

Appetizers

Provencal steamed mussels	\$.8
Goat cheese ravioli with pancetta and shallot sauce	\$.7
Oysters Rockefeller on the half shell (4)	\$.8
Bruschetta with rock shrimp	\$.7

Soups \$5

Onion soup with gruyère toast
Soup of the day

Salads \$8

Tomato caprese with tomato, basil, buffalo mozzarella and reduced balsamic
Louis salad of lump crab meat on greens with marinated zucchini and squash
Lyonnaise salad with bacon, haircots verts, potato and poached egg
Niçoise salad with tuna, potato, olives, and hard-boiled egg
Green bean salad with pine nuts, prosciutto and goat cheese
House salad with sherry vinaigrette \$5

Sandwiches and Crêpes \$9

Sandwiches served with pommes frites - crêpes served with small salad.	
Shrimp po'boy	Oyster po'boy
Burger with the works: Maytag blue cheese, bacon and tarragon aioli	
Ham and Gruyère cheese crêpe - with petit green salad	
Seafood crêpe - with petit green salad	
Muffuletta: prosciutto, salami, ham and provolone with spicy olive spread	

The Plats

Roasted lamb t-bones with béarnaise and port wine reduction	\$.18
Strip steak with béarnaise or au poivre	\$.18
Duck confit with duck sauce	\$.12
Half roasted chicken with potatoes, asparagus and tarragon gravy	\$.16
Pork loin with sweet potato grits and bourbon sauce	\$.17
Poached salmon with saffron butter sauce and basil mashed potatoes	\$.14
Shellfish risotto with lobster, scallops, shrimp, mussels and a tarragon cream ..	\$.19
Daily Specials	Market Price

Desserts \$5

Queen Mother chocolate almond cake	Orange crème caramel
Lemon curd tart with berries	Rice pudding
Hazelnut-praline and bittersweet chocolate tart	