



# HAPPY HOUR SPECIALS

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

## Beers

### Domestic \$3

Bud Light  
Michelob Ultra

### Specialty \$4

DB Schwartz Bier  
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

### Tuesday

Joy \$8

Pama, House Vodka, Lime Juice

### Wednesday

French Martini \$8

Pineapple Juice, House Vodka, Creme 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)

### Sparkling \$6

-French Brut

Add splash of Crème de Cassis +\$1

### Whites \$6

-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

Available 5pm to 7pm Tuesday-Friday, except holidays, and special events.

\*This menu is exclusive to the bar or terrace only.

No reservations accepted.



# Bar Bistro Menu

(Available daily 5pm to closing)

## LA SOUPE DU JOUR 8

Soup of the Day

## LA SOUPE À L'OIGNON 8

Signature "Mountain-Style" French Onion Soup

## CREVETTES AU GRATIN 17

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

## L'ASSIETTE DE FROMAGES 14

Cheese selection, Dry Fruits & Nuts, Mixed Greens

## SALADE DE POULET AIGRE-DOUCE 15

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

## LA SALADE VÉGÉTARIENNE 14

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

## LE CARPACCIO DE SAUMON 13

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

## LES ESCARGOTS 12

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

## COQUILLES SAINT-JACQUES 19

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

## LE THON 15

Ahi Tuna\*, Ginger Vinaigrette, Classic Tartare

## SALADE VERTE 8

Tender Greens, Sliced Grapes, Dijon Vinaigrette

## LE HOMARD 23

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

## LE CRABE 18

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

## LE SAUMON 18

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

## SUPREME DE POULET 15

Pan Seared Chicken Scallopini, Sauteed Vegetables,  
**Choice Of Sauce:**  
-Lemon Brown Butter, Capers, Parsley  
-Mushroom Calvados Sauce

## PORC 17

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

## LE THON FAÇON ASIATIQUE 15

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

## CREPE AU CRABE 16

Thin French Crepe stuffed with Lump Crab Meat, Spinach,  
Bechamel with Swiss Cheese

## PETIT FILET MIGNON 23

5 oz. Grilled Petite Beef Tenderloin, Crispy Potatoes,  
Vegetables, **Choice of sauce:**  
-Cognac Peppercorn  
-Classic Bernaise  
-Roquefort

**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.**