



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

Sweetbreads Champignon 14

Scallop, Shrimp & Crab Cheesecake
crispy onion rings & balsamic reduction 18

Spicy Fried Calamari

roasted red pepper aioli 12

Shrimp Cocktail (6) 12**Seared Foie Gras**

poached fruits 21

Forest Mushroom Tart

chèvre 11

Duck Liver Pate

capers, eggs, red onion 12

Cheese Plate

a daily selection of local & world cheeses
with prosciutto wrapped dates & seasonal
accoutrements 16

Les Potages et Salades

French Onion Soup

with brie 7

Soup of the Day

cup 5 bowl 7

Field Green Salad 8**Classic Caesar 8****Spinach Salad**

hazelnuts, roquefort & figs
with orange-balsamic 9

French Hen Wedge Salad

romaine lettuce, bacon, tomato,
lemon blue cheese dressing 10

Les Entrées

Fried Quail

sweet potatoes & brandy
peppercorn sauce 26

Mushroom Crusted Rack of Lamb*

mint truffle demi-glace 42

Osso Bucco

pasta, nicoise olives, capers
& lemon 31

Grilled Duck Breast*

brandy peppercorn cream or orange
& cherry glaze 26

Beef Tenderloin Rossini*

foie gras & truffle sauce 37
simply grilled 33

U.S.D.A Prime Strip Steak*

fried shrimp & port balsamic butter 42
simply grilled 38

U.S.D.A. Prime Beef Ribeye*

pickled garlic & tomato butter 38
simply grilled 36

Bouillabaisse

fresh fish, mussels, scallops & shrimp 32

Roasted Lobster Tail

crab hollandaise, wilted baby spinach
& pommes anna 46

Pan Roasted Brown Trout

pistachio crust with lemon caper
vin blanc 24

Roasted Atlantic Salmon

grilled pears & lobster cream 26

Chicken Dijon

caramelized shallots & mushrooms
with dijon cream sauce 19

Seared Diver Scallops

creamy sherry & shrimp pasta 34

Roasted Pepper Alfredo

chicken 16

shrimp 18

tenderloin* 18