

LUNCH

APPETIZERS

Onion Soup Gratinée	\$11.50
*Bistro Salad with Baby Radish Pink Grapefruit & Balsamic Vinaigrette	\$9.50
Warm Aged Goat Cheese Wrapped in Pastry Leaf, Spring Mix, Lardons & Garlic Crostini	\$14.95
*Baby Arugula Salad with Red Beets, Feta Cheese, Citrus Emulsion & Candied Walnuts	\$13.95
Fried Calamari with Spicy Marinara	\$14.95
Homemade Duck Terrine with Cornichons	\$14.95
Lump Crab Cakes with Celery Root Slaw, Mache & Chipotle Remoulade	\$15.95

SANDWICHES

Croque Monsieur Ham, Gruyere Cheese & Béchamel	\$15.95
Avocado Toast with Smoked Salmon, Ribboned Cucumber & Tomato Dressing	\$16.95
French Dip Steak* with Horseradish Mayonnaise & Red Wine Au Jus	\$17.95
Bistro Burger* with Lettuce, Tomato & Red Onion	\$16.95
Pulled BBQ Duck Confit with Smoked Ricotta, Fried Egg & Red Wine Onions	\$17.95
Blackened Chicken with Red Onions, Arugula & Pesto	\$14.95
Lamb Merguez Sausage with Roasted Red Pepper, Baby Arugula & Herb Yogurt	\$16.95

ENTRÉE SALADS

*Seafood Salad Shrimp, Scallops, Japanese Cucumbers, Red Onions, Frisee & Oregano Vinaigrette	\$19.95
Yellow Fin Tuna Niçoise Salad	\$19.95
Cobb Salad Chicken, Bacon, Blue Cheese, Egg & Avocado	\$17.95
Caesar Salad	\$9.95
Add Chicken \$15.95 Blackened Shrimp \$17.95	

EGGS

Omelette of the Day	\$15.95
Chive Scrambled Eggs* with Bacon or Sausage & Toasted English Muffin	\$14.95
Country Quiche	\$15.95

ENTRÉES

*Chicken Paillard with Arugula, Pommes Frites & Balsamic Reduction	\$16.95
Coq au Vin Juniper & Pearl Onions with Garlic Potato Purée	\$21.95
Classic Mussels Marinieres with Pommes Frites	\$17.95
Roasted Atlantic Salmon with Haricots Verts, Crispy Shallots & Tomato Jam	\$23.95
Creekstone Farm Hanger Steak with Bordelaise Sauce & Pommes Frites	\$29.95
Creekstone Farm Steak Frites with Maitre D'Hôtel Butter	\$29.95

PASTA

Linguini with Marinara & Basil Chiffonade	\$14.95
with Meat Sauce	\$16.95
Fried Gnocchi with Pesto & Sun Dried Tomatoes	\$15.95
Vegetable Lasagna with Fresh Mozzarella, Gruyere & Tomato Coulis	\$16.95
Penne with Shrimp & Scallops with Kalamata Olives, Sun Dried Tomatoes, Shallots, Garlic & White Wine	\$19.95
Whole Wheat Goat Cheese Ravioli with Arugula, Sun Dried Tomatoes & Saffron	\$15.95
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 \$5.50

Bloody Mary \$12

Les Amis \$12

Tequila, OJ, Galliano

Mimosa \$12

Champagne & Orange Juice

Bellini \$12

Champagne & Peach Nectar

Blue Mermaid \$13

Blue Curacao & Champagne

French Toast \$13

Baileys, Cinnamon Schnapps

Fuzzy Fruit \$12

Vodka, Peach Schnapps & Grapefruit Juice

Evening in Paris \$14

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

Veratini \$14

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 \$12

Mojito \$14

Pear Cosmo \$13

Pear Vodka, Triple Sec, Cranberry Juice & Lime Juice

