



FRENCH HEN

BISTRO & WINE BAR

Les Hors d' Oeuvres

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| Escargot
white wine, tomatoes, chives, mushrooms
& angel hair pasta 10 | Spicy Fried Calamari
roasted red pepper aioli 12 |
| Fried Oysters
creamed spinach & pernod 13 | Seared Foie Gras
poached fruits 21 |
| Sweetbreads Champignon 14 | Forest Mushroom Tart
chèvre 11 |
| Scallop, Shrimp & Crab Cheesecake
crispy onion rings & balsamic reduction 18 | Duck Liver Pate
capers, eggs, red onion 12 |
| Shrimp Cocktail (6) 12 | Steamed Mussels Meunière 13 |

Les Potages et Salades

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| French Onion Soup
with brie 7 | Spinach Salad
hazelnuts, roquefort & figs
with orange-balsamic 9 |
| Soup of the Day
cup 5 bowl 7 | French Hen Wedge Salad
romaine lettuce, bacon, tomato,
lemon blue cheese dressing 10 |
| Field Green Salad 8 | |
| Classic Caesar 8 | |

Les Entrées

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| Fried Quail
sweet potatoes & brandy
peppercorn sauce 26 | Bouillabaisse
fresh fish, mussels, scallops & shrimp 32 |
| Mushroom Crusted Rack of Lamb
mint truffle demi-glace 42* | Roasted Lobster Tail
crab hollandaise, wilted baby spinach
& pommes anna 46 |
| Osso Bucco
pasta, nicoise olives, capers
& lemon 31 | Pan Roasted Brown Trout
pistachio crust with lemon caper
vin blanc 24 |
| Grilled Duck Breast
brandy peppercorn cream or orange
& cherry glaze 26* | Roasted Atlantic Salmon
grilled pears & lobster cream 26 |
| Beef Tenderloin Rossini
foie gras & truffle sauce 37*
simply grilled 33* | Chicken Dijon
caramelized shallots & mushrooms
with dijon cream sauce 19 |
| U.S.D.A Prime Strip Steak
fried shrimp & port balsamic butter 42*
simply grilled 38* | Seared Diver Scallops
creamy sherry & shrimp pasta 34 |
| U.S.D.A. Prime Beef Ribeye
pickled garlic & tomato butter 38*
simply grilled 36* | Roasted Pepper Alfredo
chicken 14
shrimp 16
tenderloin 18* |