

# A La Carte Bar Menu

|  |      |
|--|------|
| <b>Soupe du Jour / Soupe à l'Oignon</b>  | \$9  |
| Seasonal Soup of the day / Signature Mountain-Style French Onion Soup  |      |
| <b>Salade Verte</b>  | \$9  |
| House salad, grapes & Traditional Dijon vinaigrette  |      |
| <b>L'Assiette de Fromages</b>  | \$17 |
| Chef's selection of 4 Artisanal Cheeses & condiments   |      |
| <b>Salade Végétarienne</b>   | \$17 |
| Endive, Avocado, Asparagus tips, Heart Palm, Heirloom Tomato, Du Puy Lentils & Sherry vinaigrette                        |      |
| <b>Les Escargots</b>   | \$17 |
| 5 baked Snails, tomato concassée, garlic & parsley butter  |      |
| <b>Le Saumon Cru</b>   | \$16 |
| Salmon* carpaccio marinated in lemon juice, olive oil, capers & chives   |      |
| <b>Le Thon</b>   | \$16 |
| Hand cut Ahi Tuna Tartare*, seared Tuna & ginger vinaigrette   |      |
| <b>Coquilles Saint-Jacques aux Truffles</b>  | \$25 |
| Pan seared Diver Sea Scallops, crispy potatoes & Truffle vinaigrette   |      |
| <b>Les Crevettes &amp; Asperges</b>  | \$22 |
| Wild Shrimps, orzo risotto, asparagus & Champagne Saffron sauce  |      |
| <b>La Crêpe au Crabe</b>   | \$20 |
| French "Crêpe" filled with Lump Crab meat, spinach, Béchamel & Swiss cheese  |      |
| <b>Le Saumon</b>   | \$22 |
| Grilled Scottish Salmon, crispy potatoes & spinach<br>Shallot Beurre Blanc or Heart healthy sauce with Heirloom tomatoes |      |
| <b>Le Crabe</b>  | \$25 |
| Baked local Jumbo Lump Crab cake & Beurre Blanc sauce  |      |
| <b>Coquilles Saint-Jacques et Crevettes au Gratin</b>  | \$22 |
| Pan seared Diver Sea Scallops & wild Shrimps baked with Orzo risotto & seasonal vegetables                               |      |
| <b>Le Homard</b>   | \$28 |
| Grilled Maine Lobster tail, crispy potatoes & Shallot Beurre Blanc sauce OR Truffle vinaigrette                          |      |

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

# A La Carte Bar Menu

|  |      |
|--|------|
| <b>Suprême de Volaille Paillard</b>  | \$22 |
| Sautéed Chicken breast with vegetables medley & Lemon capers parsley butter sauce  |      |
| <b>Le Filet Mignon de Boeuf</b>  | \$35 |
| 6oz Beef Tenderloin*, crispy potatoes, sautéed spinach, vegetables medley & your choice of sauce:<br>Roquefort cream sauce / Peppercorn Demi-Glace / Béarnaise |      |
| <b>Steak Frites</b>  | \$30 |
| 12oz Ribeye*, French fries & Béarnaise sauce   |      |
| <b>Le Duo d'Agneau</b>   | \$22 |
| Lamb Loin & Lamb rack* au jus, Du Puy Lentils, pesto & fine ratatouille  |      |
| <b>Ravioles de Royan à la Provençal</b>  | \$20 |
| Ravioles de Royan, tomato concassé, ratatouille, butter sauce parmesan   |      |

~~~~~

## Happy Hour, from 5pm to 7pm, Tuesday to Friday

\$7 Special wine by the glass - Sparkling, Chardonnay, Sauvignon Blanc, **Rose,**  
**Pinot Noir, Cabernet or Grenache**

\$4 Beer - Kronenbourg, Brooklyn Lager, Bud Light, Stone

\$8 Classic Cocktail - Vodka/Gin Martini, French 75, Cosmopolitan, Negroni

## Thursday, Lamb Trio & Wine Special - \$40++

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

Le Trio d'Agneau - Leg of Lamb confit, Lamb Loin & Lamb chop\* au jus,

Du Puy Lentils & Ratatouille

Raspberry Soufflé

1 Glass of wine chosen by the Sommelier

20% gratuity will be added for party of 8 or more

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness