



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 - house Vodka/Gin Martini, French 75, French Martini, Negroni

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 9

Soup of the Day

LA SOUPE À L'OIGNON 9

Signature "Mountain-Style" French Onion Soup

LA SALADE VERTE 9

Tender Greens, Sliced Grapes, Dijon Vinaigrette

L'ASSIETTE DE FROMAGE 17

Cheese selection, Dry Fruits & Nuts, Mixed Greens

LA SALADE VÉGÉTARIENNE 17

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

LE CARPACCIO DE SAUMON 16

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

LE THON 16

Ahi Tuna*, Ginger Vinaigrette, Classic Tartare

LA CREPE AU CRABE 20

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

CREVETTES AU GRATIN 22

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

LES COQUILLES SAINT-JACQUES 25

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

LES CREVETTES AUX ASPERGES 22

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

LE HOMARD 28

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

LE CRABE 25

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

LE SAUMON 22

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

LE SUPREME DE POULET 22

Pan Seared Chicken Scallopini, Sautéed Vegetables,

Choice Of Sauce:

-Lemon Brown Butter, Capers, Parsley

-Mushroom Cream Sauce

LE PORC 22

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

FILET MIGNON 35

6 oz. Grilled Beef Tenderloin, Crispy Potatoes, Vegetables, Choice of sauce:

-Cognac Peppercorn

-Roquefort

Bar Bistro Menu is exclusive to the bar and terrace only on a first come first serve basis.

Duck liver, Tuna, Salmon, Veal, and Lamb may be cooked to order. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs can increase your risk of food born illnesses