

## *La Ferme's Lunch Menu* March, 2017

- Country pate served with toasted sourdough walnut bread \$ 9.75
- Salad of Mesclun greens with spiced pecans, dried cranberries, crumbled goat cheese and sherry vinegar dressing \$ 8.85
- Prince Edward Island mussels steamed with garlic butter and white wine sauce \$ 12.00
  - Caesar salad \$ 9.25
  - Cream of lobster Bisque \$ 9.95
  - French onion soup Gratinée \$ 9.95
  - Soup of the day \$ 7.75
  - Warm crepes filled with seafood in lobster sauce \$ 10.25
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- Cold salmon served with haricots verts; tomato, potato, hard boiled egg and herb sauce \$ 14.75
  - Steak Tartare served with a green mixed salad \$ 16.50
  - Roasted vegetable and goat cheese frittata with sweet potato fries \$ 14.75
  - Maine Lobster, Shrimp and Avocado salad with Vine Ripe Tomato, Corn, Cilantro and Remoulade sauce Market price
  - Filet of Tilapia blackened Cajun style \$ 14.75
  - Pecan crusted filet of Rainbow trout with Jasmine rice and Dijon mustard sauce \$ 14.95
  - Potato crusted filet of salmon served over herb roasted vegetables with basil sauce \$ 14.95
  - Penne pasta tossed with olive oil, garlic, sun dried tomato, Kalamata olives, mushrooms and Arugula \$ 13.50 Add \$ 6.00 if you wish to have it with shrimps
  - Seafood risotto (monkfish, shrimps, bay scallops and lobster sauce) \$ 16.25
  - Sautéed calf liver served with caramelized onion and a Sherry vinegar sauce \$ 16.95
  - Sautéed scaloppini of veal served with capers and lemon butter \$ 18.25
  - Beef tenderloin tips sautéed, tossed in a peppercorn sauce, served with vegetables \$16.75
    - Grilled Dijon Crusted Chicken Caesar salad \$ 15.95

**Bon Appétit!**

*Minimum food and beverage charge is 12.00 dollars at lunch time*

*A service charge will be added to your check if you do not reach this minimum.*