

HORS D'OEUVRES

ONION SOUP GRATINÉE caramelized onions in rich broth, Gruyère crouton	6.75
SOUP DU JOUR	Priced Daily
TRUFFLE POTATO SOUP velvety potato purée, chive crème fraîche and truffle oil	7.00
SEARED LAMB TENDERLOIN frisée lettuce, bacon cracklings, sliced tomatoes and roasted garlic Dijon aioli	8.99
BEEF TARTARE* aged sirloin chopped by hand, traditional garniture and toast points	12.99
CRISPY VEAL SWEETBREADS Mozzarella cheese cavatappi, Serrano ham and Gruyère mornay	8.99
FRIED GOAT CHEESE SALAD baby arugula, roasted red and yellow beets, and lingonberry balsamic vinaigrette	9.99
ESCARGOTS in garlic and parsley butter	8.99
PLATEAU DE FROMAGE chef's selection of artisanal cheese and accompaniments <i>All cheeses supplied by Avondale Wine and Cheese</i>	10.99

SALADS AND SANDWICHES

MESCLUN SALADE baby greens candied nuts and aged red wine vinaigrette	7.99
with french goat cheese	8.99
with duck confit	11.99
FRISÉE LYONNAISE frisée lettuce, bacon lardons, toasted hazelnuts, poached egg and hazelnut vinaigrette	8.99
NICOISE SALADE TRADITIONALE baby greens, haricots verts, hard boiled eggs, potatoes and Nicoise olives with tuna	12.99
SALADE MAISON crisp romaine, onion, tomato, cucumber and Bleu cheese vinaigrette	7.50
with chicken	9.99
with salmon	12.50
ROASTED CHICKEN SALADE with marinated French lentils	9.50
BEER BATTERED FLOUNDER SANDWICH French tartar sauce, lettuce, tomato, red onion and pommes frites	10.99
HOUSE SMOKED TURKEY SANDWICH tomato, avocado, red onion, Gruyère and horseradish aioli	9.99
CROQUE MONSIEUR classic open faced grilled ham and cheese	8.99
BRAISED LAMB SANDWICH red onion marmalade, toasted garlic spread and pommes frites	11.99
GRILLED CHICKEN CROISSANT with ham, Brie, red wine mustard and arugula	10.99
BRASSERIE BURGER* 10 oz. burger grilled to order	9.99
with Roquefort, Gruyère or Cheddar	10.99
GRILLED CHEESE SANDWICH sun-dried tomatoes, fresh basil, Swiss and Goat cheese	7.99
BRAISED BEEF SANDWICH horseradish aioli and choice of Gruyère or Cheddar cheese	10.99
SHAVED STEAK SANDWICH crispy shallots, garlic Dijon aioli, Gruyère cheese and mesclun salad	10.99

ENTREES

QUICHE DU JOUR with mesclun salad	8.99
OMELETTE WITH FINES HERBES with Swiss cheese and pommes frites	7.99
TROUT BEURRE BLANC almond rice pilaf, julienne vegetables and lemon butter sauce	14.99
SHRIMP PROVENCAL sautéed shrimp and penne pasta, tossed with garlic, white wine, tomatoes and herbs	12.99
SALMON BÉARNAISE garlic spinach, pommes frites and Béarnaise sauce	14.99
STEAK HACHE* haricots verts, sliced tomatoes and demi-glace	10.99
PAN SEARED BUTCHER'S STEAK shallot demi-glace and pommes frites	19.99

SUSHI*

Crab Onigiri	6.99
Hamachi- Yellowtail	4.75
Sake- Salmon	4.75
Unagi- BBQ Eel	4.50
Ebi- Shrimp .	4.50
Tataki- Beef	4.99
Tuna Tataki	5.75
Maguro- Tuna	4.99

MAKI OR TEMAKI*

Tempura Fried Tuna Roll	8.99
Salmon and Cream Cheese Roll	6.99
Eel and Avocado Roll	6.50
Maine Lobster Roll	11.99
Crab Crunch Roll	7.99
Shrimp Roll	6.50
Rainbow Roll	12.50
Veggie Roll	5.99
California Roll	6.50
Spicy Tuna Roll	6.99

MOULES EN SIX PREPARATIONS

Mussels steamed in six different recipes

<i>Mariniere</i>	white wine, shallot, parsley
<i>Bacon Blue Cheese</i>	white wine garlic broth
<i>Pistou</i>	garlic, basil and olive oil
<i>Curry</i>	mild curry and coriander
<i>Aioli</i>	classic garlic broth
<i>Vegetable Cream</i>	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

11.99

TUESDAY

PÂTÉ DU JOUR

mesclun greens, grilled Tuscan bread
and traditional accompaniments

8.99

WEDNESDAY

ROASTED BEETS AND GRILLED FRISÉE

toasted brioche, candied pecans,
olive oil and balsamic reduction

8.99

THURSDAY

BEEF CURED GRAVLAX SALMON

citrus goat cheese, grilled Tuscan bread,
mixed greens and lentil local beet salad

8.99

FRIDAY

AHI TUNA SALAD SANDWICH

toasted croissant served with mesclun greens

8.99

SATURDAY

BLACKENED SCALLOPS

spinach salad, asian pear, candied pecans, tomato
and apple Champagne vinaigrette

11.99

SUNDAY

OUEFS EN MEURETTE

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

9.99



*THESE ITEMS ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS MAY INCREASE YOUR RISK OF FOOD-BOURNE ILLNESS, ESPECIALLY WITH CERTAIN MEDICAL CONDITIONS. IN ADDITION 100% PEANUT OIL IS USED FOR ALL OF OUR FRIED ITEMS