

Appetizer

Shrimp Cocktail 9

Boiled shrimp with our special cocktail sauce

Crevettes Meunière 9

Sautéed shrimp and mushrooms in lemon butter sauce

Escargots 10

Escargots and mushrooms in our parsley and garlic butter sauce

Calamari 14

Breaded and fried calamari served with our special sauce

Crab Cake 14

Prepared with blue fin lump crab meat served with our special sauce

Coquilles St. Jacques Meunière 16

Sautéed sea scallops and mushrooms in lemon butter sauce

Potages

Yellow squash soup 6

Salades

Goat Cheese Salad 6

Spring mix garnished with goat cheese, tomato, green vegetable and strawberry
with our French onion dressing

Saumon Meunière 25

Fresh Salmon sautéed in lemon butter sauce

Saumon Poché, Sauce Vin Blanc 25

Fresh salmon poached with white wine sauce

Seafood Crêpe 28

Poached shrimp, scallops and mushrooms served in a crêpe with light Dijon cream sauce

Sea Bass Meunière 32

Chilean sea bass sautéed in lemon butter sauce

Sole Piccata 26

Dover sole sautéed in lemon butter sauce with capers

Poulet Sauté 22

Thinly sliced chicken breast with your choice of our teriyaki, herbs or peppercorn sauce

Filet de Canard Rôti, Sauce Poivre 30

Roasted duck breast with our peppercorn sauce

Bœuf Bourguignon 30

Braised boneless beef short ribs with onion and mushrooms cooked in our red wine sauce

Carré d'Agneau 34

Roasted rack of Lamb

Beef Médallions 34

Beef medallions and mushrooms in your choice of our red wine sauce or our peppercorn sauce

Filet de Bœuf 34

Beef filet with our special red wine sauce

Filet and seafood combinations:

-with shrimp meunière 43

-with crab cake 48

-with sea scallops and mushrooms 50

❖ Raw or undercooked foods may increase risk of foodborne illness.