

# HORS D'OEUVRES & SALADS

## TRUFFLE POTATO SOUP

*Velvety Puree, Chive Creme Fraiche - 11*

## ONION SOUP GRATINEE

*Carmelized Onion Broth, Gruyere,  
Local Baguette, Crouton - 11*

## STEAK TARTARE\*

*Capers, Dijonnaise, Quail Egg  
Baguette Crostini, Arugula - 18*

## ESCARGOTS

*Brandy, Garlic and Parsley Butter - 12*

# SANDWICHES

## CROQUE MADAME

*Open Faced Ham and Cheese  
With Fried Egg, Pomme Frites - 15*

## HOUSE SMOKED TURKEY SANDWICH

*Gruyere Cheese, Avocado, Lettuce, Tomato, Onion,  
Horseradish Aioli, on Brioche - 15*

## FRENCH DIP SANDWICH

*Slow Roasted & Shaved Beef, Melted Gruyere,  
Sweet Onion Jus, Pommes Frites - 16*

## BRAISED SHORT RIB ROLL

*Espagnole, Horseradish Aioli,  
Pommes Frites - 16*

## TRADITIONAL CAESAR SALAD

*Parmesan, Fried Crouton,  
Bouqueron Anchovy - 9*

## FRIED GOAT CHEESE SALAD

*Honey Goat Cheese Croquette,  
Baby Arugula, Red Beets, Candied Pecans,  
Lingonberry Balsamic Vinaigrette - 14*

## FRISEE LYONNAISE

*Bacon Lardons, Poached Egg,  
Hazelnut Vinaigrette - 14*

## NICOISE SALAD

*Mixed Greens, Fingerling Potatoes, Haricot Vert,  
Boiled Egg, Nicoise Olives, Dijon Vinaigrette - 14*

## ADD TO ANY SALAD

*Chicken - 7  
3oz Salmon - 8  
Shrimp - 8  
Steak - 8  
Duck Confit - 8*

# MOULES EN FIVE PREPARATIONS

*Bowl - 15  
Grande - 20*

## MARINIERE

*White Wine, Shallot, Parsley*

## BACON BLUE CHEESE

*Blue Cheese, Broth, Lardon*

## PISTOU

*Garlic, Basil, Olive Oil*

## RED CURRY

*Mild Curry, Coconut Milk*

## VEGETABLE CREAM

*Cauliflower Cream, White Wine*



# ENTRÉES & EGGS

## **PAIN PERDUE**

Thick Cut Brioche, Caramelized Pears, Mascarpone, Maple Syrup, Applewood Smoked Bacon - 16

## **STEAK HACHE**

10oz House-ground Burger, Grilled Tomato, Poached Egg, Caper Brown Butter, Pommes Lyonnaise - 18

## **SHRIMP PROVENCAL**

Sauteed Shrimp, Penne Pasta, Garlic, Pernod, Tomato, Red Chili Flake - 18

## **GRILLED SKIN-ON SALMON\***

Saffron Jasmine Rice, Grilled Asparagus, Cucumber & Caper Relish - 20

## **MEDITERRANEAN RAVIOLI**

Pearl Onions, Capers, Spinach, Sun Dried Tomato Cream - 18

## **OMELETTE AU CHOUX DE BRUXELLES**

Roasted Brussel Sprouts, Bacon Lardon, Roquefort, Mornay, Pommes Lyonnaise- 18

## **OMELETTE AU ÉPINARDS**

Spinach, Mushrooms, Tomatoes, Brie, Mornay, Pommes Lyonnaise- 16

## **EGGS BENEDICT**

Canadian Bacon, Poached Egg, Hollandaise, Pommes Lyonnaise - 18

## **EGGS NORWEGIAN**

Smoked Salmon, Poached Egg, Hollandaise, Pommes Lyonnaise - 18

# SIDES

**POMMES LYONNAISE - 5**

**POMMES FRITES - 8**

**TRUFFLE FRITES - 9**

**BRIOCHE - 3**

**ENGLISH MUFFIN - 3**

**BACON - 4**

**CRISPY BRUSSELS SPROUTS - 8**

**HARICOT VERTS - 8**

**ASPARAGUS BEARNAISE - 10**

# CERTIFIED ANGUS BEEF

## **STEAK & FRITES - MKT**

**CHOICE OF  
8 OZ FILET\***

**12 OZ NY STRIP\***

### **Accompaniments**

+ Au Poivre Style 3

+ Roquefort Cheese 3

+ Truffle Butter 4

+ Maitre D' hotel Butter 4

+ Seared Grade A Foie Gras 18

+ Sautéed Mushrooms & Onions 5

+ Seared Scallop 6 (each)

## **BRASSERIE BURGER\***

10 oz Houseground Burger

Served With Pommes Frites - 16

With Roquefort, Guyere or Cheddar - 18

Add Sauteed Mushrooms, Carmelized Onions

or Bacon Lardons - 2

\*These items are cooked to order. Consuming raw or under cooked meats may increase your risk of food born illness, especially if you have certain medical conditions