

LUNCH

APPETIZERS

Onion Soup Gratinée	\$15.95
*Bistro Salad with Baby Radish Pink Grapefruit & Balsamic Vinaigrette	\$13.95
Warm Aged Goat Cheese Wrapped in Pastry Leaf, Spring Mix, Lardons & Garlic Crostini	\$17.95
*Baby Arugula Salad with Red Beets, Feta Cheese, Citrus Emulsion & Candied Walnuts	\$16.95
Fried Calamari with Spicy Marinara	\$17.95
Homemade Duck Terrine with Cornichons	\$16.95
Lump Crab Cakes with Celery Root Slaw, Mache & Chipotle Remoulade	\$18.95

SANDWICHES

Croque Monsieur Ham, Gruyere Cheese & Béchamel	\$19.95
Avocado Toast with Smoked Salmon, Ribboned Cucumber & Tomato Dressing	\$21.95
French Dip Steak* with Horseradish Mayonnaise & Red Wine Au Jus	\$24.95
Bistro Burger* with Lettuce, Tomato & Red Onion	\$21.95
Pulled BBQ Duck Confit with Smoked Ricotta, Fried Egg & Red Wine Onions	\$22.95
Blackened Chicken with Red Onions, Arugula & Pesto	\$19.95
Lamb Merguez Sausage with Roasted Red Pepper, Baby Arugula & Herb Yogurt	\$20.95

ENTRÉE SALADS

*Seafood Salad Shrimp, Scallops, Japanese Cucumbers, Red Onions, Mesclun & Oregano Vinaigrette	\$27.95
Yellow Fin Tuna Niçoise Salad Cobb Salad \$23.95 Chicken, Bacon, Blue Cheese, Egg & Avocado	\$26.95
Caesar Salad \$13.95 Add Chicken \$22.95 Blackened Shrimp \$26.95	

EGGS

Omelette of the Day	\$20.95
Chive Scrambled Eggs* with Bacon or Sausage & Toasted English Muffin	\$20.95
Country Quiche	\$20.95

ENTRÉES

*Chicken Paillard with Arugula, Pommes Frites & Balsamic Reduction	\$24.95
Coq au Vin Juniper & Pearl Onions with Garlic Potato Purée	\$28.95
Classic Mussels Marinieres with Pommes Frites	\$23.95
Roasted Atlantic Salmon with Haricots Verts, Crispy Shallots & Tomato Jam	\$28.95
Creekstone Farm Hanger Steak with Bordelaise Sauce & Pommes Frites	\$39.95
Creekstone Farm Steak Frites with Maitre D'Hôtel Butter	\$41.95

PASTA

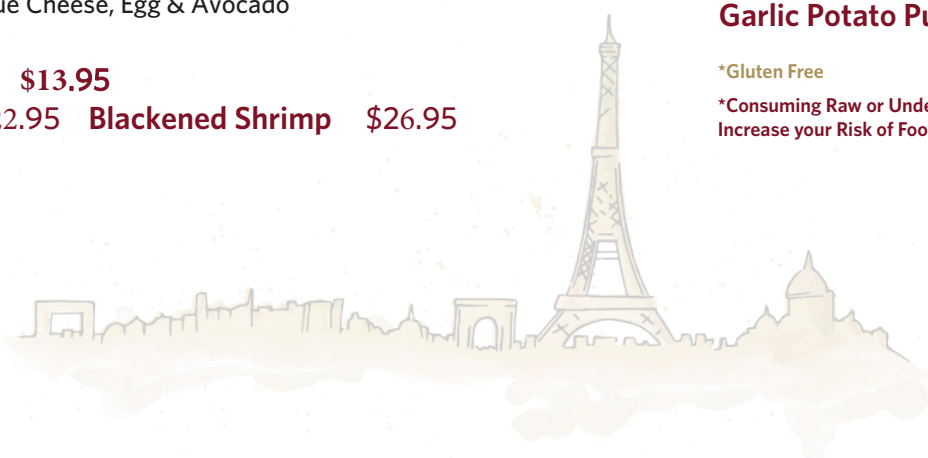
Linguini with Marinara & Basil Chiffonade	\$19.95
with Meat Sauce	\$22.95
Fried Gnocchi with Pesto & Sun Dried Tomatoes	\$21.95
Butternut Squash Ravioli with Sage Cream Sauce	\$24.95
Penne with Shrimp & Scallops with Kalamata Olives, Sun Dried Tomatoes, Shallots, Garlic & White Wine	\$31.95
Whole Wheat Goat Cheese Ravioli with Arugula, Sun Dried Tomatoes & Saffron	\$21.95
Mushroom Duxelle Ravioli with Truffle Cream Sauce	\$24.95

SIDES

Spinach	\$8	Brussels Sprouts	\$10
Pommes Frites	\$11	Haricots Verts	\$8
Garlic Potato Purée	\$7		

*Gluten Free

*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase your Risk of Foodborne Illness.





❖ COCKTAILS ❖

Fresh Squeezed Orange Juice \$7

Bloody Mary \$14

Les Amis \$16

Tequila, OJ, Galliano

Mimosa \$14

Champagne & Orange Juice

Bellini \$15

Champagne & Peach Nectar

Blue Mermaid \$15

Blue Curacao & Champagne

French Toast \$15

Baileys, Cinnamon Schnapps

Fuzzy Fruit \$14

Vodka, Peach Schnapps & Grapefruit Juice

Evening in Paris \$16

Peach Vodka, Pineapple Juice, Orange Juice, Lemon Juice, Sprite

Veratini \$17

Hendrick's Gin, St-Germain, Fresh Lime Juice, Cherry Juice

French Martini \$16

Stoli Vanilla, Chambord, Pineapple Juice

Aperol Spritz \$15

Prosecco, Aperol, Club Soda

Sangria \$14

Mojito \$15

Pear Cosmo \$15

Pear Vodka, Triple Sec, Cranberry Juice & Lime Juice

