

# Menu Bistro

First & Main Courses / \$25 ~ 3 Courses / \$30

## Salade Verte

House salad, grapes & Traditional Dijon vinaigrette

## Soupe à l'Oignon

Signature Mountain-Style French Onion Soup

## Soupe du Jour

Soup of the day

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## Steak Frites

12oz Ribeye\*, French fries & Béarnaise sauce

## Le Saumon

Grilled Scottish Salmon, crispy potatoes & spinach

Shallot Beurre Blanc or Heart healthy sauce with Heirloom tomatoes

## Coquilles Saint-Jacques et Crevettes au Gratin

Pan seared Diver Sea Scallops & wild Shrimps baked with Orzo risotto & seasonal vegetables

## Le Duo d'Agneau

Merguez & Lamb rack\* au jus, Du Puy Lentils & Heirloom Tomatoes

## Suprême de Volaille Paillard

Sautéed Chicken breast with vegetables medley & Lemon capers parsley butter sauce

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## Crème Brûlée à la Vanille

Served with fresh berries

## Trio de Sorbets

Passion Fruit, Raspberry & Lemon

## Tarte Fine aux Pommes

Thin puff pastry crust with caramelized sliced apples & Vanilla Ice Cream

## Marquise au Chocolat

Rich Chocolate Truffle cake & Crème Anglaise

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

# A La Carte Bar Menu

<b>Soupe du Jour / Soupe à l'Oignon</b>	\$7
Seasonal Soup of the day / Signature Mountain-Style French Onion Soup	
<b>Salade Verte</b>	\$7
House salad, grapes & Traditional Dijon vinaigrette	
<b>L'Assiette de Fromages</b>	\$13
Chef's selection of 4 Artisanal Cheeses & condiments	
<b>Salade Végétarienne</b>	\$13
Endive, Avocado, Asparagus tips, Heart Palm, Heirloom Tomato, Du Puy Lentils & Sherry vinaigrette	
<b>Les Escargots</b>	\$13
5 baked Snails, tomato concassée, garlic & parsley butter	
<b>Coquilles Saint-Jacques aux Truffes</b>	\$19
Pan seared Diver Sea Scallops, crispy potatoes & Truffle vinaigrette	
<b>Le Saumon Cru</b>	\$12
Salmon* carpaccio marinated in lemon juice, olive oil, capers & chives	
<b>Le Thon</b>	\$13
Hand cut Ahi Tuna Tartare*, seared Tuna & ginger vinaigrette	
<b>La Crêpe au Crabe</b>	\$14
French "Crêpe" filled with Lump Crab meat, spinach, Béchamel & Swiss cheese	
<b>Le Crabe</b>	\$17
Baked local Jumbo Lump Crab cake & Shallot Beurre Blanc sauce	
<b>Le Homard</b>	\$19
Grilled Maine Lobster tail, crispy potatoes & Shallot Beurre Blanc sauce OR Truffle vinaigrette	
<b>Le Filet Mignon de Boeuf au Poivre</b>	\$18
5oz Grilled Petite Beef Tenderloin*, deglazed with Cognac & peppercorn demi-glace	
<b>Ravioles de Royan à la Provençal</b>	\$17
Ravioles de Royan, tomato concassé, ratatouille, butter sauce parmesan	

20% gratuity will be added for party of 8 or more

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