



LUNCH

HORS D'OEUVRES

- ONION SOUP GRATINÉE caramelized onions
in rich broth, Gruyère crouton...6.50
TRUFFLE POTATO SOUP velvety potato purée,
chive crème fraîche and truffle oil...6.50
SOUP DU JOUR...Priced Daily
BEEF TARTARE aged sirloin chopped by hand,
traditional garniture and toast points...12.99
PISSADALIERRE puff pastry topped with caramelized
onions, Goat cheese, bacon lardons and Niçoise aioli...7.99
ROSEMARY SKEWERED SEA SCALLOPS
pan seared, with ratatouille and blood orange veloute...11.99
MAINE LOBSTER SALADE with frisée, sautéed fennel,
red onion and grilled Tuscan bread...13.99
ESCARGOTS
in garlic and parsley butter...7.99
PLATEAU DE FROMAGE
chef's selection of artisanal cheeses...12.99

SALADS AND SANDWICHES

- MESCLUN SALADE a combination of baby greens with
aged red wine vinaigrette .....7.75
with French Goat cheese .....8.75
with Duck Confit.....11.99
FRISÉE LYONNAISE frisée lettuce, bacon lardons,
toasted hazelnuts, poached egg with hazelnut vinaigrette.....8.99
NIÇOISE SALADE TRADITIONALE
baby greens, haricots verts, tomatoes, hard boiled eggs, potatoes
and Niçoise olives with tuna.....12.75
SALADE MAISON crisp romaine, onion, tomato
Blue cheese vinaigrette.....7.50
with chicken.....9.99
with salmon .....11.99
ROASTED CHICKEN SALADE
marinated French lentils.....8.99
FRIED GROUPER SANDWICH
red pepper remoulade, lettuce, tomato, red onion
and pommes frites.....10.99
HOUSE SMOKED TURKEY SANDWICH brioche,
tomato, avocado, red onion, Gruyère and horseradish aioli.....8.99
CROQUE MONSIEUR
classic open faced grilled ham and cheese.....8.99
GRILLED STEAK SANDWICH
caramelized onions, Gruyère cheese and pommes frites.....10.99
GRILLED CHICKEN CROISSANT
with jambon, Brie, red wine mustard and arugula.....10.99
BRASSERIE BURGER\*
10oz beef burger grilled to order.....9.95
with Roquefort, Gruyère, or Cheddar..... 10.95
GRILLED CHEESE SANDWICH
sun-dried tomatoes, fresh basil, Swiss and Goat cheese.....7.99
BRAISED BEEF SANDWICH
horseradish aioli, choice of Gruyère or Cheddar cheese.....10.50

ENTREES

- QUICHE DU JOUR mesclun salade.....8.75
OMELETTE WITH FINE HERBS
Swiss cheese, pommes frites.....7.75
TROUT BEURRE BLANC almond rice pilaf, julienne vegetables,
lemon butter sauce.....14.99
SHRIMP PROVENÇAL
sautéed shrimp and penne pasta, tossed with garlic, white wine,
tomatoes and herbs.....12.75
SALMON BÉARNAISE pommes frites, garlic spinach,
béarnaise sauce.....12.99
STEAK HACHE
haricots verts and demi-glace.....10.99
BUTCHER'S STEAK
shallot and extra virgin olive oil, pommes frites.....10.99

SUSHI

- Maguro - Tuna 4.75
Hamachi - Yellowtail 4.75
Sake - Salmon 4.75
Unagi - BBQ Eel 4.50
Ebi - Shrimp 4.50
Tataki - Beef 4.75

PRICE PER SERVING (2 PC.)

MAKI OR TEMAKI

- California Roll 5.95
Salmon & Cream Cheese Roll 6.95
Eel and Avocado Roll 6.00
Spicy Tuna Roll 6.50
Avocado Roll 5.75
Veggie Roll 5.75
Shrimp Roll 6.25
House Cured Duck Roll 6.25

MOULES EN SIX PREPARATIONS

Mussels steamed in six recipes

- Mariniere white wine, shallot, parsley
Provençal pernod, tomato, fennel
Pistou garlic, basil, extra virgin olive oil
Curry mild curry, coriander
Aioli classic garlic broth
Vegetable Cream white wine, shallot,
cauliflower cream

BOWL 9.99 GRANDE 13.99

PLATS DU JOUR

MONDAY

BOUILLABAISSE

seafood stewed in garlic, white wine
and saffron with crostini
10.99

TUESDAY

PAN SEARED SEA SCALLOPS

parmesan rice, zucchini
and beurre rouge
12.99

WEDNESDAY

ROASTED PORK LOIN

stuffed with mushroom duxelle,
truffle smashed red potatoes,
haricots verts and veal demi-glace
11.99

THURSDAY

BRAISED MONKFISH

shaved fennel, roasted red potatoes
and diced tomato
8.99

FRIDAY

TUNA SALAD SANDWICH

balsamic mayonnaise and grilled baguette
8.99

SATURDAY

PATTES AVEC MORNAY

penne pasta, ham, caramelized onions,
bread crumbs and mornay sauce
8.99

SUNDAY

OEUF EN MEURETTE

poached eggs, bacon lardons, pearl onions
and rich red wine sauce
9.99



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EXECUTIVE CHEF JASON MURPHY • GENERAL MANAGER JOHN WILLIAMS

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