

BISTRO~LOUNGE~BAR
APERITIF

BRUNCH DRINKS

BLOODY MARY.....12

Vodka, Tomato Juice, Horseradish, Worcestershire Sauce,
Celery Salt, Fresh Pepper, Fresh Lemon

BELLINI.....11

Sparkling Wine, Peach Puree

MIMOSA.....11

Sparkling Wine, Orange Juice

BRUNCH SANDWICHES

Served with French Fries and Salad

CROQUE MONSIEUR.....15

Ham, Cheese, Béchamel *Add Fried Egg \$1*

SIRLOIN BURGER.....18

Add Cheese \$1

LOBSTER ROLL.....25

FILLET MIGNON SLIDERS.....21

Mushrooms, Caramelized Onions, Cheese

FRENCH ONION SANDWICH.....17

Grilled Chicken, Caramelized Onion, Melted Gruyere
Cheese, Onion Soup Dip On The Side *Add Bacon \$1*

SALADS

Add Grilled Chicken \$8 or Grilled Shrimp \$12

APERITIF SALAD.....13

Mixed Greens, Candied pecans, Asparagus, Goat Cheese,
Figs, Champagne Vinaigrette

CAESAR SALAD.....11

Chopped Romaine, Shaved Parmesan, Creamy Caesar

SEAFOOD SALAD.....25

Shrimp, Scallops, Lobster, Calamari, Mixed Greens, Pico de
Gallo, Tossed in Lemon and Olive Oil

LES OEUFs

Served with Home Fries and Salad

EGGS BENEDICT.....16

Poached Egg, Canadian Bacon, English Muffin, Hollandaise

CLASSIC OMELETTE.....15

Fresh Herbs and Cheese

EGG WHITE OMELETTE.....17

Spinach, Goat Cheese, Mushroom

2 EGGS ANY STYLE.....14

Served with Bacon

ENTREES

PROSCIUTTO FLATBREAD.....16

Caramelized Onions, Gruyere Cheese, Sunny Side Up Egg on Top

MOULES FRITES MARINIERES OR PROVENCALES.....23

PEI Mussels in a White Wine, Garlic or Tomato Basil Garlic

STEAK FRITES.....34

Grilled NY Sirloin Served with French Fries and Sage Butter *Add Fried Egg \$1*

SHRIMP AND ASPARAGUS CREPE.....17

Garnished With Salad Greens and Served French Fries

MUSHROOM AND RICOTTA RAVIOLI.....24

Truffle cream sauce

GRILLED CHICKEN AND VEGETABLE PLATE.....23

Served With Melted Camembert Cheese

SWEET BRUNCH

NUTELLA BANANA CREPE.....14

With Crispy Coconut Flakes

TRADITIONAL FRENCH TOAST.....13

FRUITS DE MER

Oysters

Bluepoint - 2.50

Little neck clams - 2.00

Shrimp Cocktail - 16

Petit Plateau - 36

Small assortment of Cold and Raw Seafood

Grand Plateau - 78

Large assortment of Cold and Raw Seafood

MEATS AND CHEESE

Meats

Saucisson Sec
Prosciutto di Parma
Duck Rillettes
Duck Prosciutto
Dry Cured Chorizo
Foie Gras

Cheeses

Roquefort
Truffle pecorino
Gouda
Camembert
Triple Cream Goat
Manchego

choice of 3 - 12

choice of 5 - 18

Aperitif Board - 25

Happy
Mother's
Day

APPETIZERS

French Onion Soup

10

Arugula Salad

13

With Marinated Artichoke, Shaved Parmesan,
Lemon Truffle Vinaigrette

Chopped Salad

12

Tomatoes, Cucumbers, Onions, Bell Peppers,
Avocado, Romaine, Lemon Dressing

Cold Seafood Salad

21

Shrimp, Scallops, Lobster, Calamari, Mixed Greens,
Pico de Gallo, Tossed in Lemon and Olive Oil

Tuna Tartare

16

Prosciutto Flatbread

13

Caramelized Onions, Gruyere Cheese

Fried Calamari

14

With Caper Berry Aioli & Marinara Sauce

Grilled Octopus

21

Arugula, Chick Peas, Tomato, Onions, Citrus EVOO

Grilled Lamb Chops

17

Cold Fingerling Potato Salad, Mint Yogurt Emulsion

Escargots

13

ENTREES

Bronzino

29

Cherry tomatoes, baby arugula salad, lemon vinaigrette

Moules Frites Marinières or Provençales

23

PEI Mussels in a White Wine, Garlic or Tomato Basil Garlic

Sesame Crusted Tuna

34

Sticky rice, Vegetable & Fruit Relish, Soy Ginger Glaze

Grilled Salmon

28

Artichoke and roasted tomato ragout saffron citrus sauce

Lobster Risotto

29

Tomato Concasse, Asparagus, Tarragon Cognac Sauce

Grilled Filet Mignon

37

Roasted Potatoes, Asparagus, Au Poivre Sauce

Grilled Veal Chop

39

With Carrots and Peas, Mashed Potatoes, Mushroom
Red Wine Sauce

Pistachio Crusted Rack of Lamb

36

Roquefort Potato Tart, Spinach, Rosemary au Jus

Duck à l'Orange

33

Roasted Half a Duck, Basmati Rice, Julienne Vegetables,
Orange & Grand Marnier Sauce

Poulet au Jambon

25

Prosciutto Wrapped Chicken Breast stuffed with
Asparagus, Swiss Cheese. Served with Mashed Potatoes in
a Creamy Mushroom Sauce