



## APPETIZERS

MARINATED OLIVES.....	4.50
SOUP OF THE DAY.....	9
FRENCH ONION SOUP.....	12
ESCARGOT.....	17
FOIE GRAS.....	19
FRIED CALAMARI - With three dipping sauces.....	16
SHRIMP COCKTAIL - With apple slaw & cocktail sauce.....	16
CRABMEAT & SHRIMP CAKE.....	16
SEASONAL OYSTERS (6).....	16
SIRLOIN STEAK TARTARE - made per order with frisée salad.....	18
TUNA TARTARE - Sushi-grade tuna with guacamole and homemade potato chips.....	18
QUICHE LORRAINE - Bacon & Swiss cheese pie served with organic mesclun salad.....	15.50
TARTE FLAMBÉE - French Pizza - Crème fraîche, onions, Swiss cheese & lardon.....	18

## SALADS

GARDEN SALAD - Organic field greens salad, endive, cucumber, cherry tomatoes & julienne carrots.....	11
KALE SALAD - Cherry tomatoes, pine nuts, currants & Parmesan cheese.....	13.50
<i>Add seafood.....</i>	<i>add 7</i>
FRISÉE AUX LARDONS - Frisée salad, crispy bacon & poached egg.....	15
ENDIVE-ROQUEFORT - With walnuts, cherry tomatoes & grapes.....	16
CROUSTILLANT DE CHEVRE - Phyllo pastry filled with goat cheese on a bed of cherry tomato & spinach .....	15
Crispy phyllo pastry filled with goat cheese on a bed of cherry tomato & spinach salad	
CHICKEN PAILLARD - Breaded chicken breast with tarragon sauce & frisée salad.....	20
SALAD NICOISE - Fresh tuna with tomatoes, potatoes, hard-boiled eggs, anchovies, pepper, sting beans & olives	19
THREE DUCK SALAD - Smoked duck breast, smoked rillettes and duck confit with walnuts .....	18

## BOARDS

CHARCUTERIE PLATTER - Selection of cured meats.....	3 for 16 / 5 for 23.50
CHEESE PLATTER - Daily selection of artisan cheese.....	3 for 16 / 5 for 23.50
LE GRAND MIX - Assortment of charcuterie/cheese with condiments & bread.....	30

## SIDES

all 8

French Fries - Mashed Potatoes - Ratatouille  
 Sauteed Spinach - Mixed Vegetables - Merguez  
 Cauliflower Gratin - Potato Gratin

Consuming raw or undercooked meats, seafood,  
 shellfish or eggs may increase your risk for food borne illness.





## MEAT

<b>MERGUEZ DE BARBES</b> - Grilled spicy homemade lamb sausages with French fries.....	<b>16</b>
<b>DEMI POULET</b> - Roasted half chicken aux jus with mashed potatoes or French fries.....	<b>21.50</b>
<b>CLASSIC COQ AU VIN</b> - Red wine chicken stew with bacon, carrots, mushrooms & fresh pasta.....	<b>26.50</b>
<b>DUCK LEG CONFIT</b> - Slow cooked then crisped with orange cognac sauce & cauliflower gratin.....	<b>27.50</b>
<b>BLACK ANGUS HANGER STEAK</b> - With red wine sauce & potato gratin.....	<b>29</b>
<b>GRILLED NEW YORK SHELL STEAK</b> - With herb butter, French fries & organic salad.....	<b>32</b>
Red wine or peppercorn sauce .....	<b>add 3</b>
<b>BURGER 10 OZ</b> .....	<b>14</b>
With Swiss, cheddar, caramelized onion .....	<b>add 2.50 each</b>
With mushrooms, Roquefort, bacon .....	<b>add 3 each</b>
<b>10 OZ PORK CHOP</b> - With Forestiere sauce, mashed potatoes & string beans.....	<b>27.50</b>
<b>CASSOULET</b> .....	<b>29</b>
Slow cooked white bean stew from south of France with duck confit, pork belly, Toulouse and garlic sausages	
<b>COUSCOUS ROYALE</b> .....	<b>31</b>
Traditional Tunisian tomato based stew of braised lamb, Merguez and chicken served with vegetables on a bed of organic couscous and spicy sauce	
<b>HUDSON VALLEY DUCK MAGRET</b> .....	<b>31</b>
Duck breast with haricot vert, potato gratin and green peppercorn sauce	

## PASTA

<b>TRUFFLE MAC &amp; CHEESE</b> .....	<b>16</b>
<b>TAGLIATELLE CARBONARA</b> - With cream sauce, bacon, cheese & topped with a raw egg.....	<b>18</b>
<b>WILD MUSHROOM RISOTTO</b> - With baby vegetables, balsamic glaze, truffle oil & Parmesan cheese.....	<b>19</b>
Add seafood .....	<b>add 7</b>
<b>SEAFOOD PASTA</b> - Tagliatelle in a saffron broth with clams, mussels, shrimp & spinach.....	<b>20</b>

## FISH & SEAFOOD

<b>GRILLED SALMON</b> - With lemon caper sauce on a bed of ratatouille.....	<b>25.50</b>
<b>DAURADE SAUCE VIERGE</b> - Royale Dorade with sauce Vierge, grilled asparagus & new potatoes.....	<b>25.50</b>
<b>SEAFOOD CROUSTILLANT</b> .....	<b>30</b>
Scallops, shrimp & mussels in a saffron cream sauce with spinach, served in a pastry shell	

## P.E.I. MUSSELS

small - 16

large (with French fries) - 22

**MARINIÈRE** - Shallots, white wine, parsley

**PROVENCALE** - Roasted tomatoes, garlic, herbs

## KIDS ONLY

Grilled chicken breast with grilled vegetables with mac & cheese or French fries ..... **15.50**

