

Lunch à la Carte

Saumon cru mariné 11.

Thinly sliced raw Salmon, marinated in Lemon juice, Olive oil, Capers and Chives

Cocktail de Crevettes des Îles 11.

Grilled Shrimp, Pineapple, Avocado, Tomato, Lime and Herbs Vinaigrette

Escargots "Le Yaca" 11.

Baked Snails (6) with Garlic and Parsley Butter and Tomato concassée

Foie de veau Lyonnaise 11.

Sautéed calf's liver, and Onion marmalade, Port Wine Sauce

La Crêpe fourrée au Crabe, sauce Mornay 11.50

Thin French "Crêpe" stuffed with Lump Crab meat, Béchamel with Swiss cheese

Filet de Saumon poché aux Aromates sur Poêlée d'Épinards 12.

Poached Filet of Salmon with fresh herbs, Lemon and Capers Butter Sauce

Tartare de Thon 12.

Hand Cut Ahi Tuna steak, seasoned in the classic French "Tartare" way (shallots, chives, etc), crispy Potatoes

Salade Bressane 12.50

Pan seared Boneless Breast of Chicken over mixed Greens, Walnut Oil and Sherry Vinegar Vinaigrette

Suprême de Volaille, Sauce Moutarde à l'Ancienne 12.

Sautéed boneless Breast of Chicken, Pommery Mustard Sauce

Gourmandise de Bœuf 12.50

Thinly sliced seared Beef Tenderloin, mixed green Salad, Walnut Oil and Sherry vinegar with walnut and Gorgonzola pieces

Coquilles Saint-Jacques, Sauce Champagne au Safran 14.

Pan seared Sea Scallops over tiny French green Lentils, Champagne Sauce with touch of Saffron

Filet de Bœuf en Croute 15.

Seared Tenderloin of Beef (cooked Medium rare to Medium) wrapped in Puff Pastry with a Duxelle of Mushroom, Port Wine sauce

Salade de Coquilles Saint-Jacques, Vinaigrette aux Truffes 15.

Salad of pan seared Sea Scallop on mixed Greens and crispy Potatoes, Truffle vinaigrette

Triologie de Coquilles Saint-Jacques 16.

Combination of pan seared Sea Scallop 3 different ways

(over green Lentils, Champagne Saffron Sauce, over crispy Potatoes, Garlic and Parsley Butter, Tomato Concassée
And on mixed Greens, Truffle Vinaigrette)

Gâteau de Crabe Sauce Beurre Blanc 16.

Pan seared Local Jumbo Lump Crab Cake (almost no binder) over grilled Polenta , Sauce "Beurre Blanc"

Filet de Bœuf au Poivre 16.

Petite Filet of Beef Tenderloin with Black Peppercorn, deglazed with Cognac and demi-glace

Tournedos, Sauce Roquefort 16.

Beef Tenderloin, Blue Cheese and Port Wine Cream Sauce

Salade Gourmande du Périgord 18.

Sautéed pieces of fresh Foie Gras and seared « Moulard Duck Breast, Mixed Greens, Walnuts , Truffle Vinaigrette

Foie Gras Frais poêlé déglacé au Porto, Pommes croustillantes 25.

Pan seared Fresh Duck Liver served with crispy Potatoes, Port Wine sauce

L'assiette Vegetarienne du Chef

The Chef's Vegetarian Plate : Please Ask your Waiter for Today's Combination

Our Luncheon Plates are served with a complimentary Soup or Salad

20% Gratuity will be added for Tables of 8 or more

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs can increase your risk of foodborn illness,
especially if you have certain medical conditions

Please note

Low Calorie – Low Sodium – Low Fat

A Vegetarian Plate is available with Today's Chef Choice of Vegetables (Market Price)

20% Gratuity will be added for Tables of 8 or more