

LUNCH

APPETIZERS

Onion Soup Gratinée	\$10.95
*Bistro Salad with Baby Radish Pink Grapefruit & Balsamic Vinaigrette	\$8.95
Warm Aged Goat Cheese Wrapped in Pastry Leaf, Spring Mix, Lardons & Garlic Crostini	\$13.95
*Baby Arugula Salad with Red Beets, Feta Cheese, Citrus Emulsion & Candied Walnuts	\$12.95
Fried Calamari with Spicy Marinara	\$14.95
Homemade Duck Terrine with Cornichons	\$13.95
Lump Crab Cakes with Celery Root Slaw, Mache & Chipotle Remoulade	\$14.95

SANDWICHES

Croque Monsieur Ham, Gruyere Cheese & Béchamel	\$14.95
Avocado Toast with Smoked Salmon, Ribboned Cucumber & Tomato Dressing	\$15.95
French Dip Steak* with Horseradish Mayonnaise & Red Wine Au Jus	\$15.95
Bistro Burger* with Lettuce, Tomato & Red Onion	\$15.95
Pulled BBQ Duck Confit with Smoked Ricotta, Fried Egg & Red Wine Onions	\$15.95
Blackened Chicken with Red Onions, Arugula & Pesto	\$13.95
Lamb Merguez Sausage with Roasted Red Pepper, Baby Arugula & Herb Yogurt	\$15.95

ENTRÉE SALADS

*Seafood Salad Shrimp, Scallops, Japanese Cucumbers, Red Onions, Frisee & Oregano Vinaigrette	\$18.95
Yellow Fin Tuna Niçoise Salad	\$18.95
Cobb Salad Chicken, Bacon, Blue Cheese, Egg & Avocado	\$16.95
Caesar Salad	\$8.95
Add Chicken \$14.95 Blackened Shrimp \$16.95	

EGGS

Omelette of the Day	\$14.95
Chive Scrambled Eggs* with Bacon or Sausage & Toasted English Muffin	\$14.95
Country Quiche	\$14.95

ENTRÉES

*Chicken Paillard with Arugula, Pommes Frites & Balsamic Reduction	\$16.95
Coq au Vin Juniper & Pearl Onions with Garlic Potato Purée	\$19.95
Classic Mussels Marinieres with Pommes Frites	\$17.95
Roasted Atlantic Salmon with Haricots Verts, Crispy Shallots & Tomato Jam	\$22.95
Creekstone Farm Hanger Steak with Bordelaise Sauce & Pommes Frites	\$26.95
Creekstone Farm Steak Frites with Maitre D'Hôtel Butter	\$28.95

PASTA

Linguini with Marinara & Basil Chiffonade	\$13.95
with Meat Sauce	\$14.95
Fried Gnocchi with Pesto & Sun Dried Tomatoes	\$14.95
Vegetable Lasagna with Fresh Mozzarella, Gruyere & Tomato Coulis	\$15.95
Penne with Shrimp & Scallops with Kalamata Olives, Sun Dried Tomatoes, Shallots, Garlic & White Wine	\$18.95
Whole Wheat Goat Cheese Ravioli with Arugula, Sun Dried Tomatoes & Saffron	\$14.95
Mushroom Duxelle Ravioli with Truffle Cream Sauce	\$17.95

SIDES

Spinach	\$6	Polenta Cakes	\$7
Pommes Frites	\$7	Haricots Verts	\$6
Garlic Potato Purée	\$5		

*Gluten Free

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





COCKTAILS

Fresh Squeezed Orange Juice \$5.25

Bloody Mary \$11

Les Amis \$11

Tequila, OJ, Galliano

Mimosa \$11

Champagne & Orange Juice

Bellini \$11

Champagne & Peach Nectar

Blue Mermaid \$11

Blue Curacao & Champagne

French Toast \$13

Baileys, Cinnamon Schnapps

Fuzzy Fruit \$11

Vodka, Peach Schnapps & Grapefruit Juice

Evening in Paris \$13

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

Veratini \$14

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

French Martini \$13

Stoli Vanilla, Chambord, Pineapple Juice

Aperol Spritz \$13

Prosecco, Aperol, Club Soda

Sangria \$11

Mojito \$13

Pear Cosmo \$13

Pear Vodka, Triple Sec, Cranberry Juice & Lime Juice

