



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 \$22.50

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 \$39

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.



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 16

Cheese selection, Dry Fruits & Nuts, Mixed Greens

GOURMANDISE DE BOEUF 23

Seared Beef Tenderloin, Frisee And Endive Salad,
Tender Greens, Roasted Nuts, Dried Cherries, Sherry
Vinaigrette

LA SALADE VÉGÉTARIENNE 16

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

LE CARPACCIO DE SAUMON 15

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 25

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 22

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

LE SAUMON 20

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

LE SUPREME DE POULET 17

Pan Seared Chicken Scallopini, Sautéed 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 20

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

FILET MIGNON 30

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.