

# 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, pesto & fine ratatouille

## Suprême de Volaille Paillard

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

## Les Crevettes & Asperges

Wild Shrimps, orzo risotto, asparagus & Champagne Saffron sauce

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## Crème Brûlée à la Vanille

Served with fresh berries

## Trio de Sorbets

Passion Fruit, Raspberry & Lemon

## Charlotte au Citron

Light lemon mousse, thin almond crust, pineapple & raspberry coulis

## Marquise au Chocolat

Rich Chocolate Truffle cake & Crème Anglaise

## Cheesecake

French style Cheesecake, Berries & coulis

\*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>	\$8
Seasonal Soup of the day / Signature Mountain-Style French Onion Soup	
<b>Salade Verte</b>	\$8
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>	\$14
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>	\$20
Pan seared Diver Sea Scallops, crispy potatoes & Truffle vinaigrette	
<b>Le Saumon Cru</b>	\$13
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>	\$18
Baked local Jumbo Lump Crab cake & Beurre Blanc sauce	
<b>Le Homard</b>	\$20
Grilled Maine Lobster tail, crispy potatoes & Shallot Beurre Blanc sauce OR Truffle vinaigrette	
<b>Le Filet Mignon de Boeuf</b>	\$22
5oz Beef Tenderloin*, crispy potatoes, sautéed spinach, vegetables medley & your choice of sauce: Roquefort cream sauce / Peppercorn Demi-Glace / Mushroom, tarragon, shallot sauce	
<b>Ravioles de Royan à la Provençal</b>	\$20
Ravioles de Royan, tomato concassé, ratatouille, butter sauce parmesan	

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

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