



## Dinner Menu

### Les Potages

*Potage du Jour*  
Soup of the Day 6.95

*Gratinée à l'Oignon*  
Left Bank French Onion Soup 7.95

*Bisque de Homard*  
Lobster Bisque 7.95

### Les Salades

*Salade Verte*  
Mixed Green Salad 6.95

*Salade César*  
Traditional Caesar Salad 8.95

*Croquant de Chèvre Chaud  
sur son Lit de Jeunes Pousses*  
Crispy Warm Goat Cheese, Parma Ham  
and Sunflowers Seeds on a Bed of Baby Greens 9.95

*Crevettes en Feuille de Brique*  
Shrimp in Phillo Pastry Stuffed with Spinach  
and Sunflowers Seeds on a Bed of Baby Greens 12.95

*Salade de Cailles  
aux Champignons Sauvages  
sur son Lit de Mesclun*  
Quail Salad with Wild Mushrooms on a Bed of  
Mesclun with Warm Vinaigrette 12.95

### Les Hors-d'Oeuvres

*Terrine du Chef*  
Chef's Terrine 8.95

*Foie Gras en Terrine au Sauternes*  
Duck Liver Terrine with Sauternes Aspic 18.95

*Escargots à la Bourquignonne*  
Snails with Garlic, Butter and Parsley 9.95

*Moules Marinière au Safran*  
Steamed Mussels in White Wine  
Cream and Saffron 10.95

*Coquilles Saint-Jacques  
aux Tomates et Basilic*  
Sea Scallops Sautéed with Tomatoes and Basil 10.95

*Saumon Fumé de la Maison*  
Chef's House Smoked Salmon 12.95

*Napoléon de Champignons  
Sauvages*

Mixed Wild Mushrooms Served in Pastry 9.95

### Les Suppléments

*Grilled or Steamed Vegetables* 4.95  
*Potato of the Day* 4.95  
*Steamed Asparagus* 6.95  
*Pommes Frites* 4.95

**Bottled Waters Available**

**Still or Sparkling**

## Les Viandes



## La Rôtisserie

### Tournedos Félix Faure

Tenderloin with Cracked Black Pepper,  
Mushrooms, Cognac and Cream Sauce  
Served with Pommes Frites 32.95

### Canard Rôti au Cassis

Roasted Duck with Cassis Sauce  
Served with Wild Rice 28.95

### New York Strip Grillé

Grilled New York Strip with Porcini Mushrooms  
and Artichokes with a White Wine Sauce  
Served with Pommes Frites 29.95

### Poulet Rôti aux Senteurs de Provence

Roasted Chicken With Olive Sauce  
Served with Pommes Frites or Roasted Potatoes 21.95

### Entrecôte Grillée des Halles

Grilled Rib-Eye with Merlot Butter  
Served with Pommes Frites 34.95

### Carré d'Agneau Rôti au Jus de Romarin

Rack of Lamb with Rosemary Sauce  
Served with Ratatouille and Roasted Potatoes 36.95

### Médallions de Veau aux Champignons Sauvages

Grain-Fed Veal Medallions Sautéed with Wild Mushrooms  
in Port Sauce Served with Roasted Potatoes 29.95

### Filet de Porc au Miel de Lavande

Pork Tenderloin with Lavender Honey  
Served with Roasted Potatoes 25.95

## Les Poissons

### Filet de Saumon Grillé

Fillet of Grilled Salmon with Basil White Wine Sauce  
Served with Eggplant Caviar 25.95

### Gambas et Coquilles St.-Jacques en Mille Feuilles

Shrimp, Scallops, Spinach and Mushrooms  
with a Cream Sauce in a Pastry Shell 27.95

### Tilapia Grillé à la Provençale

Grilled Tilapia Provençal with Grilled Vegetables  
Drizzle of Extra Virgin Olive Oil and Tapenade 23.95

### Truite Amandine

Sautéed Trout with Almonds and Crab Meat 25.95

### Thon Ahi Antiboise

Grilled Sushi Grade Ahi Tuna  
with a Cucumber Relish 26.95

## Végétarien

### Assiette de Legumes

Grilled Vegetables of the Day on a Bed of Linguini 15.95

### Pâtes du Cap Ferrat

Pasta with Sun Dried Tomatoes, Asparagus  
Mushrooms and Fresh Basil 16.95  
With Shrimp 24.95  
With Chicken 21.95

### Les Pâtes du Pêcheur

Fettucine with Salmon, Sea Scallops,  
Shrimp and Mussels 26.95  
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## Fromage

### Le Plateau de Fromages

Assorted Cheese Tray 14

**Split Charge \$5.00**

**Order your Soufflé in Advance Merci...**