

Lunch & Dinner Menu



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ENTRÉES

<i>Canard a l'orange</i>	\$16.50
Pan roasted duck breast in a brandy orange pan jus sliced over a goat cheese risotto cake with candied carrots.	
<i>Escalope de Veau</i>	\$16.50
Veal scallopini in a garlic lemon caper sauce over herbed Red Bliss mashed potatoes and hercots almondine.	
<i>Truite aux Amandes</i>	\$14.50
Pan seared rainbow trout in a toasted almond lemon beurre blanc over rice pilaf with fresh vegetables from market.	
<i>Steak Frites</i>	\$14.50
6 oz certified Angus flat iron steak with your choice of Roquefort cream, Au Poivre or Bordelaise sauce with fries. Additional Sauce \$0.85	
<i>L'Americain</i>	\$17.50
12 oz N.Y. Strip pan roasted served over Red Bliss mashed potatoes with Chef's choice of vegetables and topped with your choice of Roquefort cream, au Poivre or Bordelaise sauce.	
<i>Moules Frites</i>	\$13.50
Bouchot mussels steamed with white wine, garlic and thyme Served with Parmesan truffle fries.	
<i>Saumon Bonne Femme</i>	\$14.50
Fresh pan seared Atlantic salmon with dill and capers in a lemon beurre blanc sauce over a saute garlic spinach herbed couscous.	
<i>Porc Ardechois</i>	\$15.00
Braised bone-in pork chop over herbed Red Bliss mashed potatoes topped with apple cranberry chutney.	
<i>Couscous Provençal</i>	\$12.50
Assorted vegetables saute with garlic and herbs tossed with Israeli couscous.	
<i>Pâtes aux Fruits de Mer</i>	\$14.50
Shrimp, mussels, and salmon in a tomato basil and white wine sauce tossed with capellini pasta.	
<i>Risotto du Chef</i>	\$12.75
Ask your server for today's selection.	
<i>Caille Farcie</i>	\$16.50
Fresh Quail stuffed with wild mushrooms and pears then oven roasted and finished with a wild berry red wine pan jus served over a Boursin cheese polenta cake with julienne vegetable medley.	
<i>Thon Maison</i>	\$17.00
Toasted fennel and black pepper encrusted tuna steak over a goat cheese risotto cake and finished with a citrus cream reduction and julienne vegetable medley.	
<i>à La Camarguaise</i>	\$13.50
Pan seared airline chicken breast in a saffron, tomato, garlic and basil sauce over garlic sautéed spinach couscous.	

LUNCH SANDWICHES (Served until 3p.m. Monday through Saturday)

All of the following come with your choice of salad or fries. Add truffle fries for \$2.50.

Brasserie Sandwich **\$9.25**

Warm Black Forest ham and Brie with grainy mustard, baby greens and roasted red peppers on a toasted baguette.

Pan Bagnat **\$8.75**

Chunk white tuna with baby greens, tomato, sliced hard boiled egg and lemon aioli on a toasted baguette.

Riviera **\$10.75**

Sliced roast beef with Boursin cheese on toasted baguette served with a sherry onion au jus.

Poulet Croissant **\$9.50**

Rosemary and red grape chicken salad with fresh tomatoes, lettuce and red onion on a buttery croissant.

QUICHES, CREPES & SANDWICHES

All of the following come with your choice of salad or fries. Add truffle fries for \$2.50.

Sandwich au Crabe **\$10.50**

Seared crab cake on a sourdough bun with a roasted red pepper remoulade.

Quiche Lorraine **\$9.50**

Egg tart with bacon, caramelized onion, and Gruyere.

Quiche aux Epinards **\$9.50**

Egg tart with spinach, shallots, and Gruyere.

Quiche du Jour **\$9.50**

Ask your server for today's selection.

Crêpe Forestiere **\$10.25**

Savory crêpes with poached chicken, spinach, mushrooms, wild rice and goat cheese.

Crêpe St. Jacques **\$12.50**

Savory crêpes stuffed with bay scallops, shrimp and crab, finished with a roasted shallot citrus cream sauce.

Croque Madame **\$8.75**

Griddled ham and Gruyere sandwich on sourdough bread with béchamel topped with one egg over easy.

Brasserie Burger **\$9.95**

8 oz Angus ground beef patty on a sourdough bun with mayonnaise, romaine, tomato, and red onion, with your choice of Gruyere or Cheddar.

Add Roquefort \$1 • Add Brie \$1.25 • Add Bacon \$0.80 • Add Grilled Onions \$0.75

Add Bordelaise Mushrooms \$1.25 • Add Black Peppercorn Crust \$0.75

APPETIZERS

<i>Soupe a l'oignon Gratinée</i>	\$5.25
French onion soup with country bread and Gruyere.	
<i>Soupe du Jour</i>	\$5.25
Ask your server for today's selection.	
<i>Escargots de Bourgogne</i>	\$7.50
Burgundy snails with garlic and herb butter.	
<i>Cuisses de Grenouilles (seasonal)</i>	\$10.50
Golden fried frog legs with saffron lemon and toasted garilc aioli finished with fresh herbs.	
<i>Croquette de Crabe</i>	\$9.50
Twin crab cakes, pan seared over greens with a tomato remoulade.	
<i>Fromages du Marché</i>	\$13.50
Five assorted cheeses served with fresh fruit.	
<i>Paté de Foie</i>	\$8.50
Black truffle mousse pate with assorted accompaniments.	
<i>Assiette de Moules</i>	\$8.75
An appetizer size bowl of our famous Bouchot mussels.	
<i>Parmesan Truffle Fries</i>	\$5.00

SALADES *Add chicken to any salad for \$4. Add steak to any salad for \$6.*

<i>Salade Maison</i>	\$4.25
Field greens with tomatoes, olives and red wine vinaigrette.	
<i>Caesar Salade</i>	\$7.75
Hearts of romaine with lemon- anchovy aioli and baguette croutons.	
<i>Salade de Chevre Chaud</i>	\$7.50
Mixed green salad tossed with garlic balsamic vinaigrette topped with a fried goat cheese crouton served with toasted crostini & candied walnuts.	
<i>Salade Niçoise</i>	\$13.50
Pan seared Ahi tuna with tomatoes, green beans, boiled egg, anchovies, capers, olives and cubed potatoes.	
<i>Salade de Canard</i>	\$13.50
Confit of duck leg tossed with roasted shallots, roasted red peppers, goat cheese crumbles, baby spinach, and toasted almonds in a warm bacon grainy mustard vinaigrette.	
<i>Salade Gourmande</i>	\$11.75
Sunflower seeds, chopped ham, hard boiled eggs, cucumbers, roasted red peppers tossed with Romaine in our garlic balsamic vinaigrette.	
<i>Salade Carnivore</i>	\$14.50
Seared flat iron steak sliced over mixed green salad tossed with cucumbers, tomatoes, red onions, candied walnuts and roasted red peppers in a Roquefort crème dressing topped with sliced hard boiled eggs.	