

## ~ DINNER ~

### ~ Starters ~

**Escargot** - A timeless classic. French snails in a delicious butter and garlic sauce. 6 per order.

**Escargot & Shrimp** - The classic joined by tender shrimp. 3 each.

**Shrimp Scampi** – Six succulent large shrimp sautéed in a delicious butter garlic sauce.

**French Onion Soup** - Topped with imported gruyere and swiss cheeses. Cup / Bowl

**Soup du Jour** - Always made from scratch and delectable. Cup / Bowl

**Caesar Salad** – House made dressing with croutons and anchovies.

**Spring Mix Pear Salad** - With candied walnuts, blue cheese in a rice wine vinaigrette.

**Spinach & Walnut Salad** - With red onion and bacon in our balsamic vinaigrette dressing.

**Salad Verte** - Crisp romaine and mixed greens. Topped with tomatoes, cucumbers, carrots and Kalamata olives. Served with your choice of dressing on the side.

### ~ Main Course ~

**Sole** - Tender filet prepared three ways, your choice. Served with gratin dauphinois potatoes, sautéed green beans and rosemary honey baby carrots.

***Picatta*** - Lemon caper butter sauce

***Veronique*** - Sautéed white grapes and almonds in a lemon butter sauce

***Livornese*** - Sautéed garlic, anchovy, kalamata olives in a rich marinara sauce

**Pacific Salmon** - Pan-seared salmon filet served in a lemon caper sauce, sun-dried tomatoes, garlic and white wine. Served with gratin dauphinois potatoes, sautéed green beans and rosemary honey baby carrots.

**Chicken Saltimbocca** - White wine, garlic, prosciutto and artichoke hearts served over a tender chicken filet. Served with gratin dauphinois potatoes, sautéed green beans and rosemary honey baby carrots.

**Chicken Marsala** - Chicken breast prepared in a marsala wine sauce and served with linguini pasta.

**Veal Fricassee** - Succulent veal sautéed with apples, onions, mushrooms in a brandy cream sauce. Served with mushroom rice pilaf and vegetables.

**Penne Pasta with Shrimp and Vodka Sauce** - Large shrimp sautéed in scampi butter, then prepared with our homemade marinara and vodka cream sauce. Half-order / Full-order

**Penne Pasta with Grand Marnier Shrimp** - Large shrimp sautéed with butter and garlic, then prepared with our Grand Marnier cream sauce. Half-order / Full-order

**Linguini & Clams** - A savory blend of clams, butter and garlic, olive oil and white wine in a delicate broth over linguini pasta. Half-order / Full-order

**Linguini Aglio e Olio** – Fresh spinach, olive oil, garlic, and red pepper flakes. Half-order / Full-order

Add grilled chicken breast or sautéed shrimp

**Penne Bolognese** - Classic northern Italian rustic meat sauce over penne pasta. Half-order / Full-order

**Spinach Lasagna** - Made from scratch. Served with salad verte.

**Pork Tenderloin** - Pinot noir and fig preserve reduction served with mushroom rice pilaf, sautéed green beans and rosemary honey baby carrots.

**Gourmet Burger** - ½ pound gourmet patty seasoned with our own house spice blend and served on a homemade fresh brioche bun. Prepared with lettuce, tomato, onion and your choice of American, Swiss or cheddar cheese. Served with truffle pomme frites and sautéed spinach.

**Quiche** – Served with a small salad verte or fruit.

***Lorraine*** – Ham, eggs and swiss cheese.

***Mushroom*** – Fresh mushrooms, eggs and swiss cheese.

***Spinach*** – Fresh spinach, eggs and swiss cheese.

**Stuffed Avocado** – Two ripe avocado halves filled with chicken and tuna salads. Served with tomatoes, cucumbers, Kalamata olives, carrots and balsamic vinaigrette dressing.

## **~ DESSERT ~**

**See our display case and select one of our fresh, authentic French pastries.**

### **~ SIDES -**

**Gratin dauphinois potatoes**

**Pomme frites**

**Sauteed mushrooms**

**Sauteed spinach with lemon, fresh garlic**

**Rosemary honey baby carrots**

**Sauteed green beans with garlic and butter**

### **~ BEVERAGES ~**

**Coffee/Tea/Soda**

**Cappucino/Café Latte**

**Milk/Chocolate Milk**

**Sparkling/Still Bottled Water**

**Apple/Cranberry/Tomato Juice**

**Imported/Domestic Beer**

***Split Charge***