



FRENCH HEN

BISTRO & WINE BAR

Les Hors d' Oeuvres

Escargot
white wine, tomatoes, chives, mushrooms
& angel hair pasta 10

Fried Oysters
creamed spinach & pernod 13

Forest Mushroom Tart
chèvre 11

Spicy Fried Calamari
roasted red pepper aioli 12

Les Oeufs

Ham and Gruyere Omelet 10

Roasted Salmon, Boursin
& Chive Omelet 12

Salade Lyonnaise
poached eggs, bacon, frisee
& champagne vinaigrette 10

Les Potages et Salades

French Onion Soup
with brie 7

Soup of the Day
cup 5 bowl 7

Classic Caesar Salad 6
with grilled chicken breast 13
with grilled salmon 15

Seared Diver Scallops Salad
lemon-horseradish vinaigrette 19

Grilled Salmon Salad Niçoise
olives, red onions, eggs,
potatoes, roasted peppers,
anchovies, roasted garlic
vinaigrette 17

French Hen Wedge Salad
romaine lettuce, bacon,
tomato, lemon blue cheese
dressing 10

Les Entrées

Sautéed Calves Liver
apple smoked bacon & onions 15

Pork Chops Normandy
cream & apples 17

Gnocchi a la Niçoise
tomatoes, olives, yellow squash,
zucchini & sage 15

Roasted Atlantic Salmon
mushroom crust & wild rice 16

Beef Bourguignon En Crouete
crimini mushrooms, pearl onions
& lardons 15

Beef Tournedos Provençal*
garlic confit, parsley & tomatoes 22

Lemon-Dijon Chicken
creamy lemon juice & dijon mustard 14

Roasted Pepper Alfredo
chicken 14
shrimp 16
tenderloin* 18

Cashew Chicken
brandy cream 14

Pan-Seared Trout
lemon caper vin blanc over wild rice 16

Les Sandwiches

Ham and Brie
grilled ham & brie with
french onion soup 11

French Hen Burger
smoked cheddar, roquefort,
gruyere, bacon, mushrooms
or onions 12

Portabello Mushroom
roquefort & grilled onion 12

Truffled Egg Salad
soup of the day & field
green salad 11

Chicken Salad
dried cranberries, field green
salad, potatoes 12

Open Faced Prime Steak
with tomato truffle garlic
butter 20

Grilled Cheese (Brie,
Gruyere & Pepperjack)
soup of the day & field green
salad 10

Fried Oyster & Shrimp
horseradish rémoulade
& dijon potato salad 14