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# LUNCH MENU

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Country paté served with toasted pain de campagne **\$10**

Salad of Mesclun greens with spiced pecans, dried cranberries, crumbled goat cheese and sherry vinegar dressing **\$9**

Prince Edward Island mussels steamed with garlic butter and white wine sauce **\$12**

Caesar salad **\$10**

Cream of lobster Bisque **\$11**

French onion soup Gratinée **\$10**

Soup of the day **\$8**

Warm crepes filled with seafood in lobster sauce **\$11**



Cold salmon served with haricots verts, tomato, potato, hard boiled egg and herb sauce **\$15**

Steak Tartare served with a green mixed salad **\$17**

Roasted vegetable and goat cheese frittata with sweet potato fries **\$15**

Maine Lobster, Shrimp and Avocado salad with Vine Ripe Tomato, Corn, Cilantro and Remoulade sauce **Market price**

Filet of Tilapia blackened Cajun style **\$15**

Pecan crusted filet of Rainbow trout with Jasmine rice and Dijon mustard sauce **\$16**

Potato crusted filet of salmon served over herb roasted vegetables with basil sauce **\$15**

Penne pasta tossed with olive oil, garlic, sun dried tomato, Kalamata olives, mushrooms and Arugula **\$14**

Add \$ 6.00 if you wish to have it with shrimps

Seafood risotto (monkfish, shrimps, bay scallops and lobster sauce) **\$16**

Sautéed calf liver served with caramelized onion and a Sherry vinegar sauce **\$17**

Sautéed scaloppini of veal served with capers and lemon butter **\$18**

Beef tenderloin tips sautéed, tossed in a peppercorn sauce, served with vegetables **\$17**

Grilled Dijon Crusted Chicken Caesar salad **\$16**

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.