

Soup

Soupe du Jour

\$7.45

Soupe à L'Oignon

French Onion Soup \$7.95

Soupe de homard

Chive, lobster and white truffle \$7.95

Appetizers

Escargots au Beurre D'Ail

Sautéed Snails with Garlic Butter \$7.45

Pâté de Faisan

*Pheasant Pâté with French Cornichons,
Olives* \$6.95

Moules "Cacao"

*Steamed Mussels with White Wine, Shallots,
Parsley, Saffron and Lime Broth* \$8.95

Foie Gras Terrine

With Warm Brioche and Preserved Figs \$14.95

Coquilles Saint-Jacques

*Pan-Seared Sea Scallops with Black Beans,
Shitake Mushrooms, Golden Raisins and
brandy sauce* \$9.95

Salad

Salade de Homard

*Half Tail Lobster with shaved fennel, blood
orange, roasted peacan and blue cheese and
balsamic reduction with extra virgin olive oil*
\$12.95

Salade Betteraves et mozzarella

*Red Beets with fresh mozzarella, golden
raisin, walnuts, balsamic reduction and extra
virgin olive oil* \$7.95

Salade de roquette, vinaigrette a la Framboise

*Arugula, Roasted Shallots, Pecorino Cheese,
Roasted Pecans, Raspberry Vinaigrette* \$7.45

Salade Cacao

*Field Greens, Tomatoes, Heart of Palm,
Fresh Goat Cheese, Golden Raisins,
Walnuts and Herb Mustard Dressing* \$6.95

Main-Entrees Salad

Caesar Salad /w Chicken

*Romaine Salad with Caesar Dressing and
Grilled Chicken* \$9.95

Niçoise Salade

*Grilled Tuna with Tomatoes, Green Beans,
Cucumber, Olives and Mixed Green* \$16.95

Grilled Shrimp Salad

*Field Greens, Tomatoes, Heart of Palm,
Fresh Goat Cheese, Golden Raisins,
Walnuts and Herb Mustard Dressing.*
\$11.95

Grilled Steak Salad

*Mixed Greens, walnuts, blue cheese with
Thyme Mustard Dressing* \$11.95

Sandwiches

Chicken Sandwich

*Grilled chicken, with Brie or Havarti
Cheese, Avocado, Herb Aioli, Lettuce and
Tomato* \$9.95

Burgers

*Beef Burger with bleu, Gruyère or American
cheese, Lettuce, Tomato, Roasted Shallots*
\$11.95

Steak Sandwich

*Strip loin w/ Lettuce, Tomatoes Herb Aioli,
and Havarti Cheese, French Fries* \$11.95

"Niçoise" Sandwich

*Grilled Tuna, Lettuce, Olives, Tomato,
Cucumber, Herb Aioli* \$11.95

Vegetarian Sandwich

*Grilled Portobello, Roasted Red Pepper,
Avocado, Herb Aioli and Fresh Mozzarella*
\$9.95

Meat-Entrées

Onglet de Boeuf aux Echalottes

Grilled Hanger steak with Caramelized shallots, French fries, red Wine sauce
\$17.95

Grilled Chicken

With Roasted Potatoes, Green Beans and Rosemary Sauce \$13.95

Grilled quails

With asparagus, potato cake and port wine sauce \$18.95

Fish- Entrées

Grilled Trout

Green Beans and fingerling potatoes and beurre blanc sauce
\$15.95

Grilled Salmon

W/ Asparagus Potato Gratin and Bordelaise Sauce \$16.95

Mahi Mahi

W/ Sautéed Spinach, Mushrooms, Roasted Potatoes and caper sauce \$16.95

Sides

*Spinach,
Asparagus,
Green Beans,
Roasted Potatoes,
Sautéed Mushroom*
\$3.50

No Substitutions Please

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions