

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

Chicken Salad 13

Crisp romaine topped with poached and marinated chicken, egg and vegetables with house dressing

Saumon Salad 15

Spring mix topped with grilled Salmon, vegetables and goat cheese with our French onion dressing

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

Quiche Lorraine 12

Fresh baked quiche with ham, onion and our three-cheese blend

Spinach Quiche 12

Fresh baked quiche with spinach, bacon, onion and our three-cheese blend

Poisson

Saumon Meunière 15

Fresh salmon sautéed in lemon butter sauce

Saumon Poché, Sauce Vin Blanc 15

Fresh salmon poached with white wine sauce

Sole Piccata 15

Dover sole sautéed in lemon butter sauce with capers

Seafood Crêpe 18

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

Entrée

Poulet Sauté 14

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

Beef Médallions 18

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