

# MENU

all dishes are served with vegetables and potatoes Gratin Dauphinois

**APPETIZERS:** SOUP OF THE DAY or ESCARGOTS PROVENCAL or SPECIAL APPETIZER or FRESH MIXED GREEN

**RED SNAPPER SPECIAL** 6 OZ.....3 COURSES **\$49**.....2 COURSES **\$41**.....a la carte **\$34**  
BAKED WITH GRAIN MUSTARD SAUCE, FINISHED BEURRE BLANC

**BAKED GROUPEL FILET OR CHILEAN SEABASS**..... 3 COURSES **\$MP**.....2 COURSES **\$MP**.....a la carte **\$MP**  
FINISHED WITH SMOKED SALMON & BEURRE BLANC lemon SAUCE

**JUMBO SEA SCALLOPS** ...6 OZ.....3 COURSES **\$49**..... 2 COURSES **\$41**.....a la carte **\$34**  
PAN SEARED AND FINISHED WITH BEURRE BLANC SAUCE, IN PUFFED PASTRY

**RACK OF LAMB NEW ZEALAND 5/6 CHOPS**.....3 COURSES **\$57**.....2 COURSES **\$49**.....a la carte **\$42**  
ROASTED , FINISHED WITH SHALLOTS MARSALA CREAMY SAUCE,

**STEAK AU POIVRE** ...7 OZ.....3 COURSES **\$58**.....2 COURSES **\$50**..... a la carte **\$43**  
FINISHED WITH PEPPER GREEN CORN

**DUCK BREAST MAGRET** 8 OZ..... 3 COURSES **\$42**..... 2 COURSES **\$35**..... a la carte **\$28**  
PAN SEARED,FINISHED HONEY DEMI-GLAZED MANGO & CAMBERRIES

**CATCH OF THE DAY**..... 3 COURSES **\$39**.....2 COURSES **\$ 32**.....a la carte **\$25**

**ROAST OF THE DAY**.....3 COURSES **\$39**.....2 COURSES **\$32**.....a la carte **\$25**

**HOMEMADE DESSERTS** :CRÈME BRULEE VANILLA OR ESPRESSO,LEMON TART VERRINE,PANNA COTTA, TRIO GOURMAND  
CHOCOLATE PISTACHIO RHUM CAKE,,TIRAMISU RED BERRIES ,BREAD PUDDING,CHOCOLATE MOUSSE..., DESSERT DU JOUR

**MENU 3 COURSES 'EARLY BIRD'\* de Luxe \$29,95 BETWEEN :5:30PM & 6:30PM tues to thur /BEVERAGE REQUESTED**

Soup or salad or 6 ESCARGOTS , catch of the day filet or roast of the day, DESSERT of the day(NO SHARING,NO SUBSTITUTION,NO DISCOUNT)

## **APPETIZERS**

SOUP OF THE DAY.....	<b>\$ 8</b>	TERRINE DE FOIE GRAS .... 4 oz.....	<b>\$25</b>
FRENCH ONION SOUP.....	<b>\$ 9.50</b>	FOIE GRAS CHAUD POELE...4 oz.....	<b>\$25</b>
ESCARGOTS PROVENCAL (12)...	<b>\$ 13.</b>	MIXED GREENS SALAD.....	<b>\$8</b>
		GOAT CHEESE 2 TOASTS HONEY SALAD.....	<b>\$14</b>
		SALAD OF THE DAY.....	<b>\$12</b>

## **DESSERTS A LA CARTE**

STARTING **\$ 9.00**

**PLATTER OF VEGETABLES.....\$ 15.00**  
**OF THE DAY**

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS, MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS  
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. GLUTEN FREE AVAILABLE UPON REQUEST. AND \* SMOKED SALMON.

GRATUITY 20% INCLUDED PARTY OF 6 AND MORE , and Groupon DINNER VOUCHER. NO CREDIT CARD PAYMENT ACCEPTED UNDER \$15.