

DINNER MENU

SOUPS

SOUPE A L'OIGNON GRATINEE..... 6.00

Onion Soup "Gratinee" with Croutons and Swiss Cheese

SOUPE DU JOUR..... 6.75

SALADS

SALADE VERTE..... 5.50

Mixed Baby Greens with Fresh Herbs Vinaigrette

Warm Goat Cheese Croutons..... 1.50

SALADE DE BETTERAVES..... 7.50

Roasted Beet Salad with Roquefort Cheese, Walnuts, and Mache Salad

FRISSE SALAD..... 8.50

Crispy Bacon with Poached eggs, and Mustard Dressing

SALADE NICOISE..... 9.50

With Tuna, Potatoes, Tomatoes, Onions, String Beans, Boiled Egg, Olives, Anchovies and Mixed Greens

CRAB CAKES..... 9.50

Served over Baby Greens, Avocado and Tartar Sauce

APPETIZERS

PATE DE CAMPAGNE MAISON..... 7.50

Homemade Chef's Country Terrine

CLAMS BILBAO..... 8.50

Portuguese Style Sautéed Clams, with Wine Garlic Chorizo Basil Sauce

ESCARGOTS..... 8.00

Baked Burgundy Snails, Parsley, Garlic

MINI – TARTARE DE BOEUF..... 9.00

Raw Beef Tartar with French Cocktail Sauce, French Fries and Salad

GOAT CHEESE TART..... 8.50

Puff Pastry with Aged Goat Cheese Tomato, Zucchini Yellow Squash, and Baby Greens

FRIED CALAMARI..... 9.00

With Tartar Sauce or Marinara

BAY RIDGE CEVICHE..... 9.50

White Fish and Scallops Ceviche with Avocado and Corn Chips & Jalapeno

MAIN COURSE

MAGRET DE CANARD..... 18.00

Duck Breast with Asparagus, Turnips, Cassis Sauce

DEMI – POULET ROTI..... 11.50

Roasted Free – Range Half Chicken with Mashed Potatoes, String Beans, and Herbed Chicken Juice

STEAK TARTARE..... 15.75

Raw Beef Tartar with Capers, Shallot, Cornichons, Mustard, Quail Egg, French Fries, and Baby Greens

ONGLET DE BOEUF SAUCE MARCHAND DE VIN... 16.25

Sautéed Hanger Steak with Shallot Red Wine Sauce, Served with Potato Gratin

STEAK FRITES..... 18.50

Shell with Butter "Maitre d' Hotel" French Fries and Mixed Greens

Peppercorn Sauce..... 1.50

TAJINE BERBERE..... 16.50

Cumin Saffron Marinated, Breaded Lamb, Dried Fruits, Almonds and Couscous

GIGOT D' AGNEAU..... 17.50

Leg of Lamb with roasted potatoes, Ratatouille and Garlic & Rosemary sauce

ASSIETTE DE LEGUMES..... 13.25

Vegetable plate, Sautéed Spinach, Ratatouille Asparagus, Mashed potatoes

HAMBURGER..... 11.50

Brioche Burger Bun with Mixed Greens, French Fries, Tomatoes, Onions

add Goat, Cheddar, Swiss, Brie or Blue cheese..... 1.50

FISH & SEAFOOD

RAIE AU BEURRE NOIR..... 14.50

Pan Seared Skate Fish with Capers, Cornichons, Mashed Potatoes, and Lemon – Parsley Butter Sauce

COQUILLES ST. JACQUES ET CREVETTES..... 16.00

Pan Seared Scallops and Shrimp Over Asparagus Risotto with Lobster Bisque Sauce

MARMITE DU PECHEUR..... 16.50

Sautéed Mixed Seafood: Mussels, Calamari, Clams, Shrimp, Garlic – Parsley Butter Sauce

PASTAS

LINGUINI ALLA VONGOLE..... 14.50

Little Neck Clams Sautéed Portuguese Style w/ Chorizo White Wine Garlic Basil Sauce

FUSILLI MEATBALL..... 14.25

Mini Kefta Meatballs, Tomato Sauce, Peas, Corn Spinach Sweet Garlic

PARPADELLE..... 15.00

Homemade Parpadelle, with Rich Wild Mushrooms Broth Asparagus, and White Truffle Oil

LINGUINI GAMBERETTI..... 15.50

With Tiger Shrimp, Garlic, Tomato, Onion Compote

SIDES

FRENCH FRIES..... 4.50

MASHED POTATOES..... 4.50

RATATOUILLE..... 4.50

STRING BEANS..... 5.00

SAUTEED SPINACH..... 5.00

MOULES FRITES

MOULES MARINIÈRES..... 13.00

Steamed Mussels in White Wine Shallot, Garlic, Onion and Parsley Broth with side of French fries

MOULES PROVENÇALES..... 13.00

Steamed Mussels in White Wine and Tomato Broth with Saffron and Fresh Herbs with Side of French fries

MOULES AU RICARD..... 13.00

Steamed Mussels with Shallots Garlic, Ricard, and Cream with Side of French Fries

BISTRO PLATES

CHARCUTERIE PLATE..... 14.50

Prosciutto Di Parma, Dry Sausage, Pork Rilette and Pate

CHEESE PLATE..... 15.00

Camembert, Roquefort, Manchego, Aged Goat Cheese

KIDS MENU

LINGUINI WITH MEAT BALLS..... 7.50

With Tomato Sauce

CHICKEN FINGERS..... 8.00

With French Fries

KID'S BURGER..... 6.50

With French Fries

Lunch Monday to Friday 11am to 4pm

Brunch Saturday & Sunday 11am to 4 pm

Dinner Monday to Sunday 4pm to 12pm