

# 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 - 15*

## ESCARGOTS

*Brandy, Garlic and Parsley Butter - 13*

# SANDWICHES

## CROQUE MADAME\*

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

## HOUSE SMOKED TURKEY SANDWICH

*Gruyere Cheese, Avocado, Lettuce, Tomato, Onion,  
Pommes Frites, on Sourdough - 16*

## FRENCH DIP SANDWICH

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

## SHORT RIB RUETINE

*Shredded Short Rib, Pommes Frites,  
Goat Cheese Spread, Espagnole Aioli - 16*

## AVOCADO TARTINE\*

*Two Sunny Side Up Eggs, Red Onion, Roasted Cherry Tomatoes,  
Red Clay Spicy Peach Honey, Pommes Frites - 18*

## TRADITIONAL CAESAR SALAD

*Anchovy Caesar Dressing, Parmesan,  
House Crouton, Bouqueron Anchovy - 9*

## FRIED GOAT CHEESE SALAD

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

## BEEF SALAD

*Red & Gold Beets, Cracked Black Pepper Mascarpone,  
Julienne Red Onion, Candied Pecans,  
Strawberry White Balsamic Vinaigrette - 14*

## NICOISE SALAD

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

## SOUP AND SANDWICH COMBO

*Choice of: Cup of any Soup, half Sandwich  
(excluding burgers) - 16*

## ADD TO ANY SALAD

*Pistou Chicken - 8  
Salmon - 8  
Shrimp - 8  
Steak - 8  
Duck Croquette (1) - 7*

# MOULES EN SIX PREPARATIONS

*Bowl - 15  
Grande - 22*

## MARINIERE

*White Wine, Shallot, Parsley*

## CITRUS & SAFFRON

*Lemon, Garlic*

## PISTOU

*Garlic, Basil, Olive Oil*

## RED CURRY

*Mild Curry, Coconut Milk*

## BACON BLEU

*Bacon Lardons, Blue Cheese*

## VEGETABLE CREAM

*Cauliflower Cream, White Wine*



# ENTRÉES & EGGS

## STEAK HACHE\*

10oz Ground Burger, Grilled Tomato,  
Fried Capers, Brown Butter Aioli,  
Pommes Frites - 18

## SHRIMP PROVENCAL

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

## GRILLED SALMON\*

Parmesan Polenta, Rainbow Baby Carrots,  
Cracked Black Pepper Mascarpone - 22

## ROSEMARY GARLIC GNOCCHI

Leek, Kale & Wild Mushroom Medley,  
Garlic Basil Pistou - 24

## GARLIC AND SAGE DUCK LEG

Wild Rice & Asparagus Salad,  
Champagne Vinaigrette - 24

## EGGS BENEDICT\*

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

## BROWN BUTTER CRAB BENEDICT\*

Brown Butter Crab, Poached Egg, Béarnaise,  
Pommes Frites - 18

## PAIN PERDUE

Thick Cut Sourdough, Mascarpone,  
Fire Roasted Apple Chutney, Maple Syrup,  
Applewood Smoked Bacon - 16

# ANGUS BEEF

## STEAK & FRITES

CHOICE OF

8 OZ FILET\* - 44

12 OZ NY STRIP\* - 40

### Accompaniments

+ Au Poivre Style 4

+ Roquefort Cheese 3

+ Truffle Butter 4

+ Maitre D' hotel Butter 4

+ Sautéed Mushrooms & Onions 5

+ Seared Scallop 6 (each)

## BRASSERIE BURGER\*

10 oz Ground Burger

Served With Pommes Frites - 17

### Accompaniments

+Roquefort, Gruyere or Cheddar 2

+Sautéed Mushrooms 2

+Caramelized Onions 2

+Bacon Lardons 2

# SIDES

POMMES FRITES - 8

TRUFFLE FRITES - 9

BRIOCHE - 3

ENGLISH MUFFIN - 3

BACON - 4

BABY CARROTS - 8

HARICOT VERTS - 8

ASPARAGUS BEARNAISE - 10

AU POIVRE SAUCE - 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