

LUNCH

STARTERS

SOUP OF THE DAY

LARGE SHRIMP COCKTAIL (5)

With cocktail sauce

Salads

MIXED GREEN SALAD

Bleu cheese, poached pear, granola

SALMON PAILLARD SALAD

Oven roasted tomatoes, mixed greens, avocado, mustard vinaigrette

SEARED TUNA NICOISE

Tomato, egg, haricot verts, mixed greens, potato

CAESAR SALAD

Add chicken +3.50 | Add shrimp +5

BEET SALAD

Herbed goat cheese, anjou pear, arugula
Add duck confit +8

SEAFOOD COBB SALAD

Crab, shrimp, green beans, cherry tomato, smoked salmon, avocado, hard boiled egg

8

15

8

17

17

8

10

17

ENTREES

STEAK FRITES

Served with pomme frites

Choice of: roquefort, peppercorn, bearnaise sauce

ROASTED TROUT & ALMONDS

Haricot verts, brown butter

MUSSELS & FRITES

White wine, garlic, herb broth, pomme frites

BROWN BUTTER SALMON

Grain mustard lentils, vegetables

QUICHE OF THE DAY

Salad

DIJON CHICKEN PAPPARDELLE PASTA

Roasted tomato, olive oil, garlic, chili flakes

HAND CUT PRIME STEAK TARTARE/ FRITES

Capers, herbs, dijon

20

19

16

20

12

16

19

SANDWICHES

PARC BURGER

Omaha natural angus beef, caramelized onion, raclette cheese

HEIRLOOM TOMATO BLT

Bacon, avocado, butter lettuce, dijon aioli on country bread

FRIED CHICKEN SANDWICH

Shaved greens, house dressing, cornichon relish, brioche

CROQUE MONSIEUR

Ham, cheese, bechamel, batard bread | Add fried egg +2

15

12

14

11

DESSERTS

BERRY SOBERT

CHOCOLATE MOUSSE

TARTE TATIN

6

8

8

SEASONAL CLAFOUTIS

LIME, ALMOND PARFAIT, MANGO

CRÈME BRULEE

7

8

7