

MENU



WHILE YOU WAIT FOR YOUR ORDER:

Sprats	GF	\$9
Sprats served in their Oil Can, with Baguette & Butter		
Pâté		\$14
Homemade Pork Pate served with Croutons, French Pickles and Dijon Mustard		
Focaccia / Gorgonzola Cream	VGT	\$12
Charred Focaccia Bread, served with a Fresh gorgonzola Cream Sauce		
Fish Dip	GF	\$13
Homemade Fish Dip made with Salmon, Cream Cheese, Curry, Chives and served with Grilled Country Bread		
Tapenade	GF	\$9
Black Olive, Garlic, Anchovies, Olive Oil spread, served with Grilled Country Bread		
Guacamole	GF VGT	\$13
Spicy Homemade Avocado Guacamole with Tortilla Chips		
Rillette		\$14
Organic free-range Chicken Homemade Rillette served with Baguette, French Pickles and Dijon Mustard		

APPETIZERS

Beef Tartare (8oz available with fries \$32)	\$20
4oz Premium Angus Beef Tartare served Raw, with a Raw Quail Egg & a Small Salad	
Baked Brie	\$12
Double Cream Baked Brie with Rosemarry, Saffran, served with Sliced Baguette	
Salmon Carpaccio	\$17
Fresh, thinly sliced salmon drizzled with citrus, herbs, and a light olive oil dressing, garnished with capers	
Grilled Tomato Mozzarella	\$15.5
Grilled Organic Tomato served with Mozzarella, Balsamic & Basil Yogurt Dressing. GF VGT	
Grilled Avocado GF VGT	\$16.5
Smoky Grilled Avocado served with Chickpeas & Tomato Relish	

SALADS & SOUPS

Onion Soup	\$14
Slow-simmered onion soup topped with melted Gruyère cheese and a crispy baguette	
Grilled Caesar Salad	\$15.5
Organic Charred Romaine, served with a Homemade Caesar Dressing, Parmesan, Grilled Country Bread, Anchovies.	
Beet & Goat Cheese Salad GF VGT	\$13.5
Fresh Goat Cheese & Beet Salad served with a Pine Nuts, Arugula & Mustard Dressing	
Vichyssoise	\$12
Potatoes, Leeks & Cream Chilled Soup atop small homemade bread bites	
Baguette vgt	\$4

*GF Gluten Free *VGT Vegetarian
*Tell us about your allergies..

Customer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of illness especially if you have certain medical conditions

Entrées

FISH

Planked Salmon Filet	\$28
Grilled Salmon recommended with the Beurre Blanc sauce	
Whole Grilled Fish of the Day	MKT
Wrapped in Banana leaves and Wood Fire Grilled. We recommend the Beurre Blanc or the Sauce Chien	
Wood Fire Grilled Langouste	\$56
Grilled Lobster Tail, recommended with garlic butter sauce or our spicy Caribbean Sauce Chien	

MEAT

Delmonico (Ribeye)	\$60
12oz Hand cut ribeye steak grilled and recommended with Bearnaise sauce, pepper sauce, or Shallot sauce	
Côte de Boeuf	\$3.8/ Oz
Grilled Thick cut Premium Angus Beef Ribeye Bone-in (Ask your waiter for the sizes available)	
Steak of the Day (Hanger, Skirt, Iron, Flank)	\$36
9oz Grilled butcher cut of the day	
Grilled Skewer of the Day	\$24
French Kebab consisting in 2 Pork, Chicken or Beef Grilled skewers depending on the day	
Duck Filet	\$34
Duck Breast Grilled and served Sliced. The "Beurre rouge" sauce was designed for this dish	
Lamb Duo	\$43
Pairing of lamb chops and braised lamb	
Grilled Duroc Pork Chop	\$36
Grilled Thick Cut Bone-in Duroc Pork Chop, recommended with Shallot or BBQ Sauce	
Roasted ½ Chicken	\$28
Half Roasted Chicken, recommended with the Shallot sauce, or the Sauce Chien (Spices & olive oil)	

SAUCES & BUTTERS

Choice of 1 included with Entrée. Extra, \$2.5
Recommended for Fish:
Beurre Blanc, Sauce “Chien”, Cilantro Chimichurri, Pistou, Moroccan BBQ, Chipotle Butter, Grilled tomato salsa
Recommended for Meat:
Béarnaise, Beurre rouge, Shallot, “Au Poivre”, Cilantro Chimichurri, Maître D’ Butter, “Chien”, Marchand de Vin Butter, Chipotle Butter.

SIDES

Choice of 1, Included with Entrées	
Choice of Extra	Each \$8.5
Ratatouille	GF VGT
French Recipe consisting in a Tomatoes & Vegetables Stew	
Corn with Chipotle Butter	GF VGT
Corn sauteed in Chipotle Butter	
Hasselback Potatoes Scallion & Butter	GF VGT
Sliced & Grilled, Crisp bottom & Soft top whole Potato, served with a Chive cream	
Curry Rice Pilaf	GF
Spiced Rice with Curry	
Grilled Asparagus	GF VGT
As simple as that! Just Fresh Grilled Asparagus	
Green Beans with Almonds	GF VGT
Green Beans sauteed in Butter & topped with Almonds	
French Fries	GF VGT
Daily Hand cut Potato French Fries	

*A 20% gratuity tips will be added for tables of 6 or more.