



# Bar Bistro Menu

## SALADE VERTE 7

Tender Greens, Sliced Grapes,  
Light Dijon Vinaigrette

## LA SOUPE DU JOUR 7

Soup of the Day

## LA SOUPE À L'OIGNON 7

Signature "mountain-style" French Onion Soup

## L'ASSIETTE DE FROMAGES 13

Cheese selection, Dry Fruits & Nuts, Mixed Greens

## LA SALADE VÉGÉTARIENNE 12

Salad of Lentils, Belgian Endive, Avocado,  
Heirloom Tomato, Asparagus, Sherry Vinaigrette

## LE CARPACCIO DE SAUMON 12

Thinly Sliced Raw Salmon\*, Marinated in Lemon juice,  
Olive Oil, Capers and Shallots

## LES ESCARGOTS 11

Baked Snails (4) with Garlic and Parsley Butter  
and Tomato Concassée

## BOUDIN BLANC AUX POMMES 13

White Poultry Sausage, served over  
Apple chutney, Port wine sauce

## LE HOMARD 19

Maine Lobster\* Tail poached in Olive oil,  
Crispy Potatoes, Beurre Blanc

## CREVETTES AU GRATIN 16

Wild Pink Shrimps\*, Orzo Risotto,  
Vegetable Medley, Parmesan Velouté

## SUPRÊME DE POULET 12

Pan Seared Chicken\* Scaloppini,  
Sautéed Vegetables, Choice of sauce:  
>Lemon Brown Butter, Capers, Parsley  
>Mushroom, Calvados Cream Sauce

## PETIT FILET MIGNON 19

Grilled Petite Beef Tenderloin(5 oz.)\*,  
Crispy Potatoes, Choice of sauce:  
>Cognac Peppercorn,  
>Classic Béarnaise  
>Roquefort

## LE THON 14

Ahi Tuna\*,Ginger Vinaigrette  
with a choice of :  
>Classic Tartare or Seared Slices



## LE FRENCH BURGER 14

Angus Ground Beef, Portabella Mushroom  
and Shallot Confit on a Brioche Bun.  
Served with Tomato Concasse, Bearnaise  
& Crispy Potatoes on the side.

## SALADE DE POULET AIGRE-DOUCE 13

Salad of tender Greens, Dried Cherries,  
Roasted nuts, Fourme d'Ambert piece  
topped with sliced Grilled Chicken\*,  
Apple julienne, Shallots, Sherry Vinaigrette

## SALADE DE BOEUF 18

Seared Beef Tenderloin\*, mixed Greens,  
Heirloom Tomato, Cherries, Roasted Nuts,  
Fourme, Sherry Vinaigrette

## LE CRABE 17

Pan Seared Local Jumbo Lump Crab Cake  
(almost no binder),Beurre Blanc

## L'ESCALOPE DE VEAU NORMANDE 17

Prime Veal\* Scaloppini, Sautéed Spinach,  
Calvados Mushroom Cream Sauce

## COQUILLES SAINT-JACQUES 17

Pan seared Sea Scallops\*, tender Greens and  
Crispy Potatoes, Truffle Vinaigrette

## L'AGNEAU 19

Grilled Lamb Rack\* and Merguez Sausage,  
Au jus,lentils, Heirloom Tomatoes, Spinach

## LE SAUMON 14

Grilled Fresh Filet of Scottish Salmon\*,Risotto,  
Champagne Saffron Sauce

## CRÊPE AU CRABE 14

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

- ❖ The BAR BISTRO MENU is *exclusive* to the bar or terrace only on a first-come, first-serve basis.
- ❖ This menu is available daily from 5pm until closing, except on major holidays and special private events.\*
- ❖ Plate splitting service is not available.

 Choice of sauce

\*Duck liver, Tuna, Salmon, Veal, Duck, Steak, and Lamb may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs can increase your risk of foodborne illness(es), especially if you have certain medical condition(s).



# Happy Hour Specials

(Sunday to Friday 5-7 pm\*)

## Beers (Bottle)

### Domestic Beers \$3

- Budweiser
- Bud Light
- Michelob Ultra

### Specialty Beers \$4

- DB Schwartz Bier
- Loose Cannon IPA
- Alewerks Pale Ale
- Legend Brown Ale

### Import Beers \$5

- Stella Artois
- St Pauli Girl
- St Pauli Girl N.A.

\*This menu is exclusive to the bar or terrace only. No reservations accepted. Available 5pm to 7pm everyday except Saturdays, Holidays, and Special Events.

## Daily Specials

Wine Of The Day \$5



### Monday

**Lemon Drop \$8**

Lemon Juice, House Vodka, Simple Syrup, Sugar Rim

### Tuesday

**Old Fashion \$8**

Oranges, Cherries, House Bourbon, Bitters

### Wednesday

**French Martini \$8**

House Vodka, Pineapple Juice, Crème de Cassis

### Thursday

**House Vodka/Gin Martini\* \$7**

\*Add blue cheese olives +\$1

### Friday

**French 75 \$8**

Lemon Juice, House Gin, Sugar Cube, Champagne

### Sunday

**Mimosa \$7**

Orange Juice, Champagne served with Orange Slice

## Wines by the glass

### Whites \$6

- French Colombard-Ugni Blanc
- French Sauvignon Blanc
- U.S. Pinot Grigio
- French/U.S. Chardonnay
- U.S. Riesling

### Reds \$6

- French Red Blend
- French/U.S. Pinot Noir
- French Bordeaux
- US Cabernet Sauvignon
- U.S. Merlot

### Rose \$6

- French Languedoc Rosé
- US White Zinfandel

### Sparkling \$6

- French Brut

Add splash of Crème de Cassis +\$1