

LUNCH - LE DÉJEUNER

les soupes

LA SOUPE A L'OIGNON GRATINÉE 9
onion soup topped with melted Gruyère cheese

LA SOUPE DU JOUR 7
soup of the day

les salades

CAESAR SALAD 8

lemon croutons, house caesar dressing, white anchovies

WARM GOAT CHEESE SALAD 13

almond crusted baked, goat cheese, apple, pear, saba sauce

SHRIMP SALAD 16

mix greens pico de gallo, tortilla strips and avocado slice Jalapeño ranch

Add to any salad, chicken +8, salmon +12, shrimp +12

les plats principal

ESCARGOTS DE BOURGOGNE 13
garlic, butter, pastis

PAN SEARED HUDSON VALLEY FOIE GRAS 20
orange marmalade, chocolate, brioche

SPINACH AND MUSHROOM CRAPE 14
mushrooms, spinach, cream sauce

QUICHE LORRAINE 16
bacon, leeks, eggs, Gruyère cheese, mix greens

PROSCIUTTO PANINI 14
salty prosciutto melted provolone, fig preserves, peppery arugula crusty
ciabatta bun and grilled to perfection

SHRIMP SCAMPI 22
garlic, white wine, sun dried tomato, spinach

ACAPULCO CHICKEN 16
creamy lemon capers, onions, mashed potato, green beans

BLUE CRAB CAKE 19
crab cake, spicy mayonnaise, avocado, mixed greens

SCOTTISH SALMON 21
salmon, mushroom cream, asparagus, balsamic glaze

STEAK FRITES 26
12 oz. ponded rib eye, french fries, mixed greens, dijon mustard

CLASSIC HAMBURGER 12
80/20 black angus beef, tomato, lettuce, provolone, french fries

CHICKEN FETTUCCINE ALFREDO 16
fettuccine, cream, parmesan, chicken breast

FISH & CHIPS 17
beignet fish, malt vinegar, tartar sauce, pommes frites

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.