

## APPETIZERS

- FRENCH ONION SOUP**..... 10  
with Croutons & Gruyere Cheese
- SOUP DU JOUR** ..... 9
- ESCARGOT BOURGUIGNON**..... 13  
Garlic - herb Butter Sauce
- GRILLED OCTOPUS**..... 17  
Baby arugula, garbanzo beans and tomato in a lemon vinaigrette
- GOAT CHEESE FLATBREAD** ..... 12  
Truffle fondue, mushroom and spinach
- GRILLED BABY LAMB CHOP** ..... 16/30  
Sautéed spinach and rosemary au jus
- PAN SEARED SCALLOPS**..... 16  
Sautéed spinach and citrus bro blanc
- SHRIMP COCKTAIL (5)** ..... 18
- STEAK TARTARE**..... 16/26  
Toast points, cornichon pickles and field greens
- TUNA TARTARE** ..... 16  
Avocado, cucumbers and soy ginger glaze served with toast points

## SANDWICHES

*served with french fries and house greens*

- GRILLED CHICKEN** ..... 14  
Caramelized onions, Swiss cheese and a side of Chipotle mayo
- HANGER STEAK**..... 17  
Sautéed mushrooms and Gruyere cheese
- SIRLOIN BURGER**..... 14
- SIRLOIN CHEESEBURGER** ..... 15

## SALADS

- PERSIL SALAD** ..... 12  
Baby argula, white beans, artichoke, cucumber, Ricotta Salada cheese, Lemon Vinaigrette
- WALDORF SALAD**..... 14  
Mixed greens, string beans, apples, beets, blue cheese, Champagne Vinaigrette
- CAESAR SALAD**..... 10  
Romaine lettuce, croutons, parmesan cheese, Caesar Dressing
- GRILLED SHRIMP & AVOCADO**..... 16  
Romaine lettuce, tomato, hearts of palm, Lemon Vinaigrette

---

ADD CHICKEN +\$7 | ADD SHRIMP \$9 | ADD SALMON +\$12

---

## MUSSELS

- PROVENCAL**..... 12/18  
Tomato, garlic and basil
- MARINIERE**..... 12/18
- MUSSELS DU JOUR** ..... 12/18
- LITTLE NECK CLAMS** ..... 12  
(1/2 dozen)
- CLAMS** ..... 12/21  
Provençal or Mariniere



---

**ENTREES**

---

**STEAK FRITES.....31**

Grilled NY Strip, French fries, served with au poivre sauce

**DUCK A L'ORANGE.....31**

Jasmine rice and string beans

**WALNUT CRUSTED SALMON ..... 26**

Sautéed string beans, mashed potato and citrus beurre blanche sauce

**DOUBLE CUT GRILLED PORK CHOP .. 30**

Vegetable medley, roasted potato & calvados sauce

**BEEF BOURGUIGNON..... 28**

Mashed potato, carrots and mushrooms

**SOLE MEUNIÈRE..... 25**

Jasmine rice and sautéed broccoli

**GRILLED CHICKEN PAILLARD ..... 23**

Over Waldorf Salad

**HERB CRUSTED RACK OF LAMB..... 35**

Sautéed spinach, roasted potato and rosemary au jus

**SHRIMP RISSOTO ..... 26**

String beans, mushrooms and citrus beurre blanc

**BUTTERNUT SQUASH GNOCCHI..... 23**

Spinach, mushroom, walnuts & truffle butter sauce

**GRILLED BRONZINO FILET ..... 28**

Sautéed string beans, jasmine rice and lemon butter sauce

**SEAFOOD FETTUCCINE..... 28**

Shrimp, mussels, clams and calamari with provencale sauce

**ROASTED CORNISH HEN..... 26**

Mashed potatoes and string beans in a lemon rosemary au jus

---

**DESSERTS**

---

**CHOCOLATE MOUSSE .....8**

**TIRAMISU .....8**

**PROFITTEROLES .....8**

**CREME BRÛLÉE.....8**

