

## **SOUPS & APPETIZERS**

Onion soup gratinéé ~~ \$6.00

Seafood soup ~~ \$8.00

Soup of the day ~~ \$6.00

Goat cheese ravioli in a shallot-tomato sauce with Parmesan cheese ~~ \$8.00

Pizza of caramelized onions, mushrooms, & gruyère cheese ~~ \$8.50

Pommes frites with Parmesan cheese and white truffle oil~~ \$6.50

Mussels with white wine, fresh herbs, and crispy croutons ~~ \$10.50

Thai style crab cake with a chili-garlic aioli ~~ \$10.00

Macaroni and cheese grain with shrimp, spinach, & Alan Benton ham ~~ \$8.00  
Selection of cheeses with crostini ~~ \$8.50

## **SALADS**

Arugula with fresh mozzarella, tomatoes, and basil pesto ~~ \$9.00

Crispy fried oysters on a bed of mixed greens with pears, Black Forest ham, and a honey balsamic dressing ~~ \$10.00

Mixed greens, shaved shallots & fresh herbs with sherry vinaigrette ~~ \$6.00

## **SANDWICHES AND CRÊPES**

Burger with Maytag blue cheese, bacon, and roasted garlic aioli, served with pommes frites ~~ \$11.00

Burger with smoked mozzarella, bacon, & roasted garlic aioli, served with pommes frites ~~ \$11.00

Seafood crêpe with petite green salad ~~ \$12.00

Lyonnaise salad with smoked bacon, green beans, potato, and poached egg ~~ \$12.00

Niçoise salad of seared tuna, olives, tomatoes, capers, red onion, hard cooked egg, and basil with anchovy aioli on the side ~~ \$15.00

## **LES PLATS**

Pan-seared grouper with roasted pepper and asparagus risotto, and sundried tomato beurre blanc ~~ \$19.00

Fried catfish, lightly dusted with cornmeal, served with our special tartar sauce, pommes frites, and spicy cornbread ~~ \$16.00

Pan-seared scallops with roasted squash and zucchini, an herb-parmesan polenta cake, and a lemon herb vinaigrette ~~ \$20.00

Sautéed shrimp finished with lime juice and cilantro oil over stone ground grits with chorizo sausage and a spicy ranchero sauce ~~ \$20.00

Crispy chicken breast stuffed with ham and gruyère over mashed potatoes with a mushroom ragoût flavored with port and cognac ~~ \$18.00

Filet of beef with potato gratin and béarnaise sauce ~~ \$25.00

Strip steak with pommes frites and maître d'hôtel butter ~~ \$23.00

Pork loin over toasted spaetzel with roasted sweet potatoes, apples, smoked bacon, pearl onions, and an orange demi glace ~~ \$20.00

Baked lemon chicken with crispy potatoes and green beans ~~ \$16.00

Pasta of the day ~~ Market Price

## **DESSERTS**

Chocolate mousse with shortbread cookies ~~ \$6.50

Profiteroles with vanilla ice cream and chocolate sauce ~~ \$6.50

Lemon ice box pie ~~ \$6.50

Bourbon bread pudding with pecans ~~ \$6.50

Vanilla crème brûlée ~~ \$6.50

Amaretto goat cheese cheesecake ~~ \$6.50

Cheese plate ~~ \$8.50