

## \*Main-Entree Salads\*

### Salade "Cacao"

#### Grilled Salmon or Wild Shrimp

Field Greens, Tomatoes, Hearts of Palm,  
Fresh Goat Cheese, Golden Raisins, and  
Walnuts, Herb Mustard Dressing.

-16- / -17-

#### Chicken Caesar Salad

Romaine Salad with Caesar Dressing and  
Grilled Chicken

-13-

#### Niçoise Salade

Grilled Tuna with Tomatoes, Green Beans,  
Cucumber, Olives, Boiled Eggs and  
Mixed Green

-18-

#### Grilled Steak Salad

Mixed Greens, Walnuts and Blue Cheese  
Thyme Mustard Dressing

-15-

## \*Sandwiches\*

(All Sandwiches are served with French Fries)

#### Chicken Sandwich

Grilled Chicken, Havarti Cheese, Herb  
Aioli, Avocado, Lettuce and Tomato \$10.95

#### Burger

Beef Burger, Gruyère Cheese, Lettuce,  
Tomato and Roasted Shallots \$11.95

#### Steak Sandwich

Strip Loin, Havarti Cheese, Lettuce,  
Tomato, Herb Aioli, \$11.95

#### "Niçoise" Sandwich

Grilled Tuna, Olives, Lettuce, Tomato,  
Cucumber, Herb Aioli \$12.95

#### Vegetarian Sandwich

Grilled Portobello, Fresh Mozzarella,  
Roasted Red Pepper, Avocado, Herb Aioli  
\$10.95

## Meat

#### Grilled Hanger Steak

Caramelized Shallots, French Fries,  
Red Wine Sauce \$21.95

#### Grilled Chicken

Roasted Potatoes, Green Beans and  
Juniper Berry Veloute \$17.95

#### Grilled Lamb

French Green Beans, Potato Gratin and  
Red Wine Sauce \$22.95

## Sea Food

#### Grilled Trout

Grilled Romaine Lettuce and  
Herb Vinaigrette \$18.95

#### Grilled Salmon

Asparagus, Potato Gratin and  
Mustard Cream Sauce \$18.95

#### Wild Shrimp Ravioli

Grilled Wild Shrimp on a Bed of Portobello  
Mushroom Ravioli, Shaved Parmesan,  
Fresh Tomato Basil Sauce \$22.95

## Vegetarian

#### Asparagus Ravioli

Portobello Mushroom Ravioli with Grilled  
Asparagus, Shaved Parmesan,  
Fresh Tomato Basil Sauce \$17.95

## Sides

Spinach

Asparagus

Green Beans

Roasted Potatoes

Sautéed Mushrooms

\$5.00

**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

## **\*Soups\***

### **Soupe du Jour**

-10-

### **Soupe à l'Oignon**

*French Onion Soup with Gruyere Cheese*

-11-

### **Gazpacho**

*Tomatoes, Cucumber, Green Pepper, Cilantro  
and Watermelon*

-10

## **\*Appetizers\***

### **Escargots au Beurre d'Ail**

*Sautéed Snails with Garlic and Parsley Butter*

-11-

### **Pâté de Faisan**

*Pheasant Pâté with French Cornichons and  
Mixed Greens*

-11-

### **Saumon Fumée**

*Smoked Salmon with Roasted Bell Peppers,  
Pistachios, Shaved Parmesan,  
Lemon Herb Dressing*

-13-

### **Coquilles St Jacques**

*Grilled Scallops with Avocado, Roasted  
Walnuts, Lemon Herb Dressing*

-15-

## **\*Salads\***

### **Salade de Betteraves et Mozzarella**

*Roasted Beets with Fresh Mozzarella, Golden  
Raisins, Heirloom Tomatoes, Olive Oil*

-12-

### **Salade de Roquette**

*Arugula Salad with Tomatillos, Granny Smith  
Apples, Fresh Raspberries, Roasted Almond,  
Limoncello Dressing*

-12-

### **Salade "Cacao"**

*Field Greens, Tomatoes, Hearts of Palm,  
Walnuts, Golden Raisins, Fresh Goat Cheese,  
Balsamic Dressing*

-9-