

APPETIZERS & SALADS

CAMEMBERT CHEESE BEIGNETS 12

WITH RATATOUILLE

JUMBO LUMP CRAB CAKES 16

WITH SEASONAL GREENS, AVOCADO, MANGO, CITRUS VINAIGRETTE

NIÇOISE SALAD 16

SEARED TUNA, HARICOT VERTS, TOMATOES, OLIVES, SOFT-BOILED EGGS

LYONNAISE BABY SPINACH SALAD 10

WITH FRESH FARM EGGS, BACON AND CROUTONS

NOT SO CLASSIC CAESAR SALAD 13

HEARTS OF ROMAINE, ROASTED RED PEPPER AIOLI, PARMESAN AND GARLIC SHRIMP

WARM GOAT CHEESE SALAD 11

SEASONAL GREENS, CARAMELIZED ONIONS, ROASTED PEPPERS AND OLIVE TAPENADE

PETIT SALAD 8

ROMAINE AND PARMESAN

SOUP 7

M - SPRING PEA

T - TOMATO BISQUE

W - WILD MUSHROOM

T - ASPARAGUS VICHYSOISE

F - CHICKEN TORTILLA

S - GAZPACHO

ENTRÉES

CHEF'S TV DINNER 20

4-COURSE PRE-FIXE

CARAMELIZED SALMON 22

WITH CAULIFLOWER RISOTTO

CHEF'S FRESH CATCH 22

PASTA DU JOUR 15

CHEF'S PASTA CHOICE

CRISPY LEMON CHICKEN PAILLARD 18

WITH PETITE SALAD PARMESAN

DAILY QUICHE & SALAD 14

CHEF'S SELECTION OF DAILY QUICHE WITH SEASONAL GREENS

SANDWICHES

TENDERLOIN FRENCH DIP 16

PAN SEARED TENDERLOIN OF BEEF, PEPPERS, HERB JUS, POMMES FRITES

TUNA BURGER 14

WITH WASABI MAYONNAISE, POMMES FRITES

CLASSIC CLUB SANDWICH 12

TURKEY, HAM, SWISS, BACON ON WHEAT, WITH SEASONAL GREENS

CHEF JOSÉ'S SIRLOIN BURGER 15

WITH BACON BITS ON CRUSTY ROLL WITH POMMES 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, POMMES FRITES

TARTINE 15

OPEN FACED WITH SHRIMP, EDAMAME MAYONNAISE, BEETS, OLIVES, PEPPADEW PEPPERS

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

LEMON MACAROON

WITH STRAWBERRIES AND RASPBERRIES

WARM "MOJO" CHOCOLATE CHIP COOKIE WITH ICE CREAM 12

* IF YOU HAVE ANY ALLERGIES, PLEASE LET US KNOW.