

# LUNCH

## APPETIZERS

<b>Onion Soup Gratinée</b>	\$16
<b>*Bistro Salad with Baby Radish</b> Pink Grapefruit & Balsamic Vinaigrette	\$14
<b>Warm Aged Goat Cheese</b> Wrapped in Pastry Leaf, Spring Mix, Lardons & Garlic Crostini	\$17
<b>*Baby Arugula Salad</b> with Red Beets, Feta Cheese, Citrus Emulsion & Candied Walnuts	\$17
<b>Fried Calamari</b> with Spicy Marinara	\$17
<b>Homemade Duck Terrine</b> with Cornichons	\$17
<b>Lump Crab Cakes</b> with Celery Root Slaw, Mache & Chipotle Remoulade	\$19

## SANDWICHES

<b>Croque Monsieur</b> Ham, Gruyere Cheese & Béchamel	\$18
<b>Avocado Toast</b> with Smoked Salmon, Ribboned Cucumber & Tomato Dressing	\$22
<b>French Dip Steak*</b> with Horseradish Mayonnaise & Red Wine Au Jus	\$24
<b>Bistro Burger*</b> with Lettuce, Tomato & Red Onion	\$21
<b>Pulled BBQ Duck Confit</b> with Smoked Ricotta, Fried Egg & Red Wine Onions	\$23
<b>Blackened Chicken</b> with Red Onions, Arugula & Pesto	\$18
<b>Lamb Merguez Sausage</b> with Roasted Red Pepper, Baby Arugula & Herb Yogurt	\$19

## ENTRÉE SALADS

<b>*Seafood Salad</b> Shrimp, Scallops, Japanese Cucumbers, Red Onions, Mesclun & Oregano Vinaigrette	\$28
<b>*Yellow Fin Tuna Niçoise Salad*</b>	\$25
<b>Cobb Salad</b> Chicken, Bacon, Blue Cheese, Egg & Avocado	\$23
<b>Caesar Salad</b> \$14 Add <b>Chicken</b> \$23 <b>Blackened Shrimp</b> \$25	

## EGGS

<b>*Omelette of the Day*</b>	\$19
<b>Chive Scrambled Eggs*</b> with Bacon or Sausage & Toasted English Muffin	\$18
<b>Country Quiche</b>	\$18

## ENTRÉES

<b>*Chicken Paillard</b> with Arugula, Pommes Frites & Balsamic Reduction	\$25
<b>Coq au Vin</b> Juniper & Pearl Onions with Garlic Potato Purée	\$28
<b>Classic Mussels Marinieres</b> with Pommes Frites	\$22
<b>*Roasted Atlantic Salmon*</b> with Haricots Verts, Crispy Shallots & Tomato Jam	\$26
<b>*Creekstone Farm Hanger Steak*</b> with Bordelaise Sauce & Pommes Frites	\$38
<b>*Creekstone Farm Steak Frites*</b> with Maitre D'Hôtel Butter	\$39

## PASTA

<b>Linguini</b> with <b>Marinara &amp; Basil Chiffonade</b>	\$19
with <b>Meat Sauce</b>	\$21
<b>Fried Gnocchi</b> with Pesto & Sun Dried Tomatoes	\$21
<b>Butternut Squash Ravioli</b> with Sage Cream Sauce	\$23
<b>Penne with Shrimp &amp; Scallops</b> with Kalamata Olives, Sun Dried Tomatoes, Shallots, Garlic & White Wine	\$30
<b>Whole Wheat Goat Cheese Ravioli</b> with Arugula, Sun Dried Tomatoes & Saffron	\$22
<b>Mushroom Duxelle Ravioli</b> with Truffle Cream Sauce	\$24

## SIDES

<b>Spinach</b>	\$8	<b>Brussels Sprouts</b>	\$10
<b>Pommes Frites</b>	\$10	<b>Haricots Verts</b>	\$8
<b>Garlic Potato Purée</b>	\$7		

\*Gluten Free

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





## ❖ COCKTAILS ❖

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**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

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