

DINNER MENU- \$33

SELECT 1 ITEM FROM EACH CATEGORY

HORS D'OEUVRES

SOUPE À L'OIGNON GRATINÉE *french onion soup floating crouton, swiss cheese*

SOUPE DU JOUR *a bowl of today's house made soup*

TERRINE MAISON *house-made pâté and condiments*

SALADE DE CHEVRE CHAUD *warm goat cheese on baguette, baby spinach, roasted pecans, balsamic vinaigrette*

ENTRÉES

TRUITE ALMONDINE *filet of Ruby red trout, lemon juice, shallots, and almonds, rice pilaf and vegetable du jour*

ONGLET GRILLÉE AU POIVRE* *grilled certified Angus hanger steak, green peppercorn sauce, salade, and pommes frites*

MOULES FRITES* *mussels in a shallot and herb wine broth with pommes frites*

CHICKEN PAILLARD *boneless chicken breast pounded and sautéed with capers, tomatoes, shallots, and lemon*

mashed potatoes and vegetables du jour

SAUMON GRILLÉ* *grilled Atlantic salmon, Beurre Maître d'Hôtel sauce over french lentils and vegetable du jour*

SPECIAL DU JOUR *today's specialty*

DESSERTS

PROFITEROLES *choux pastry, vanilla ice cream, almonds, and dark chocolate ganache*

DESSERT DU JOUR *today's specialty*

CRÈME BRULÉE *Custard covered in caramelized sugar*

ILE FLÔTTANTE *meringue, crème anglaise, sliced almonds, and caramel*

SPLIT ANY ENTRÉE FOR AN ADDITIONAL \$6.00. SPLIT ANY SALADE FOR AN ADDITIONAL \$4.00.

18% GRATUITY ADDED TO PARTIES OF 6 OR MORE

*These items may be consumed raw and/or undercooked. Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses.