



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 \$45

Your choice of - House Salad, Signature Onion Soup or Soup of the day
Le Trio d'Agneau - Merguez Lamb Sausage, Lamb Leg Confit & Lamb chop*
au jus with Crispy Potatoes, Du Puy Lentils & Spinach
Soufflé of the day with Vanilla Ice Cream

*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 Menu

(Available daily 5pm to closing)

LA SOUPE DU JOUR 10

Soup of the Day

LA SOUPE À L'OIGNON 10

Signature "Mountain-Style" French Onion Soup

LA SALADE VERTE 10

Tender Greens, Sliced Grapes, Dijon Vinaigrette

L'ASSIETTE DE FROMAGE 17

Cheese selection, Dry Fruits & Nuts, Mixed Greens

LA SALADE VÉGÉTARIENNE 19

Salad of Beluga Black Lentils, Avocado, Heart of Palm, Frisee, Tomato concasse, Asparagus, Sherry Vinaigrette

LE CARPACCIO DE SAUMON 16

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

LES ESCARGOTS 17

Baked Snails (5) 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 30

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

SALADE DE COQUILLES SAINT-JACQUES 30

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

LE HOMARD 30

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

LE CRABE 30

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

LE SAUMON 30

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

LE SUPREME DE POULET 30

Pan Seared Chicken Scallopini, Sauteed Vegetables

Sauce choice of:

Lemon, Capers, Parsley Beurre Blanc

Or

Mushroom cream sauce

LE PORC 30

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

TWIN FILETS 40

Twin filets of beef tenderloin served with cognac peppercorn and roquefort sauce

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