

MENU

all dishes are served with vegetables and potatoes Gratin Dauphinois

FRENCHYSTABLE

APPETIZERS: SOUP OF THE DAY or ESCARGOTS PROVENCAL

or SPECIALS APPETIZERS or FRESH MIXED GREENS

SCOTTISH SALMON PAVE BLUEBERRIES 6 OZ.....3 COURSES **\$46**.....2 COURSES **\$37**..... **a la carte \$30**
BAKED WITH BLUEBERRIES , FINISHED BEURRE BLANC

RED SNAPPER SPECIAL 6 OZ..... 3 COURSES **\$53**.....,2COURSES **\$46**..... **.a la carte \$38**
BAKED WITH MUSTARD SAUCE, FINISHED BEURRE BLANC

JUMBO SEA SCALLOPS ...6 OZ.....3 COURSES **\$53**..... 2 COURSES **\$46**..... **a la carte \$38**
PAN SEARED AND FINISHED WITH BEURRE BLANC SAUCE, IN CASSOLETTA

RACK OF LAMB NEW ZEALAND 4CHOPS 13 OZ..... 3 COURSES **\$65**.....2 COURSES **\$57**..... **a la carte \$48**
ROASTED , FINISHED WITH SHALLOTS MARSALA CREAMY SAUCE,

STEAK AU POIVRE ...7 OZ.....3 COURSES **\$65**.....2 COURSES **\$57**..... **a la carte \$48**
FINISHED WITH PEPPER GREEN CORN

DUCK BREAST MAGRET 8 OZ..... 3 COURSES **\$46**..... 2 COURSES **\$38**..... **a la carte \$31**
PAN SEARED,FINISHED HONEY DEMI-GLAZED MANGO & CAMBERRIES

CATCH OF THE DAY..... 3COURSES **\$43**.....2 COURSES **\$37**..... **a la carte \$28**

ROAST OF THE DAY.....3 COURSES **\$43**..... 2 COURSES **\$37**..... **a la carte \$28**

HOMEMADE DESSERTS :CRÈME BRULEE VANILLA OR ESPRESSO, TRIO GOURMAND, CHOCOLATE PISTACHIO RHUM CAKE ,BREAD PUDDING.

We served half baguette with butter for 2 with your all meal, for an extra half baguette we will charge \$3.

MENU 3 COURSES ' EARLY BIRD'* de Luxe \$33.95 BETWEEN :5:30PM & 6:30PM tues to thur /BEVERAGE REQUESTED

Soup or salad or 5 ESCARGOTS , catch of the day filet or roast of the day, DESSERT of the day(NO SHARING,NO SUBSTITUTION,NO DISCOUNT)

APPETIZERS prices (with menu)

SOUP OF THE DAY..... \$ 8

FRENCH ONION SOUP..... \$ 9.50(5\$)

ESCARGOTS PROVENCAL (12)... \$ 13.

BRIE EN CROUTE \$ 14 (7\$)

APPETIZER OF THE DAY..... \$12

FARMER'BASKET:dry sausage,prosciutto,brie cheese ,pickles fruits chicken liver terrine \$21 (14\$)

OR with terrine foie gras cold \$37 (30\$)

TERRINE DE FOIE GRAS 4 oz..... \$29 (22\$)

FOIE GRAS CHAUD POELE...4 oz..... \$29 (22\$)

MIXED GREENS SALAD..... \$8

GOAT CHEESE 2 TOASTS HONEY SALAD... \$14 (7\$)

SALAD OF THE DAY..... \$12

DESSERTS A LA CARTE

STARTING \$ 9.00

PLATTER OF VEGETABLES.....\$15.00 (8\$)

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 , Groupon DINNER VOUCHER,or all discounts offers NO CREDIT CARD PAYMENT ACCEPTED UNDER \$15