

# LUNCH À LA CARTE

Our Luncheon Plates are served with a complimentary Soup or Salad

## Le Saumon Cru 14

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

## Les Escargots 13

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

## Le Thon 15

Hand Cut sashimi grade

Ahi Tuna steak \*, seasoned in the classic French "Tartare" way (shallots, chives, etc) and seared carpaccio slices, Crispy Potatoes, Ginger Vinaigrette

## Le Suprême de Volaille 15

Sautéed boneless Breast of Chicken, Pommery Mustard Sauce

## Le Foie de veau 14

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

## La Salade de Poulet aigre-douce 13

Salad of tender Greens, dried Cherries, Walnuts, Fourme d'Ambert pieces, topped with sliced grilled Chicken, Apple julienne, Shallots, Sherry Vinaigrette

## Le Porc 15

Grilled Berkshire Pork Tenderloin, Apple and Apricot Chutney, Crispy Potatoes, Dried Cherries Port wine sauce

## Les Coquilles Saint-Jacques 18

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

## Le Saumon 16

Poached Filet of Salmon \*with fresh herbs, sautéed Spinach, Lemon and Capers Butter Sauce **OR**

Grilled, finished with our Heart healthy Sauce   
(Petite diced heirloom Tomatoes, Garlic, Fresh Herbs, Olive Oil)

## La Gourmandise de Boeuf 17

Seared Prime Beef tenderloin Tips \*, tender mixed Greens, Heirloom Tomato, Cherries, Gorgonzola Croûton, Sherry Walnut Vinaigrette

## Salade de Coquilles Saint-Jacques aux Truffes 17

Salad of pan seared Diver Sea Scallops on tender Greens and crispy Potatoes, Truffle vinaigrette

## Le Crabe 18

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

## Le Homard 21

Maine Lobster Tail poached in Olive Oil, fresh sautéed Spinach, Crispy Potatoes, Shallot "Beurre Blanc" **OR**  
Maine Lobster Tail poached in Olive Oil, tender Baby Greens, crispy Potatoes, Truffle vinaigrette

## Le Steak au Poivre 20

Petite Peppercorn crusted Beef Tenderloin \*, deglazed with Cognac and demi-glace

## Le Filet grillé Sauce Roquefort 20

Petite Beef Tenderloin \*, Blue Cheese and Port Wine Cream Sauce

## Le Bar et Le Crabe 26

Pan seared fresh Filet of Sea Bass topped with Lump Crab meat, sautéed Spinach, Shallot, Saffron Champagne Sauce

## L'Agneau 26

Grilled Lamb Loin \*, Du Puy Lentils, Heirloom Tomatoes, Au Jus

## Le Foie Gras 27

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

## Le Duo Gourmand 31

Twin Filets of Beef Tenderloin \*,  
one Peppercorn crusted, Cognac and demi-glace sauce,  
the other with blue Cheese Port wine Cream sauce

## L'Assiette Végétarienne

Market Price; Seasonal Roasted Vegetarian Plate Available  
Please ask your Waiter for the choices of the Day

 heart-healthy; low sodium & cholesterol

 vegan

 gluten-free

\*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)