

LUNCH

APPETIZERS

Onion Soup Gratinée	\$13.95
*Bistro Salad with Baby Radish Pink Grapefruit & Balsamic Vinaigrette	\$11.95
Warm Aged Goat Cheese Wrapped in Pastry Leaf, Spring Mix, Lardons & Garlic Crostini	\$15.95
*Baby Arugula Salad with Red Beets, Feta Cheese, Citrus Emulsion & Candied Walnuts	\$15.95
Fried Calamari with Spicy Marinara	\$16.95
Homemade Duck Terrine with Cornichons	\$16.95
Lump Crab Cakes with Celery Root Slaw, Mache & Chipotle Remoulade	\$17.95

SANDWICHES

Croque Monsieur Ham, Gruyere Cheese & Béchamel	\$17.95
Avocado Toast with Smoked Salmon, Ribboned Cucumber & Tomato Dressing	\$18.95
French Dip Steak* with Horseradish Mayonnaise & Red Wine Au Jus	\$21.95
Bistro Burger* with Lettuce, Tomato & Red Onion	\$18.95
Pulled BBQ Duck Confit with Smoked Ricotta, Fried Egg & Red Wine Onions	\$20.95
Blackened Chicken with Red Onions, Arugula & Pesto	\$17.95
Lamb Merguez Sausage with Roasted Red Pepper, Baby Arugula & Herb Yogurt	\$18.95

ENTRÉE SALADS

*Seafood Salad Shrimp, Scallops, Japanese Cucumbers, Red Onions, Frisee & Oregano Vinaigrette	\$23.95
Yellow Fin Tuna Niçoise Salad	\$22.95
Cobb Salad Chicken, Bacon, Blue Cheese, Egg & Avocado	\$19.95
Caesar Salad Add Chicken \$18.95 Blackened Shrimp \$22.95	\$11.95

EGGS

Omelette of the Day	\$18.95
Chive Scrambled Eggs* with Bacon or Sausage & Toasted English Muffin	\$18.95
Country Quiche	\$18.95

ENTRÉES

*Chicken Paillard with Arugula, Pommes Frites & Balsamic Reduction	\$22.95
Coq au Vin Juniper & Pearl Onions with Garlic Potato Purée	\$27.95
Classic Mussels Marinieres with Pommes Frites	\$20.95
Roasted Atlantic Salmon with Haricots Verts, Crispy Shallots & Tomato Jam	\$26.95
Creekstone Farm Hanger Steak with Bordelaise Sauce & Pommes Frites	\$37.95
Creekstone Farm Steak Frites with Maitre D'Hôtel Butter	\$37.95

PASTA

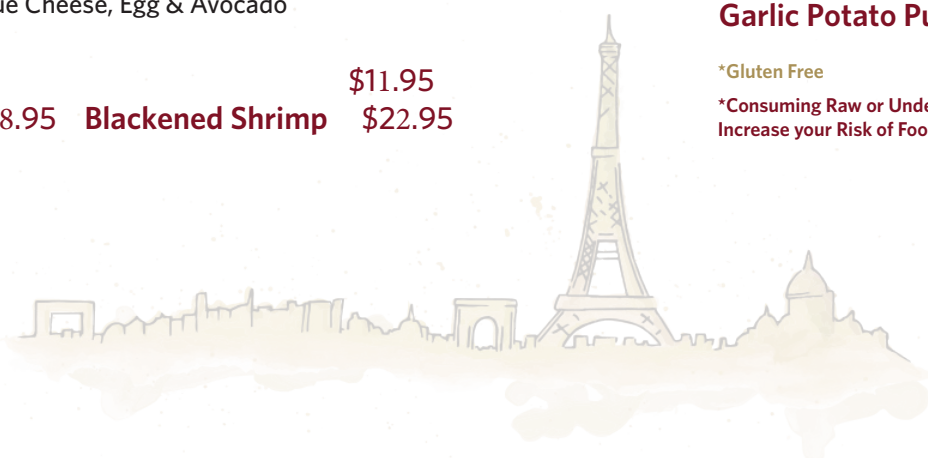
Linguini with Marinara & Basil Chiffonade	\$15.95
with Meat Sauce	\$17.95
Fried Gnocchi with Pesto & Sun Dried Tomatoes	\$18.95
Butternut Squash Ravioli with Sage Cream Sauce	\$20.95
Penne with Shrimp & Scallops with Kalamata Olives, Sun Dried Tomatoes, Shallots, Garlic & White Wine	\$27.95
Whole Wheat Goat Cheese Ravioli with Arugula, Sun Dried Tomatoes & Saffron	\$18.95
Mushroom Duxelle Ravioli with Truffle Cream Sauce	\$20.95

SIDES

Spinach	\$7	Polenta Cakes	\$9
Pommes Frites	\$9	Haricots Verts	\$8
Garlic Potato Purée	\$6		

*Gluten Free

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





COCKTAILS

Fresh Squeezed Orange Juice \$5.75

Bloody Mary \$13

Les Amis \$14
Tequila, OJ, Galliano

Mimosa \$13
Champagne & Orange Juice

Bellini \$14
Champagne & Peach Nectar

Blue Mermaid \$14
Blue Curacao & Champagne

French Toast \$14
Baileys, Cinnamon Schnapps

Fuzzy Fruit \$13
Vodka, Peach Schnapps & Grapefruit Juice

Evening in Paris \$14
Peach Vodka, Pineapple Juice, Orange Juice, Lemon Juice, Sprite

Veratini \$15
Hendrick's Gin, St-Germain, Fresh Lime Juice, Cherry Juice

French Martini \$14
Stoli Vanilla, Chambord, Pineapple Juice

Aperol Spritz \$14
Prosecco, Aperol, Club Soda

Sangria \$13

Mojito \$14

Pear Cosmo \$13
Pear Vodka, Triple Sec, Cranberry Juice & Lime Juice

