DINNER

4:00 PM - 10:00 PM

SOUPE ET SALADES

Soupe du Jour 15
Ask your server for our chef's daily soup

Soupe à l'Oignon 18
French onion soup topped with Gruyère

Salade Verte 16
Mesclun salad w goat cheese croutons & vinaigrette

Salade de Betteraves 17
Roasted beets with endives, roasted walnuts & goat cheese

Salade de Lettuce 17
Iceberg lettuce, string beans, walnuts & blue cheese sauces

Caesar Salad 18
Crispy Romaine lettuce with traditional caesar dressings

Frisée Salad 17
Frisée Salad, Fried egg, bacon with mustard dressing

Shrimp Salad 22
Tiger shrimp, white beans, chopped tomatoes, house dressing

HORS D'OEUVRES

Calamards à la Nord Africaine 19
Spices squid w coriander vinaigrette, organic mixed greens, basil oil

Tartare de Thon 22
Tuna tartare, sesame oil, salad & croutons

Tartare De Saumon 21
Shallots, parsley, virgin olive oil & lemon juice

Les Escargots au Beurre 18
Escargots w garlic parsley butter

Foie Gras Poêlé 26
Grilled New York state Foie Gras with glazed sweet potatoes and Sauternes

Pate de Campagne 22
Cornichons, frisee salad and toasted bread

PLATS DU JOUR

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Fish of the Day	*Calves Liver*	*Coq au vin*	*Bouillabaisse*	*Boeuf Bourguignon*	*Filet Mignon*
M/P	38	40	48	42	55

ENTREES

Moules Mariniéres *Steamed mussels marinières, Pommes Frites* 29

Coquilles Saint-Jacques *Seared Sea Scallops with herbs vegetable risotto* 40

Poulet Rôti *Roasted organic chicken, basil-potato purée, wild mushrooms, tarragon pan jus* 36

La Raie au Couscous *Sautéed skate, couscous, mushrooms & Italian capers, balsamic vinaigrette* 34

Saumon aux Epinards *Seared Atlantic Salmon, spinach, mushrooms, grapefruit elder flower sauce* 37

Branzino *Roasted branzino with lentil ragout, yellow and red bell pepper sauce* 38

Salade Niçoise *Seared fresh tuna, greens, black olives, anchovies, egg, tomatoes, yellow peppers* 40

Canard au Miel *Honey lime glazed duck breast, green leaf lettuce, mushroom, rosemary sauce* 38

L'Onglet aux Echalotes *Hanger steak, gratin dauphinois, sautéed zucchini, thyme, red wine shallot sauce* 39

Porc á la Dijonnaise *Roasted pork chop, brocolli rabe, fingerling potatoes, mustard seed vinaigrette* 36

Steak Frites *Certified Black Angus Sirloin and pommes frites* 44

Steak au Poivre *Certified Black Angus Sirloin, pepper sauce and pommes frites* 48

Jean Claude Black Angus Burger *Topped with Gruyére + $2* 25

SIDES

Sautèed Spinach 10
Vegetable Risotto 11
Pommes Frites 10
Potato Purèe 10
Gratin Dauphinois 12
Zucchinni 10
Brussels Sprouts 10
Bernaise Sauce 4
Au Poivre Sauce 4

PLEASE INFORM YOUR SERVER FOR ANY FOOD ALLERGIES

A 3.0% CONVENIENCE FEE WILL BE ADDED TO PAYMENTS BY ALL CARDS