

Hors d'oeuvres

Rendez - Vous de fruits de mer

Scallops, baby squid, crabmeat and wild mushroom on bed of butter

lettuce with ivory wine sauce 14

Escargots à la Bourguignonne Huitres en Coquille à la Rockefeller

In a garlic butter sauce 11

Oysters Rockefeller 12

Foie Gras de Canard

Fresh Duck Foie Gras with caramelized apple and raspberry 20

Langoustines rôties Farcies au Crabe

Roasted stuffed prawns with crab meat served with hot and sour

vinaigrette on a bed of sautéed spinach 14

Salmon Fume

Smoked Salmon with condiments 12

Chair de Crabes à la Béarnaise

Mushroom caps stuffed with crab meat & topped with béarnaise sauce 10

Crevettes Scampi

Shrimp Scampi enhanced with garlic butter sauce. 12

Pâté Maison Home made Pâte 8

American Sturgeon Caviar 30

Carpaccio de Boeuf

Beef carpaccio with truffle of Swiss cheese and consume of extra virgin olive oil 12

Potages

Vichyssoise

Soupe à l'Oignon Gratinée

Potage du Jour

Cold vichyssoise 6

French onion soup au gratin 6

Soup of the day 6

Salades

Salade caesare

Caesare salad 8

Coeurs de Palmier

Hearts of palm, fresh raspberry & sliced tomato with raspberry vinaigrette 8

Tranches de Tomates à l'Oignon Maui

Thick slices of vine ripe tomato & Maui onion served on a bed of butter lettuce dressed

with balsamic vinaigrette & crumbled blue cheese 8

Salade de Champignons

Mushroom salad, Belgian endive & sliced tomato

served with extra virgin olive oil pressed with baby lemon vinaigrette 8

Entrées

Poissons

Sole Meunière

Whole English Dover sole sautéed or grilled and served with lemon butter parsley sauce 32

Grenouilles à la provençale

Frog legs over sautéed spinach with cream garlic butter sauce 25

An Orgy of Fruits de Mer

Variation of seafood Served in a brilliant consommé 30

Saumon en papillote

Filet of King Salmon in parchment paper served with orange cream sauce 24

Poisson blanc

Fresh Lake Superior White fish sautéed served over linguine with

white wine cream saffron sauce 22

Viandes

Entrecôte De Boeuf Demi-glace

Broiled prime New York sirloin with Demi-glace port wine reduction 32

Tournedos au Poivre

Sautéed medallions of beef flavored with freshly cracked black pepper &

green pepper corn bordelaise cream mustard sauce 26

Tournedos Neptune

Broiled medallions of beef topped with King crab meat & sauce béarnaise 28

Carre D'Agneau a la moutarde et menthe

Roasted rack of lamb served with Dijon Mustard & mint sauce 30

Filet Mignon Béarnaise

Filet Mignon served with artichoke bottom, béarnaise sauce & Hubbard potato 30

Chateaubriand Bouquetière

Prepared for two 66

Veau et Volaille

Ris de Veau Picatta

Veal Sweetbread Picatta- sliced veal sweetbread breaded & sautéed, served with lemon butter capote capers sauce 26

Escalope de Veau Normand

Veal Normand- Tender young milk-fed veal lightly sautéed and served with mushrooms & white wine cream sauce 26

Escalope de Veau Marsala

Veal Marsala- Tender young milk-fed veal lightly sautéed with mushroom and served with Marsala Wine cream sauce 26

Escalope de Veau Calvados

Veal Calvados - Tender young milk-fed veal sautéed served with sliced apples and apple brandy cream sauce 26

Filet De Chevreuil sauce Poivrade Framboise

Filet of venison sautéed and finished in the oven served with port wine raspberry crème de cassis sauce 28

Magret De Canard L' orange sauce

Breast of duck sautéed and served with orange sauce 25

All entrees accompanied with daily fresh vegetables

Sorry but we don't accept personal checks

8.75% Tax will be added to all items served

Merci et Bon Appétit