

~ 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

Atlantic 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