

# ~ Menu du Dinner ~

**Salade Verte** - House salad, grapes & Traditional Dijon vinaigrette  
**Soupe à l'Oignon** - Signature Mountain-Style French Onion Soup

**Soupe du Jour** ~ Soup of the day

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\$37

## Le Saumon

Grilled Scottish Salmon, sautéed spinach, crispy potatoes  
Lemon & Capers butter sauce  
or **Heart healthy sauce with Heirloom tomatoes**

## Le Veau

Prime Veal Scallopini  
Mushroom Calvados cream sauce

## Poisson du Jour

Fresh catch of the day

## Filet & Crevettes

5oz Peppercorn Beef Tenderloin Au Poivre,  
Seared Shrimp, Risotto & Champagne Saffron sauce

## Coquilles Saint-Jacques au Gratin

Pan seared Diver Sea Scallops  
Baked with Orzo risotto & seasonal vegetables

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\$46

## Terre & Mer

5oz Peppercorn Beef Tenderloin\* Au Poivre,  
deglazed with Cognac & demi-glace  
Jumbo Lump Crab Cake & Shallot Beurre Blanc

## Duo Gourmand

Twin 5oz Beef Tenderloin\*  
Peppercorn demi-glace & Roquefort cream sauce

## Homard & Crabe

Grilled Maine Lobster tail  
Jumbo Lump Crab Cake & Shallot Beurre Blanc

## Boeuf & Homard

5oz Beef Tenderloin\* au poivre,  
Maine Lobster tail & Shallot Beurre Blanc

## Crème Brûlée à la Vanille

Made with Madagascar Vanilla beans

## Marquise au Chocolat

Rich Chocolate Truffle cake & Crème Anglaise

## Fondant au Chocolat

Warm Chocolate cake, Vanilla Ice Cream & candied hazelnuts

## Tiramisu

Chef's Version of Tiramisu & Espresso Ice Cream

## Charlotte au Citron

Light lemon mousse, thin almond crust & fresh raspberry coulee

## Tarte Fine aux Pommes

Thin puff pastry crust with caramelized sliced apples & Vanilla Ice Cream

## Trio de Sorbets

Passion Fruit, Raspberry & Lemon

## Soufflé du Jour +\$8

Soufflé of the day, must be ordered at the beginning of the meal, takes 25 minutes

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