

Hors d'oeuvres

BEEF TARTARE aged sirloin chopped by hand, traditional garniture and toast points	12.99
FOIE GRAS pan seared with Sauterine gelée toasted brioche and brandied cherries	16.50
PISSADALIERRE puff pastry topped with caramelized onions, Goat cheese, bacon lardons and Niçoise aioli	7.99
BEEF TARTARE aged sirloin chopped by hand, traditional garniture and toast points	12.99
ESCARGOTS in garlic and parsley butter	7.99
CHARCUTERIE ASSORTIES housemade sausages, paté, terrine, chef's selection of rillettes (serves two)	17.75
ROSEMARY SKEWERED SEA SCALLOPS pan seared, ratatouille and blood orange veloute	11.99
MAINE LOBSTER SALADE frisée, sautéed fennel, red onion and grilled Tuscan bread	13.99

Steak Frites

NY STEAK FRITES

maître d'hôtel butter 24.99

NY STEAK AU POIVRE 25.99

FILET ROQUEFORT 26.99

BUTCHER'S STEAK

shallot and extra virgin olive oil 18.99

BRASSERIE BURGER

10 oz. beef burger grilled to order and served with frites 9.95 with Roquefort, Gruyere or Cheddar 10.95

(Béarnaise Sauce Available 1.00)

MOULES EN SIX PREPARATIONS

Mussels steamed in six different recipes

<i>Mariniere</i>	white wine, shallot, parsley
<i>Provençal</i>	pernod, tomato, fennel
<i>Pistou</i>	garlic, basil, extra virgin olive oil
<i>Curry</i>	mild curry, coriander
<i>Aioli</i>	classic garlic broth
<i>Vegetable Cream</i>	white wine, shallot, cauliflower cream

BOWL 9.99 **GRANDE** 13.99

PLATS DU JOUR

Monday: TRUFFLE ROASTED CHICKEN

roasted chicken breast, grilled asparagus, red potatoes and wild mushroom jus 19.99

Tuesday: ROASTED PORK LOIN

stuffed with mushroom duxelle, truffle smashed red potatoes, haricots verts and veal demi-glace 20.99

Wednesday: SKATEWING MEUNIERE

Parmesan almond rice pilaf, steamed snow peas and lemon-caper beurre noisette 19.95

Thursday: HERBED VEAL TENDERLOIN

ratatouille, chive couscous and sun-dried tomato demi-glace 23.99

Friday: TUNA AU POIVRE

with Goat cheese rice, haricots verts and beurre rouge 24.99

Saturday: RACK OF LAMB

encrusted with rosemary bread crumbs, braised fingerling potatoes, steamed garlic spinach and demi-glace 24.99

Sunday: BOUILLABAISSE

seafood stewed in garlic and white wine with crostini and roasted red pepper rouille 20.99

Entrees

PISTACHIO ENCRUSTED GROUPER roasted purple potatoes, steamed garlic spinach and pomegranate beurre blanc 21.99

BRAISED SHORTS RIBS espagnole sauce, fresh herbs, potato purée and garlic spinach 23.99

SHRIMP PROVENCAL penne, sautéed shrimp, garlic, white wine, tomatoes and herbs 18.99

LOCAL FLOUNDER mushroom duxelle encrusted flounder with zucchini, parmesan rice and beurre rouge 18.95

CAVATELLI PASTA WITH SEARED SEA SCALLOPS sun-dried tomatoes, mushrooms, arugula and lemon-garlic cream sauce 21.99

TROUT BEURRE BLANC almond rice pilaf, julienne vegetables, lemon butter sauce 19.50

DUCK CONFIT French lentils, braised endive and natural jus 22.99

COQ AU VIN chicken braised in red wine with bacon lardons, pearl onions and mushrooms 19.99

LAMB SHANK braised lamb shank with brandied figs and roasted parsnips 24.99