

## A La Carte Bar Menu

<b>Soupe du Jour/ Soupe á l'Oignon</b>	<b>\$8</b>
Seasonal Soup of the day / Signature Mountain-Style French Onion Soup	
<b>Salade Verte</b>	<b>\$8</b>
House Salad, Grapes & Traditional Dijon Vinaigrette	
<b>L'Assiette de Fromages</b>	<b>\$15</b>
Cheese selection, Dry Fruits & Nuts, Mixed Greens	
<b>La Salade Végétarienne</b>	<b>\$16</b>
Lentils, Belgian Endive, Avocado, Heart of Palm, Tomato, Asparagus, Sherry Vinaigrette	
<b>Les Escargots</b>	<b>\$12</b>
Baked Snails (4) with Garlic and Parsley Butter and Tomato Concassée	
<b>Le Carpaccio De Saumon</b>	<b>\$15</b>
Thinly Sliced Raw Salmon*,Lemon Juice, Olive Oil, Capers and Shallots	
<b>Le Thon</b>	<b>\$15</b>
Ahi Tuna*,Ginger Vinaigrette ,Classic Tartare	
<b>Les Coquilles Saint-Jacques</b>	<b>\$20</b>
Pan seared Sea Scallops*, Tender Greens and Crispy Potatoes, Truffle Vinaigrette	
<b>Les Crevettes Aux Asperges</b>	<b>\$20</b>
Wild Shrimps, Orzo Risotto, Asparagus & Champagne Saffron Sauce	
<b>Gourmandise De Boeuf</b>	<b>\$20</b>
Seared Beef Tenderloin, Endive Salad, Tomatoes, Roasted Nuts, Dried Cherries, Sherry Vinaigrette	
<b>Le Homard</b>	<b>\$25</b>
Maine Lobster* Tail Poached in Olive Oil & Grilled, served with Crispy Potatoes, Beurre Blanc	
<b>Le Crabe</b>	<b>\$20</b>
Pan Seared Jumbo Lump Crab Cake (almost no binder),Beurre Blanc	
<b>Le Saumon</b>	<b>\$20</b>
Grilled Fresh Filet of Scottish Salmon*,Orzo Risotto, Champagne Saffron Sauce	
<b>Le Supreme de Poulet</b>	<b>\$15</b>
Pan Seared Chicken Scallopini, Sauteed Vegetables with a Choice of Sauce: Lemon Brown Butter, Capers, Parsley OR Mushroom Cream Sauce	
<b>Le Porc</b>	<b>\$18</b>
Grilled Pork Tenderloin, Apple and Apricot Chutney, Crispy Potatoes, Port Wine Sauce	
<b>Le Thon Façon Asiatique</b>	<b>\$17</b>
Seared Rare Ahi Tuna, Seaweed Salad, Crispy Potatoes & Ginger Vinaigrette	
<b>La Crepe au Crabe</b>	<b>\$18</b>
Thin French Crepe stuffed with Lump Crab Meat, Spinach, Bechamel with Swiss Cheese	
<b>Filet Mignon</b>	<b>\$26</b>
Grilled Beef Tenderloin, Crispy Potatoes, Vegetables, Choice of sauce: Cognac Peppercorn OR Classic Bernaise OR Roquefort Sauce	

# SPECIALS

5pm-7pm- Tuesday to Friday

## Happy Hour\*

\$6 Wine by the glass - Sparkling, Chardonnay, Sauvignon Blanc,  
Rose, Pinot Noir, Cabernet

\$4 Beer – Bud Light- Michelob Ultra- Legend Brown Ale-  
Loose Cannon IPA, Stella Artois

\$8 Cocktails - Vodka/Gin Martini, French 75, French Martini, Negroni

## Wednesday Burger & Wine Special \$20

Glass of Wine- Chardonnay or Cabernet

Choice of Soup- Onion Soup or Soup of the Day

Le Yaca Burger- Hereford Beef Tenderloin Burger served on a Brioche Bun,  
Lettuce, Tomatoes, Onions and LeYaca Sauce, Crispy Potatoes

## Thursday Lamb Special \$37

Your choice of - House Salad, Signature Onion Soup or Soup of the day

Le Trio d'Agneau - Lamb Loin, Lamb Leg Confit & Lamb chop\* au jus with  
Asparagus, Du Puy Lentils & Ratatouille

Chocolate Soufflé with Vanilla Ice Cream and Brandy Cherries

\*Happy Hour Specials are only available 5pm-7pm Tuesday-Friday, except holidays and special events.

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