



Lunch Prix Fixe Menu

(Not available on Sunday)

Three courses - \$ 20.00 | Two Courses (First & Main) - \$ 17.00

TO START: CHOICE OF

Salade Verte

(House Salad, Dijon Vinaigrette, Grapes)

Soupe à l'Oignon

Our Signature Mountain-Style
French Onion Soup

Soupe du Jour

Soup of the Day

MAIN COURSE: CHOICE OF

Saumon Grillé d'Écosse

Grilled Scottish Salmon*,

Crispy Potatoes, spinach, with a Choice of Sauce:

- ❖ Shallots, Lemon, & Capers Beurre Blanc Sauce
- ❖ Truffle Vinaigrette 

Coquilles Saint-Jacques et Crevettes au Gratin

Pan Seared Large Diver Sea Scallops,
Wild Warm Water Shrimps, Orzo Risotto, Vegetable Medley,
Baked with Parmesan Velouté "En Cocotte"

Crêpe au Crabe

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

Poisson Frais du Jour

Catch of the Day (Market)*
Your waiter will be happy to describe
how the Chef will prepare today's fish.

Quiche du Jour

Today's Quiche served with
a Small Green Salad

Le French Burger

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

Suprême de Poulet

Pan seared Chicken Scaloppini, vegetables, crispy potatoes
Served with a choice of sauce:

- ❖ Lemon Brown Butter, Capers, Parsley Sauce
- ❖ Mushroom, Calvados Cream Sauce

Petit filet Mignon à l'échalotte

Grilled 5 oz. Beef Tenderloin*, Crispy Potatoes and Sautéed Spinach,
Shallots Confit & Port Wine Demi-Glace

DESSERT COURSE: CHOICE OF

Le Yaca Version du Tiramisu

Chef's Version of Tiramisu

Crème Brûlée Vanille

Made with Madagascan Vanilla Beans

Trio de Sorbets

Passion fruit, raspberry, and lemon

Profiterole à la Vanille et Sauce Chocolat

One Vanilla Ice Cream Profiterole, Chocolate
Sauce

Charlotte Citron sauce Framboise

Delicate combination of light citron mousse, thin
almond crust, fresh raspberry sauce

Marquise au Chocolat

House specialty: Rich flourless
Chocolate truffle cake,
"Crème Anglaise" Sauce

Fondant au Chocolat

Warm chocolate cake,
vanilla ice cream, candied hazelnuts

*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)

 heart-healthy ; low sodium & cholesterol

 vegan

 gluten-free