

Dinner Menu

• STARTERS •

Soup du Jour • 6.25

French Onion Soup Gratinée • 8.95

Field Green Salad with Apples, Candied Walnuts & Blue Cheese • 7.75

Classic Caesar Salad with Croutons and Parmesan Tuile • 6.95

Mesclum Salad with Mozzarella and Fresh Basil • 8.95

Spinach Salad with Grilled Shrimp • 12.50

Escargots Bourguignons • 9.25

Fried Calamari, Sauce Canoise • 9.75

Smoked Salmon with Capers and Potato Salad • 10.25

Scallops with Grapefruit Sauce • 14.50

Crispy Sweetbreads in a Wild Mushroom Ragoût • 12.50

Crab Cake with Phillo Crust and Bell Pepper Sauce • 11.25

• MAIN COURSE •

All plates served with potatoes and fresh local vegetables

All items may be ordered "plain" without sauce

Salmon in Papillote with Red Bell Pepper Coulis • 25.00

Shrimp Scampi with Angel Hair and Pesto Sauce • 24.50

Roasted Scallops with Grapefruit Sauce • 28.95

Seabass in a Mediterranean Sauce • 26.50

Chicken Breast "Bercy" • 24.00

Sautéed with Shallots and Mushrooms in a Lemon Demi-Glace Sauce

Mushroom Ravioli and Vegetables • 21.00

Prime Top Sirloin with a Bearnaise Sauce • 19.95

Calf's Liver with Sautéed Onions • 22.50

Duck Leg Confit on a Cassoulet of Beans • 23.50

Grilled Beef Tenderloin with Candied Shallots and Cabernet Sauce • 28.50

Roasted Rack of Lamb in a Rosemary Sauce • 29.50

• BEVERAGES •

Coffee 3.25 • Hot Tea or Iced Tea 3.25 • Soft Drinks 3.25

Evian or Perrier Mineral Waters 3.50

Tax and Gratuity not Included in Menu Prices

Any Split Dish • 5.50 Additional