

APPETIZERS & SALADS

CAMEMBERT CHEESE BEIGNETS 10
WITH RATATOUILLE

JUMBO LUMP CRAB CAKES 15
WITH SEASONAL GREENS, AVOCADO, MANGO, CITRUS
VINAIGRETTE

TOMATO SALAD 12
WITH FETA, ARUGULA AND BASIL VINAIGRETTE

LYONNAISE BABY SPINACH SALAD 9
WITH FRESH FARM EGGS, BACON AND CROUTONS

CLASSIC CAESAR SALAD 13
HEARTS OF ROMAINE, ROASTED RED PEPPER AIOLI,
PARMESAN AND GARLIC SHRIMP

WARM GOAT CHEESE SALAD 10
SEASONAL GREENS, CARAMELIZED ONIONS, ROASTED
PEPPERS AND OLIVE TAPENADE

NICOISE SALAD WITH SEARED TUNA 16
WITH HARICOT VERTS, TOMATO, OLIVES

PETIT SALAD 8
ROMAINE AND PARMESAN

SOUP 7

M - SPRING PEA
T - TOMATO BISQUE
W - WILD MUSHROOM
T - CHICKEN TORTILLA
F - CORN CHOWDER WITH CRAB
S - GAZPACHO

SANDWICHES

TENDERLOIN FRENCH DIP 15
PAN SEARED TENDERLOIN OF BEEF, PEPPERS,
HERB JUS, POMME FRITES

TUNA BURGER 14
WITH WASABI MAYONNAISE, POMME FRITES

CLASSIC CLUB SANDWICH 12
TURKEY, HAM, SWISS, BACON ON WHEAT,
WITH SEASONAL GREENS

CHEF JOSÉ'S SIRLOIN BURGER 12
WITH BACON BITS ON CRUSTY ROLL WITH POMME
FRITES, CHEESE - GRUYERE, BLUE OR AGED CHEDDAR
ADD CARAMELIZED ONIONS, BACON OR BOTH \$2
A CHEVAL (FARM FRIED EGG) \$2

SALMON BLT 16
AVOCADO, APPLEWOOD SMOKED BACON, LETTUCE,
TOMATO, POMME FRITES

CROQUE MONSIEUR 16
DUCK CONFIT, GRUYERE, MORNAY SAUCE,
WITH SEASONAL GREENS

ENTRÉES

CHEF'S TV DINNER 17
4-COURSE PRIX-FIXE

CARAMELIZED SALMON 18
WITH CAULIFLOWER RISOTTO

CHEF'S FRESH CATCH 20

PASTA DU JOUR 15
CHEF'S PASTA CHOICE

CRISPY LEMON CHICKEN PAILLARD 16
WITH PETITE SALAD PARMESAN

DAILY QUICHE & SALAD 12
CHEF'S SELECTION OF DAILY QUICHE
WITH SEASONAL GREENS

DESSERTS 7

WARM DARK CHOCOLATE FONDANT CAKE
WITH BERRIES AND VANILLA ICE CREAM

CRÈME BRÛLÉE

HOMEMADE SORBETS OR ICE CREAMS

KEY LIME PIE
WITH NUT CRUST AND DULCE DE LECHE
FRESH WHIPPED CREAM

BABA AU RHUM

WARM "MOJO" CHOCOLATE CHIP COOKIE
WITH ICE CREAM 12