



Soups

GRATINÉE A L'OIGNON 12
Onion Soup, Swiss Cheese

SOUPE DU JOUR 9



Appetizers

ESCARGOTS DE BOURGOGNE 17
Escargots, Garlicy-Parsley Butter

CREVETTES AU CURRY 19
Curried Shrimp with Raisins Rice Salad, Balsamic glaze

TARTE DE FROMAGE DE CHEVRE 17
Goat Cheese Tart, Roast Vegetable, Cranberries and Pecans

RAVIOLI DE HOMARD 19
Lobster Dumpling with sweet Chili Lime Sauce

BEIGNET DE CRAB 18
Jumbo Lump Crab Cakes with Wasabi Mango Sauce

SALADE DE FRUITS DE MER 19
Seafood Salad, lobster, Shrimp, Scallops, Squid
With Citrus Vinaigrette

PATÉ DE CAMPAGNE 17
Pate, Mixed Greens, Nicoise Olives
Pickled Onions, Cornichons and Toasts



Oysters

Ask About our Selection of
East and West Coast Oysters, Market Price



FINE FRENCH BISTRO DINING

Salads

JARDINETTE 9
Mixed Baby Greens, with
a Lemon-Mustard Vinaigrette

SALADE HACHÉE 14
Chopped salad, Iceberg, Onion, Cucumber
Bacon, Blue Cheese Buttermilk Dressing

SALADE D'ENDIVE 15
Endive, Red Beet, Walnuts, Pear and Blue Cheese
with Dijon Vinaigrette

SALADE NICOISE 20
String Beans, Peppers, Tomatoes,
Potatoes, Lettuce, Anchovies, Olives, Eggs
and Pan Seared Tuna

CAESAR SALAD 14
Garlic Croutons, Shaved Parmesan Caesar Dressing



Open for Lunch & Dinner
Wednesday – Friday



Brunch & Dinner
Saturday & Sunday



Pizzas

ALSACIENNE 18
Thin Crust Pizza, Muenster Cheese,
Onions and Bacon

MARGHERITA 17
Thin Crust Pizza, Crushed Tomato Puree,
Fresh Mozzarella and Basil 14

LA CHANPIGNONNE 18
Thin Crust Pizza, Mushrooms
Truffle Oil

LA TOSCANE 18
Thin Crust Pizza, Muenster Cheese
Prosciutto, Olive Tapenade and Figs Puree



Mussels

MOULES A LA POULETTE

Mussels, White Wine, Heavy Cream,
Shallots, Garlic and Parsley

MOULES AU CURRY

Mussels, Coconut Milk, Curry, Shallots,
Diced Apple and Grape

MOULES A LA CATALANE

Mussels, Chorizo, Peppers, Tomato,
Pepper Flakes and Parsley

APPETIZER 18 MAIN 28



Pastas

RIGATONI 26

With Short Rib and Mushroom Ragout

RAVIOLE AUX CÈPES 26

Porcini Mushroom Ravioli
Pesto Beurre Blanc and Fresh Parmesan

RISOTTO AUX CHAMPIGNONS 27

Risotto with Mushroom and Asparagus



Desserts

CLASSIC CRÈME BRULÉE 11

Traditional Vanilla Flavored Custard
With Caramelized Sugar

PROFITEROLLES AU CHOCOLAT 12

Cream Puffs Stuffed with Vanilla Ice Cream
Chocolate sauce

FONDANT AU CHOCOLAT 13

Molten chocolate Cake with Vanilla Ice Cream

TARTE AUX POMMES 12

Sliced Apple layered on Puff Pastry
And Vanilla Ice Cream

TIRAMISU 12

COUPE DE GLACE 12

Choice of Any 3 Scoops of Ice Cream
Espresso, Chocolate, Pistachio or Vanilla

BABA AU RHUM 12

Sponge Cake with Dark Rum

NOUGAT GLACÉ 13

Grand Marnier, Caramelized Roasted Almonds

Chef de Cuisine: Sergio Vargas



Main Courses

SAINT JACQUES AND GAMBAS 33

Seared Dry Sea Scallops and Shrimps
Spinach Pappardelle and Saffron Sauce

ESPADON GRILLÉ 32

Grilled Swordfish with White Beans
Cabbage and Bacon Garlic butter sauce

CABILLAUD A LA PLANCHE 32

Cod Fish a la Plancha
Red Pepper Puree, Roasted Cauliflower

ORA KING SAUMON 33

Pan Seared Salmon with Roasted eggplant
Zucchini, Yellow Squash Broccoli Rabe
Chimichuri Sauce

TARTAR DE BOEUF 19/33

Steak Tartar, Onions, Capers, Parsley,
Egg Yolk, Worcestershire Sauce, Croutons
(Served with Fries & Salad as a Main-Course)

MAGRET ET CONFIT DE CANARD 36

Pan Seared Duck Breast and Duck Leg Confit
Cauliflower Puree, Brussels Sprouts, Grand Marnier Sauce

STEACK GRILLÉ AU POIVRE 49

Grilled Prime NY Strip Steak,
Haricots Vert Persillés, French Fries and
Green Peppercorn Sauce

PORC ROTI 32

Pan Roasted Dry Age Pork Ribeye
Sweet Potato Puree, Caramelized Endive, Maple Glaze

CASSOULET DE TOULOUSE 36

White Bean Stew, Garlic Sausage, loin of pork,
Duck Confit and Toulouse Sausage

CASSEROLE DE POULET 30

Murray's Free Range Chicken
Paella Rice, Chorizo, Onions, Peppers and Chicken au Jus

KOBE STEACK HACHÉ 22

10 oz Kobe Beef Burger with Lettuce, Tomato, Onion, Pickle
French Fries
(American, Swiss, Cheddar Cheese or Bacon add 1.5)



Side Dishes

Haricots Verts 9, Mac and Cheese 12

Truffle Parmesan Fries 11

Sauteed Spinach 12, Sweet Potato fries 9



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