



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 THON 14

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

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

CRÊPE AU CRABE 14

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

BISTRO SPECIALE DU JOUR

Your waiter will be happy to describe how the
Chef will prepare today's special.

LE HOMARD 20

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

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 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 22

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

❖ 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.

❖ *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

House Vodka-Pinnacle/ House Gin-Gordon's

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
- French Chardonnay
- U.S. Chardonnay
- U.S. Pinot Grigio
- U.S. Riesling

Reds \$6

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

Rose \$6

- French Languedoc Rosé
- US White Zinfandel

Sparkling \$6

- French Brut

Add splash of Crème de Cassis +\$1