

## **APPETIZERS**

Vol au Vent aux Escargots 13.95

Round puff pastry
Chicken & Mushroom Vol au Vent 13.95
Seafood Vol au Vent 15.95
Pâté Plate Selection of the day 13.95
Seafood Gratin 13.95
Stuffed Portobello Mushroom 14.50
with goat cheese and a red wine sauce
Mussels 14.95
with choice of sauce poulette, New Orleans style,
gorgonzola sauce, curry sauce, dill sauce or

## SALAD

champagne sauce

Warm Goat Cheese Salad 14.95 Farmer's Market Salad 14.95 with goat cheese, Brie, mozzarella, blue cheese & walnuts Shrimp Salad 16.95 Chicken Salad 14.95

#### QUICHE

Salmon & Goat Cheese 14.95 Chicken & Bleu Cheese 14.95

## SOUP

French Onion 9.95 Mushroom 8.95

# **PASTA**

Gnocchi Gorgonzola 17.00
Four Cheese Ravioli 18.00
Mushroom Ravioli 18.00
Spinach Ravioli with mussels sauce 18.00
Vegetable Penne Pasta 17.00
with mushroom, onion & broccoli
Seafood Penne 22.00
with scallops, shrimp & mussels
Chicken & Mushroom Penne 17.00
Seafood Risotto 22.00
with scallops, shrimp & mussels
Mushroom Risotto 19.00

## **ENTRÉES**

Served with a side of gratin dauphinois & sautéed vegetables.

Rib Eye (14 oz) 29.95

with choice of gorgonzola, peppercorn sauce
or Marchand de Vin red wine sauce
Beef Bourguignon 21.00

Beef stew marinated in red wine
Chicken Breast 18.95

with choice of mushroom, peppercorn sauce
or Marchand de Vin red wine sauce
Pork Tenderloin 18.95

with a honey thyme sauce

#### MUSSELS 20.95

Choice of: Sauce Poulette New Orleans Style Gorgonzola Sauce Dill Sauce Champagne Sauce

#### **FISH & SEAFOOD**

Served with a side of rice & vegetables.

Salmon with Dill Sauce 19.95 Mahi Mahi with mussel sauce 18.95 Tuna 22.95 with a Marchand de Vin red wine sauce Scallops 25.95 with a champagne sauce

### **CHEESE**

Cheese Plater 13.50
with gorgonzola, goat cheese, mozzarella
& Brie cheese
Gorgonzola Plate 7.95
Brie Plate 7.95
Goat Cheese Plate 7.95

### **DESSERT**

Chocolate Mousse 7.95 Crème Brûlée 7.95 Strawberry Feuillete 7.95 Tiramisu 7.95 Key Lime Pie 7.95