



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 20

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

L'ASSIETTE DE FROMAGE 15

Cheese selection, Dry Fruits & Nuts, Mixed Greens

GOURMANDISE DE BOEUF 20

Seared Beef Tenderloin, Frisee And Endive Salad,
Heirloom Tomatoes, Roasted Nuts, Dried Cherries,
Sherry Vinaigrette

LA SALADE VÉGÉTARIENNE 15

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

LES COQUILLES SAINT-JACQUES 20

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

LE THON 15

Ahi Tuna*, Ginger Vinaigrette , Classic Tartare

LES CREVETTES AUX ASPERGES 20

Wild pink shrimp, orzo risotto, asparagus tips,
champagne saffron sauce

LA SALADE VERTE 8

Tender Greens, Sliced Grapes, Dijon Vinaigrette

LE HOMARD 25

6oz Maine Lobster* Tail Poached in Olive oil, then
Grilled served with Crispy Potatoes, Beurre Blanc

LE CRABE 20

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

LE SAUMON 18

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

LE SUPREME DE POULET 15

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

LE PORC 18

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

LE THON FAÇON ASIATIQUE 17

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

LA CREPE AU CRABE 16

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

FILET MIGNON 26

6 oz. Grilled 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.