



À La Carte Appetizers

Soupe à L'oignon 7

Purée Mountain-Style" French Onion Soup

Soupe du Jour 7

Soup of the Day

Salade Verte 7

House Salad, Sliced Grapes, Light Traditional Dijon Vinaigrette

Foie Gras 28

Pan Seared Fresh Duck Liver*, Caramelized White Peach, Port Wine sauce

Thon 14

Hand Cut Ahi Tuna (Sashimi Grade), Classic Tartare, Ginger Vinaigrette

Salade Végétarienne 13

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

Escargots 13

Baked Snails (5) with Garlic and Parsley Butter and Tomato Concassée

Crêpe au Crabe 14

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

Salade de Coquilles Saint-Jacques aux Truffes 19

Salad of Pan Seared Diver Sea Scallops, Crispy Potatoes, Truffle Vinaigrette

Saumon Cru 12

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

*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 condition(s)



À La Carte Entrées

Served With a Complimentary Choice of Onion Soup, Soup of The Day, or House Salad

Saumon d'Ecosse 30

Poached Filet of Fresh Scottish Salmon*
Fresh Herbs, Lemon & Capers Butter Sauce

Coquilles Saint-Jacques 34

Pan Seared Diver Sea Scallops, Spinach & Du Puy
Lentils, Champagne Sauce With a touch of Saffron

Crabe 35

Pan Seared Jumbo Lump Crab Cake
(Almost No Binder), sauce "Beurre Blanc"

Sole De Hollande 49

Pan Seared Classic Dover Sole Meuniere (Brown Butter)
Chef's Deboned for your convenience

Foie De Veau 29

Sautéed Calf's Liver*, Vegetable Medley, Crispy Potatoes
Shallots & Port Wine Reduction

Porc 30

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

Ravioles de Royan Provencale 25

Ravioles de Royan, Tomato Concasse, Ratatouille
Basi, Parmesan Beurre Blanc

Assiette Végétarienne 27

Seasonal Roasted Vegetables served with Pesto & Tomato
Concasse (Please Ask Your Waiter for Vegetable Choices)

Magret De Canard 45

Seared Duck Magret* and Foie Gras
Caramelized White Peach & Port Wine Sauce

Filet Au Poivre 39

Grilled Beef Tenderloin*, Cognac & Peppercorn Demi-Glace

Filet Grillé Sauce Roquefort 39

Grilled Beef Tenderloin*, Roquefort Demi Glace Cream Sauce

Homard 45

Two Lobster Tails Poached in Olive Oil
then Grilled, "Beurre Blanc" sauce

Tournedos Rossini 56

Grilled Beef Tenderloin*, Topped with Fresh "Foie Gras"
Truffle & Port Wine Reduction Sauce

Carré d'Agneau 48

Roasted Rack Of Lamb*, Lentils, Heirloom Tomatoes,
Served With Its Own Juice (25 Minutes)

Grenadin de Veau 35

Pan Seared Veal Tenderloin served with Port Wine Sauce and
Calvados Mushroom Sauce with Crispy Potatoes and Spinach.

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