



FRENCH COUNTRY CUISINE
Appetizers, Soupe & Salads

Crab Cakes ~ Fresh market greens tossed in a Dijon Mustard vinaigrette,
sauce Remoulade

Ten

French Country Pate ~ Brie cheese served with house made pickles and Dijon mustard

Eleven

Duck Confit Salad ~ Fresh market greens tossed in aged Balsamic vinegar and extra virgin
olive oil and fresh orange

Thirteen

Escargots Provençal ~ in garlic butter and a touch of Pernod

Nine

Fromage du Marche ~ With apples and sun-dried figs, drizzled with balsamic reduction

Twelve

Soupe du Jour

Six

French Onion Soupe Lyonnaise ~ With country bread and gruyere cheese

Six

Salad Maison ~ Fresh market greens tossed in Dijon mustard vinaigrette, fresh
pears, Gorgonzola and walnuts

Seven

Spinach Bacon Salad ~ Tossed in a warm bacon vinaigrette, chopped eggs, red onions and local beets

Nine (With Chicken Breast Twelve-Fifty)

Salad Niçoise ~ pan seared filet of tuna, tomatoes, haricot verts, white anchovies,
capers, niçoise olives, Yukon Gold potatoes and hardboiled egg

Fourteen

Assiette de Moules ~ Prince Edward Island mussels steamed in white wine, garlic and thyme

Nine



Water served upon request



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Les Entrées

Top Sirloin Steak Frites ~ Pan seared steak with pommes frites and Maitre D' Hotel butter

Seventeen

Chicken Cordon Bleu ~ Our classic presentation, sauce Mornay with rice pilaf

Nineteen

Veal Oscar ~ Pan Seared veal, green asparagus, crab, sauce Hollandaise and rice pilaf

Twenty Two

Moules Frites ~ Black Prince Edward Island mussels steamed in white wine,
garlic and thyme served with truffle pommes frites

Seventeen

Boeuf Bourguignon ~ Beef braised and slowly simmered in Burgundy wine and beef broth,
flavored with garlic and a bouquet garni, with pearl onions and mushrooms

Sixteen

Braised Lamb Shank ~ Braised with aromatic vegetables, garlic, rosemary, mashed potatoes, sautéed root
vegetables and lamb au jus

Eighteen

Cassoulet ~ A rich combination of beans baked with pork, lamb
and aromatic vegetables served with a duck leg confit

Eighteen

Pasta Provençal ~ Sautéed fresh garden vegetables and fresh herbs,
served in a tomato sauce dusted with parmesan cheese

Fourteen

Fresh Beet Steaks ~ Locally grown, breaded in Panko crumbs with sautéed onions, balsamic vinegar
reduction, mashed potatoes, fresh garden vegetables and
tomato sauce

Sixteen

Crepe du Jour

Twelve

Fresh Atlantic Salmon ~ Pan-seared, locally sourced red potatoes and sauce Hollandaise

Twenty Three

Water served upon request

