



## HORS D'OEUVRES

ONION SOUP GRATINEE	6.00
SAUCISSON EN CROUTE <i>Lentil Salad</i>	8.50
PISSALADIERE <i>Caramelized Onion Tart</i>	7.50
ESCARGOT <i>Garlic Herb Butter</i>	9.00
STUFFED FRIED GREEN OLIVES <i>Sausage and Parmesan</i>	7.00
TERRINE OF FOIE GRAS <i>Brioche Toast</i>	15.00
FRIED CALAMARI <i>Garlic Mayonnaise</i>	8.50
TUNA TARTAR <i>Caraway Flatbread</i>	13.50

## LES SALADES

SEASONAL GREENS <i>Mustard Vinaigrette</i>	5.50
ROMAINE HEARTS <i>Roast Garlic Vinaigrette, Anchovy Croutons</i>	7.00
FRENCH BEANS <i>Shiitake Mushrooms and Red Potato Chips</i>	8.00
FRISSE AND GOAT CHEESE <i>Smoked Bacon</i>	7.50
CLASSIC NICOISE	13.50
SEASONAL VEGETABLES <i>Olive Oil and Lemon</i>	8.50

## PLATS DU JOUR

MONDAY AND TUESDAY  
BRAISED SHORT RIBS  
18.50

WEDNESDAY AND THURSDAY  
COQ AU VIN  
18.00

FRIDAY AND SATURDAY  
BOUILLABAISSE  
28.00

SUNDAY  
HACHIS PARMENTIER  
*Shepherds Pie*  
16.50



## PLATEAUX DE FRUITS DE MER



OYSTERS  
*by the 1/2 Dozen*  
10.50

SHRIMP COCKTAIL  
*by the 1/4 lb.*  
11.00

LOBSTER COCKTAIL  
16.50

STONE CRAB CLAWS  
*Seasonal*  
MARKET

L' AMERICAINE  
*Choice of two from above*  
P/A

LA GRANDE  
AMERICAINE  
*Choice of three from above*  
P/A

## ENTREES

CASSOULET AMERICAINE <i>Andouille Sausage, Tasso Ham, Black-eyed Peas</i>	17.00
SEARED SALMON <i>Lentils and Red Wine Sauce</i>	18.50
SAUTEED CRAB CAKES <i>Crispy Potatoes, Fennel and Beet Salad</i>	23.50
MACARONI GRATIN	14.50
PAPPARDELLE WITH RAGOUT OF VEAL <i>and Porcini Mushrooms</i>	15.50
VEGETABLE RISOTTO <i>White Truffle Oil</i>	16.50
FETTUCCINE WITH LOBSTER BOLOGNESE	19.50
TODAY'S RAVIOLI	P/A
ROASTED CHICKEN <i>Pureed Potatoes and Spinach</i>	16.50
SAUTEED CALVES LIVER <i>Potato Leek Cake and Black Currant Sauce</i>	17.50
CONFIT OF DUCK <i>Potato Galette, Aged Vinegar Sauce</i>	18.00
BRAISED LAMB SHANK <i>Roast Shallot Potato Puree</i>	19.50
STEAK FRITES ( <i>Au Poivre add \$2.50</i> )	24.50
L'ENTRECOTE FOR TWO <i>French Fries (Au Poivre add \$5.00)</i>	39.00
CHATEAUBRIAND OF TUNA FOR TWO <i>Watercress Salad</i>	38.50

## PLATS DE CAFE

MUSSELS MARINIERE	Appetizer 8.50	Entree 12.50
BRASSERIE BURGER		9.75
CROQUE MONSIEUR ( <i>Grilled Ham and Cheese</i> )		9.50
SLICED STEAK SANDWICH <i>Dry Aged Pommery Mustard Aioli</i>		16.50
ROAST VEGETABLE AND GOAT CHEESE SANDWICH <i>Roast Pepper Pesto</i>		11.50
GRILLED CHICKEN PAILLARD <i>Baby Greens, Olives and Basil</i>		15.50
CHARCUTERIE PLATE <i>Assorted Pates and Sausages, Traditional Garnishes</i>		13.50

## A' LA CARTE

FRENCH FRIES	4.00
PUREED POTATOES	4.50
POTATO LEEK CAKE	4.50
POTATO GALETTE	4.50
LEMON GARLIC SPINACH	5.00
LENTILS IN RED WINE	5.00
ASSORTED FRENCH CHEESES	MARKET

( PLEASE REFRAIN FROM SMOKING CIGARS )

18% GRATUITY ADDED TO PARTIES OF 6 OR MORE ✦ \$3 PLATE CHARGE FOR SHARED ENTREES ✦ Chef: PITITA LAGO