



Hors d'Oeuvre

Moules à la Marinière 12

Mussels cooked in White Wine, Butter, Parsley, Shallots, Tomato and Pancetta

Bon Appétite Trio 12

This appetizer special is created by our Chef daily. Your server will inform you of tonight's Feature

Soups 6

French Onion

Soup Du Jour

Salads

Mini House Wedge 8

*Iceberg Lettuce, Crumbled Gorgonzola, Cherry Tomatoes, & Bacon
Your choice of blue cheese or balsamic vinaigrette dressing*

Caesar 6

Fresh Romaine tossed in Caesar Dressing, Parmesan Cheese and Croutons

Entrées

Filet Mignon 28

An 6oz. Filet Mignon drizzled with a Demi-Glace topped with a Gorgonzola Herbed Butter

Served with Chef's Potato and Vegetable du jour

Chef Feature

Your server will inform you of tonight's Pasta Feature

Coquilles Saint-Jacques 26

Pan seared Jumbo Sea Scallops and Mushrooms topped with Chablis and Gruyere Cream Sauce Accompanied with Duchess Potato and Vegetable du jour

Chicken Picatta 23

Pan Seared Panko Breaded Chicken Breast in a White Wine Butter, Garlic, Caper & Lemon Sauce.

Served with Chef's Potato and Vegetable du jour

Cassoulet 24

Toulouse's Signature Country French Dish

Great Northern Beans, Bacon, Carrots, Onions and Tomatoes Stewed with Pork Sausage and Duck Confit

Topped with baked bread vegetable du jour

Desserts 7

Chef's Daily Feature

*A standard 20% gratuity will be added to parties six or more
Consuming undercooked meats or eggs may increase your risk of food born illness.*

Martinis

French Quarter 12
Captian Morgan, Meyers Rum, Orange & Pinapple Juice with a splash of Grenadine

French 75 12

Bombay Sapphire, Cointreau, champagne
Fresh squeezed lime juice

Pomegranate martini 11

Svedka, Cointreau and Pomegranate juice

La Chocolat 12
Vanilla flavored Vodka, Baileys, Kahlua and Godiva liquor

Cosmopolitan 9
Svedka, Cointreau, Cranberry juice & fresh lime

Pineapple Up-side Down Cake 10
Vanilla flavored Vodka, Pineapple juice
Splash of grenadine

French Martini 11

Svedka, Cointreau, Chambord and Pineapple juice

Blue Lady 11

Bombay, Blue Curacao & fresh squeezed lemon.

Cocktails...

Toulouse Mary 8

House Vodka and our signature bloody mary mix

Chambord Margarita 11
Patron Silver, Chambord, Cointreau
Our signature sour mix & fresh lime

French Connection 9
Cognac and Amaretto poured over ice, stirred slowly

Pineapple Gin "Kir" 10
Tanqueray, Crème de Cassis, Pineapple juice & Fresh squeezed lemon

Champagne Dream 10
Pomegranate Liqueur, Cointreau, Champagne, and Orange Juice

Draft Beers

Short's Brown Ale Bellaire, MI
Bear "Racer 5" IPA California
Arcadia Whitson Battle Creek
PBR Milwaukee

Coffee Cocktails

The French Cafe 6
-Kahlua, Tequila, Coffee

Plus s'il vous plait 6.5
(More Please)
-Jack Daniels, Amaretto & Coffee

Après-midi 7
(Afternoon)
-Kahlua, Bailey's, Frangelico & Coffee

Boissons à midi 7
(Drinks at Noon)
Grand Marnia, Bailey's & Coffee

Heure de la sieste 6.5
(Nap Time)
-Peppermint Schnapps, Bailey's, Crème de cocoa & Coffee

La bonté de framboise 6
(Raspberry Goodness)
-Razzmatazz, Crème de cocoa, Splash of Cherry & Coffee

Bottled Beers

Budwiser
Bud light
Miller Lite
Labatt
Guinness
Heineken
Bass Ale
Corona
Amstel Light
Harp
Red Stripe
1664 Premuim French Beer
Bells Oberon
Pilsner Urquell
Bells Amber Ale
Bells Oberon
Lion Stout

Killians

NA - Bucklers