



# HAPPY HOUR SPECIALS

(Sunday to Friday, 5-7 pm\*)

## Beers

### Domestic \$3

Budweiser  
Bud Light  
Michelob Ultra

### Specialty \$4

DB Schwartz Beer  
Loose Cannon IPA  
Alewerks Pale Ale  
Legend Brown Ale  
Vienna Lager

### Imported \$5

Stella Artois  
St. Pauli Girl  
St. Pauli Girl N.A.

## Daily Specials

### Sunday

Southern Honey \$8  
Pama, Sweet Tea, Jack Daniel's Honey, Campari

### Tuesday

Joy \$8  
Pama, House Vodka, Lime Juice

### Wednesday

French Martini \$8  
Pineapple Juice, House Vodka, Crème de Cassis

### Thursday

House Vodka/Gin Martini\* \$7  
Add blue cheese olives +\$1  
House Vodka-Pinnacle/House Gin-Gordon's

### Friday

French 75 \$8  
Lemon Juice, House Gin, Sugar Cube, Champagne

## Wines (by the glass)

### Whites \$6

-French Colombard-Ugni Blanc  
-French Sauvignon Blanc  
-French Chardonnay  
-U.S. Chardonnay  
-U.S. Pinot Grigio  
-U.S. Riesling

### Reds \$6

-French Red Blend  
-French Pinot Noir  
-French Bordeaux  
-U.S. Merlot  
-US Cabernet Sauvignon

### Rose \$6

-French Languedoc Rosé  
-US White Zinfandel

### Sparkling \$6

-French Brut  
Add splash of Crème de Cassis +\$1

\*This menu is exclusive to the bar or terrace only.  
No reservations accepted.

Available 5pm to 7pm everyday except Saturdays, Holidays, and Special Events.



# Bar Bistro Menu

(Available daily 5pm to closing)

## SALADE VERTE 7

Tender Greens, Sliced Grapes, Dijon Vinaigrette

## LA SOUPE À L'OIGNON 7

Signature "Mountain-Style" French Onion Soup

## CREVETTES AU GRATIN 16

Wild Pink Shrimps\*, Orzo Risotto,  
Vegetable Medley, Parmesan Velouté

## L'ASSIETTE DE FROMAGES 13

Cheese selection, Dry Fruits & Nuts, Mixed Greens

## SALADE DE POULET AIGRE-DOUCE 13

Salad of Greens, Dried Cherries, Roasted Nuts, Fourme  
d'Ambert Pieces, Apple Julienne with Sliced Grilled  
Chicken\*, Sherry Vinaigrette

## SHRIMP SALAD 17

Salad of Endives, Wild Red Shrimps served with  
Balsamic Vinaigrette and Pesto Sauce

## LA SALADE VÉGÉTARIENNE 12

Salad of Lentils, Belgian Endive, Avocado, Heart of Palm  
Heirloom Tomato, Asparagus, Sherry Vinaigrette

## LE CARPACCIO DE SAUMON 12

Thinly Sliced Raw Salmon\*, Lemon Juice,  
Olive Oil, Capers and Shallots

## LES ESCARGOTS 11

Baked Snails (4) with Garlic and Parsley Butter  
and Tomato Concassée

## LE HOMARD 20

Maine Lobster\* Tail Poached in Olive oil, then Grilled  
served with Crispy Potatoes, Beurre Blanc

## PETIT FILET MIGNON 19

Grilled Petite Beef Tenderloin, Crispy Potatoes,

Choice of sauce:

- Cognac Peppercorn
- Classic Bearnaise
- Roquefort

## LA SOUPE DU JOUR 7

Soup of the Day

## LE THON 14

Ahi Tuna\*, Ginger Vinaigrette, Classic Tartare

## LE CRABE 17

Pan Seared Jumbo Lump Crab Cake  
(almost no binder), Beurre Blanc

## LE SAUMON 14

Grilled Fresh Filet of Scottish Salmon\*,  
Risotto, Champagne Saffron Sauce

## COQUILLES SAINT-JACQUES 18

Pan seared Sea Scallops\*, tender Greens and  
Crispy Potatoes, Truffle Vinaigrette

## LE YACA BURGER 15

Hereford Ground Beef on a Brioche Bun, served with Tomato,  
Onion, Bearnaise and Crispy Potatoes on the side.

## PORC 15

Grilled Berkshire Pork Tenderloin, Apple and Apricot Chutney,  
Crispy Potatoes, Port Wine Sauce

## LE THON FAÇON ASIATIQUE 14

Seared Rare Ahi Tuna, Seaweed Salad,  
Crispy Potatoes & Ginger Vinaigrette

## CRÊPE AU CRABE 14

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

## SUPREME DE POULET 12

Pan Seared Chicken Scallopini, Sauteed Vegetables,

Choice Of Sauce:

- Lemon Brown Butter, Capers, Parsley
- Mushroom Calvados Sauce

**Bar Bistro Menu is exclusive to the bar and terrace only  
on a first come first serve basis.**

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