



À La Carte Appetizers

Soupe à l'oignon 7

Purée Mountain-Style™ French onion soup

Soupe du jour 7

Soup of the day

Salade verte 7

House Salad ~ Light Traditional Dijon Vinaigrette, sliced grapes

Foie gras 28

Pan seared Fresh Duck Liver, Caramelized White Peach,
Port Wine sauce

Thon 14

Hand Cut Ahi Tuna (sashimi grade) prepared two ways:
Classic Tartare & Seared Carpaccio slices, Ginger Vinaigrette

Salade végétarienne 13

Salad of tiny green Lentils, Belgian Endive, Avocado,
Heirloom Tomato, Asparagus tips,
Sherry Vinegar and Walnut oil Vinaigrette

Escargots 13

Baked Snails (5) with Garlic and Parsley Butter and Tomato concassée

Crêpe au crabe 14

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

Boudin blanc aux pommes 13

White Poultry Sausage,
Served over Apple Chutney, Port Wine Sauce

Salade de coquilles saint-jacques aux truffes 19

Salad of pan seared Diver Sea Scallops, Crispy Potatoes, Truffle vinaigrette

Saumon cru 12

Thinly sliced raw Salmon*, Lemon juice, Olive oil, Capers and Shallots

 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)



À La Carte Entrées

Served with a complimentary choice of Onion Soup, Soup of the Day, or House Salad

Saumon d'ecosse 30

Poached filet of fresh Scottish salmon* with fresh herbs, lemon and capers butter sauce

Coquilles saint-jacques 34

Pan seared diver sea scallops, Champagne sauce with a touch of saffron, served with Spinach & Du Puy lentils

Crabe 35

Pan seared local Jumbo Lump crab cake (almost no binder), Sauce "Beurre Blanc"

Homard 45

Two lobster tails poached in olive oil, shallot "Beurre Blanc" sauce

Sole de hollande 49

Pan seared classic Dover Sole Meuniere (brown butter) Chef's deboned for your convenience

Foie de veau 29

Sautéed calf's liver*, Shallots and Port wine reduction

Porc 30

Grilled Berkshire pork tenderloin*, apple chutney, crispy potatoes, Asian pears, port wine sauce

Assiette végétarienne 27

Seasonal roasted vegetables (Please ask your Waiter for Chef's preparation)

Veau à la Normande 34

Prime Veal Scallopini*, sautéed spinach, Calvados Mushroom Cream Sauce

Magret de canard 40

Seared duck magret*, caramelized white peach, Foie gras and port wine sauce

Steak au poivre 39

Grilled 8 oz beef tenderloin*, deglazed with cognac and Peppercorn demi-glace

Filet grillé sauce roquefort 39

Beef tenderloin, Blue cheese and port wine cream sauce

Tournedos rossini 56

Grilled beef tenderloin*, topped with fresh "Foie Gras"(2oz.), Truffle port wine reduction sauce

Carré d'agneau 45

Roasted rack of lamb* lentils, heirloom tomatoes, served with its own Juice (25 Minutes)

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