

# Frenchy's Table

"FAIT MAISON"  
"HOMEMADE"

## APPETIZER à la carte

		(MENU* SUPL)		(MENU* SUPL)
SOUP DU JOUR	\$7	...	ESCARGOTS PROVENCAL	\$13 ...
FRENCH ONION GRATINÉE	\$8.50	\$3.50	MIXED GREENS SALAD	\$8 ...
FARMER BASKET LIMOUSIN	\$18	\$13	Nuts, Dries Berries, Dijon, Vinaigrette	
Chicken Liver Terrine, Cured meat, Fruit, Bric, Pickles, Mustard			TERRINE FOIE GRAS COLD	\$24 \$19
FARMER BASKET PERIRORD	\$32	\$27	Baked duck liver in terrine, candies figs, sea salt.	
Duck Liver Terrine and Cured Meat, Fruits, Bric, Pickles, Mustard.			FOIE GRAS POELE CHAUD & BRIOCHE	\$24 \$19
BRIE EN CROUTE	\$12	\$7	Pan seared duck liver, brioche, candies figs, sea salt.	
Brie in Puffed Pastry, Dries Berries			BURRATA SALAD	\$18 \$13
			Salad, Tomato, Pesto, Basil, Balsamic	

Appetizer prices vary with 2 or 3 Courses

## MENU entrées

FISH	3 Courses	2 Courses	A la Carte
CATCH OF THE DAY	\$38	\$31	\$24
FRESH FLORIDA SNAPPER SPECIAL 6 oz Pan seared and crusted with Dijon Mustard finished with Beurre Blanc sauce.	\$45	\$37	\$29
JUMBO DRY SCALLOPS EN CROÛTE 6oz Pan seared served in puffed pastry with beurre blanc sauce.	\$46	\$38	\$32
MEAT			
ROAST OF THE DAY 8 oz	\$37	\$30	\$23
DUCK BREAST MAGRET 8 oz Pan seared, mango sauce, cranberries.	\$40	\$33	\$26
STEAK AU POIVRE 8 oz FILET MIGNON Pan seared, finished Green Pepper Corn Sauce	\$55	\$48	\$42
FULL RACK OF LAMB NEW ZEALAND Roasted, finished with shallots Port wine.	\$57	\$49	\$44

all dishes are served with veggies and potatoes Gratin Dauphinois

### HOMEMADE DESSERTS



DESSERTS A LA CARTE STARTS \$8

EARLY BIRD 3 COURSES Monday - Thursday  
Soup or Salad, Fish or Roast Menu, Dessert  
5:30 pm - 6:30 pm \$23.95