



“We celebrate dining traditions and the classic arts of culinary, music and photography”

## ALA CARTE

### APPETIZERS

**Baguette et Butter 6**

*Freshly Baked to Order*

**Chef's Homemade Pate 14**

*Chef's Housemade Warm Tartiner*

**Cheese et Fruit Plate 14**

*Presentation of Artisan Cheese and Fruit*

**Salmon & Caviar 18**

*Smoked Salmon Presentation*

**Breaded Oysters Gratin 16**

*Oysters, Butter, Wine, Spinach, Gratin*

**Escargot Bourguignon 16**

*Classic Delicacy, Garlic Butter, Wine, Parsley*

### SOUPS

**Vegetable Pistou 8**

*Vegetables, Cannellini Beans, Pesto*

**French Onion 10**

*Onions, Beef Stock, Beer, Cheese Crostini*

**Gaspacho 8**

*Chilled Tomato Vegetable Soup*

**Vichyssoise 9**

*Chilled Potato Leek Soup*

### SALADS

**Mixed Greens 12**

*Side Salad Greens with House Vinaigrette*

**Caesar Chicken 15**

*Romaine, Parmesan, Crouton, Chicken*

**Albacore Tuna Nicoise 16**

*Greens, Potato, Olive, Tomato, Egg, Tuna*

**Cider Glazed Waldorf 15**

*Romaine, Tomato, Raisin, Apple, Chicken*

### SANDWICHES

Served Open Faced with Greens

**Turkey & Brie 14**

*Turkey & Brie, Cranberry Relish, Pralines, Brioche*

**Croque Monsieur 14**

*Ham & Gruyere Cheese, Dijonnaise, Brioche*

**Beef Burger Lyonnaise 16**

*Angus Chuck, Sauteed Onions, Spinach, Gruyere, Hollandaise on Brioche Bun*

**Ratatouille et Boursin 14**

*Roasted Vegetables, Herb Cheese, Baguette*

**Bistro Chicken Salad 14**

*Chicken Salad of Fruit, Berry Mayo, Baguette*

**Chicken Cordon Blue 16**

*Chicken Thigh, Ham, Gruyere Cheese, Mushrooms, Dijonnaise on Brioche Bun*

### SCRAMBLED EGGS

Accompanied by Greens and Mini Croissant

**Lorraine 14**

*Eggs, Ham, Gruyere, Parmesan, Parsley*

**Forager 15**

*Eggs, Spinach, Mushroom, Onions*

**Smoked Salmon 16**

*Eggs, Smoked Salmon, Capers, Cream Cheese*

### CASSOLETTES & ENTREES

Accompanied by Mashed Potatoes and Vegetable

**Chicken Poireaux 20**

*Chicken Thigh, Leek Infused Cream Sauce*

**Pork Pruneaux 22**

*Pork Tenderloin, Port Sauce, Onion, Mushroom, Peas*

**Beef Ribs Bourguignon 36**

*Angus Beef Short Ribs, Wine, Onion, Mushroom, Peas*

**Steak au Poivre 36**

*Chateau Medallions, Peppercorn Cream Sauce*

**Codfish Mediterranean 24**

*Cod Filet, Wine, Capers, Olives, Tomato*

**Salmon Dijonnaise 24**

*Atlantic Salmon Filet, Spinach, Dijonnaise*

**Mussels Mariniere 32**

*PEI Blue Mussels, Garlic, Wine Brodo*

**Scallops St. Jacques 32**

*Bay Scallops, Buerre Blanc, Spinach Au Gratin*

**A Standard 20% Gratuity Is Added On To All Bistro Checks**

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.*