



Lunch a La Carte

Our Lunch on Plates are served with a complimentary Soup or Salad

Saumon Cru 14

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

Escargots 13

Baked Snails (5) with Garlic and Parsley Butter, Tomato concassée

Thon 15

Hand Cut sashimi grade Ahi Tuna Loin*, seasoned in the classic French "Tartare" way (shallots, chives, etc.) and seared carpaccio slices, Crispy Potatoes, Ginger Vinaigrette

Suprême de Volaille 15

Sautéed boneless Breast of Chicken, Pommery Mustard Sauce

Foie de veau 14

Sautéed calf's liver, and Onion marmalade, Port Wine Sauce

Salade de Poulet aigre-douce 13

Salad of tender Greens, dried Cherries, Walnuts, Fourme d'Ambert pieces, topped with sliced grilled Chicken, Apple julienne, Shallots, Sherry Vinaigrette

Porc 15


Grilled Berkshire Pork Tenderloin, Apple and Apricot Chutney, Crispy Potatoes, Dried Cherries Port wine sauce

Coquilles Saint-Jacques 18

Pan seared Diver Sea Scallops over du Puy Lentils, Champagne Sauce with touch of Saffron

Saumon 16

Poached Filet of Salmon* with fresh herbs, sautéed Spinach, Lemon and Capers Butter Sauce OR

Grilled filet of Salmon with Heart healthy Sauce 
(Petite diced heirloom Tomatoes, Garlic, Fresh Herbs, Olive Oil)

Gourmandise de Boeuf 17

Seared Beef tenderloin*, tender mixed Greens, Heirloom Tomatoes, dry Cherries, roasted nuts, Fourme d'Ambert, Sherry Vinaigrette

Salade de Coquilles St-Jacques aux Truffles 17

Pan seared Diver Sea Scallops on tender Greens and crispy Potatoes, Truffle vinaigrette

Crabe 19

Pan seared Jumbo Lump Crab Cake (almost no binder) Sauce "Beurre Blanc"

Homard 21

Maine Lobster Tail poached in Olive Oil then grilled, served with fresh sautéed Spinach, Crispy Potatoes,
• Shallot "Beurre Blanc" OR
• Truffle vinaigrette

Filet sauce au Poivre 20

Grilled Petite Beef Tenderloin*, deglazed with Cognac and Peppercorn demi-glace

Filet Sauce Roquefort 20

Grilled Petite Beef Tenderloin*, Roquefort, Demi Glace cream Sauce

Poisson du Jour et Crabe 26

Pan seared fresh Filet of fish of the day topped with Lump Crab meat, sautéed Spinach, Shallot, Saffron Champagne Sauce

Agneau 26

Grilled Lamb rack* and Merguez sausage, Du Puy Lentils, Heirloom Tomatoes, Au Jus

Foie Gras 27

Pan seared Fresh Duck Liver* served with crispy Potatoes, Port Wine sauce

Duo Gourmand 35

Twin Filets of Beef Tenderloin*, one Peppercorn crusted, Cognac and demi-glace sauce, the other with blue Cheese Port wine Cream sauce

Crêpe au Crabe 17

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

Assiette Végétarienne 17

Market Price; Seasonal Roasted Vegetarian Plate Available Please ask your Waiter for the choices of the Day



heart-healthy ; low sodium & cholesterol



vegan



gluten-free*

Duck liver, Tuna, Salmon, Veal, Duck, Steak, and Lamb may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs can increase your risk of foodborne illness(es), especially if you have certain medical condition(s)