

## Lunch a La Carte

Our Lunch on Plates are served with a complimentary Soup or Salad

### Saumon Cru 15

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

### Escargots 15

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

### Thon 17

Hand Cut Sashimi Grade Ahi Tuna Loin\* "Tartare", Crispy  
Potatoes, Ginger Vinaigrette, Mixed Greens

### Foie Gras 28

Pan seared Fresh Duck Liver\*, served with  
Crispy Potatoes, Port Wine Sauce

### Foie de veau 17

Sautéed Calf's Liver, Onion Marmalade, Port Wine Sauce

### Salade de Poulet aigre-douce 17

Salad of Tender Greens, Dried Cherries, Nuts,  
Fourme d'Ambert pieces, Apple Julienne,  
Topped with Sliced Grilled Chicken & Sherry Vinaigrette

### Porc 17

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

### Coquilles Saint-Jacques 18

Pan seared Diver Sea Scallops over Du Puy Lentils,  
Champagne Sauce with a Touch of Saffron

### Filet de Saumon Poche 17

Poached Filet of Salmon\* with Fresh Herbs  
Lemon and Capers Butter Sauce

### Gourmandise de Boeuf 20

Seared Beef tenderloin\*, Frisee and Endive  
Salad, Heirloom Tomatoes, Roasted Nuts,  
Dried Cherries, Sherry Vinaigrette

### Crevettes au Asperges 18

Wild Pink Shrimps, Orzo Risotto, Asparagus,  
Champagne Saffron Sauce

### Salade de Coquilles St-Jacques aux Truffes 20

Pan Seared Diver Sea Scallops, Tender Greens  
and Crispy Potatoes, Truffle Vinaigrette

### Crabe 21

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

### Homard 25

6oz Maine Lobster Tail Poached in Olive Oil then grilled, served  
with Fresh Sautéed Spinach, Crispy Potatoes, **Choice of:**

- Shallot & "Beurre Blanc"
- Truffle Vinaigrette

### Filet au Poivre 22

Grilled Petite Beef Tenderloin\*,  
Deglazed with Cognac & Peppercorn Demi-Glace

### Filet Sauce Roquefort 22

Grilled Petite Beef Tenderloin\*,  
Roquefort & Demi Glace Cream Sauce

### Poisson du Jour et Crabe 28

Pan Seared Fresh Filet of Fish of the Day Topped with Lump Crab  
Meat, Sautéed Spinach, Shallot, Saffron Champagne Sauce

### Saumon Grille 17

Grilled Salmon served with Heart Healthy Sauce  
(Heirloom Tomatoes, Garlic, Fresh Herbs, Olive Oil)

### Suprême de Volaille 17

Sautéed Boneless Breast of Chicken, Pommery Mustard Sauce

### Duo Gourmand 35

Twin Filets of Beef Tenderloin\*,  
Peppercorn Cognac & Demi-glace sauce, And  
Roquefort cream sauce

### Crêpe au Crabe 17

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

### Assiette Végétarienne 18

Seasonal Roasted Vegetarian Plate with Pesto & Tomato  
Concasse, Please ask your Waiter for the choices of the Day.