderloin, topped  
with fresh "Foie Gras"(5oz.),  
port wine reduction sauce*


### LE CRABE 32

*Pan seared local Jumbo Lump  
crab cake (almost no binder),  
Sauce "Beurre Blanc"*


### LE CANARD 33

*\*Seared boneless breast of  
Hudson Valley duck breast, white  
peach, green peppercorn and  
orange zest sauce*

### LE CARRÉ D'AGNEAU, SON JUS PARFUMÉ AUX 47

*Herbes de Provence classic  
rack of lamb (Domestic-  
Colorado) roasted, lentils,  
heirloom tomatoes, served with  
its own Juice (25 Minutes)* 




### LE HOMARD 38

*Two lobster tails poached in  
olive oil, shallot "Beurre  
Blanc" sauce* 

### LE PANACHÉ DE LA MER 45

*Pan seared fresh filet of wild  
caught Sea Bass, Diver Sea  
Scallop, and grilled Maine  
Lobster Tail, Three Sauces*

### L'ASSIETTE VÉGÉTARIENNE 25

*Seasonal roasted vegetables,  
balsamic vinegar and extra virgin  
olive oil*   



Vegetarian and Vegan



Heart-Healthy food: Low-Sodium, Low-Cholesterol



Gluten-free

The Chefs would be glad to accommodate plate splitting 10

For parties of 8 or more guests: gratuity included in bill

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs can increase your risk of foodborn illness, especially if you have certain medical condition