



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
prepared 2 ways:

 >Classic Tartare
>Seared Slices

PAILLARD DE BOEUF 12

Pan Seared Beef*Scaloppini,
Spinach, Crispy Potatoes, Choice of sauce:

 >Lemon Brown Butter, Capers, Parsley,
>Mushroom, Calvados Cream Sauce

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

GOURMANDISE 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

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.

Daily Specials

Monday

Lemon Drop \$8

Tuesday

Old Fashion \$8

Wednesday

French Martini \$8

Thursday

Vodka/Gin Martini \$7*

**Add blue cheese olives +\$1*

Friday

French 75 \$8

Sunday

Mimosa \$7

Wines by the glass

Wine Of The Day \$5

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

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