

HORS D'OEUVRES

ONION SOUP GRATINÉE caramelized onions in rich broth, Gruyère crouton	8.99
TRUFFLE POTATO SOUP velvety potato purée, chive crème fraîche, truffle oil	7.99
BEEF TARTARE* chopped by hand, crostini, arugula salad	12.99
OLIVE OIL PARISIAN GNOCCHI Marinated tomatoes, basil, parmesan	11.99
FRIED GOAT CHEESE SALAD baby arugula, roasted red and yellow beets, balsamic vinaigrette	10.99
ESCARGOTS in garlic and parsley butter	9.99
ASSIETTE À FROMAGE cheeses supplied by goat.sheep.cow... 1oz each	16.99
CHARCUTERIE ASSORTIES Chef's selection of house-made sausage, pâté and rillettes	Half / Full 11.99 / 19.99

MOULES EN SIX PREPARATIONS

	BOWL 11.99	GRANDE 16.99
<i>Marinière</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>Aïoli</i>		classic garlic broth
<i>Vegetable Cream</i>		white wine, shallot, cauliflower cream

SALADS AND SANDWICHES

MESCLUN SALADE baby greens, candied nuts, aged red wine vinaigrette	7.99
Add goat cheese/1.99, duck confit/4.99, chicken/5.99, salmon/5.99, steak/6.99, shrimp/6.99	
FRISÉE LYONNAISE frisée lettuce, bacon lardons, hazelnuts, poached egg, hazelnut vinaigrette	9.99
NIÇOISE SALADE TRADITIONALE baby greens, haricots verts, hard-boiled egg, niçoise olives topped with tuna	14.99
SALADE MAISON crisp romaine, onion, tomato, cucumber, blue cheese vinaigrette	7.99
Add duck confit/4.99, chicken/5.99, salmon/5.99, steak/6.99, shrimp/6.99	
CHICKEN SALAD CROISSANT granny smith apple, tarragon mayonnaise, mesclun salad	11.99
HOUSE-SMOKED TURKEY SANDWICH tomato, red onion, gruyère, avocado, horseradish aioli, pommes frites	10.99
CROQUE MONSIEUR classic open-faced grilled ham and cheese	9.99
BRASSERIE BURGER* 10 oz. burger grilled to order with pommes frites	12.99
with roquefort, gruyère, or cheddar	13.99
GRILLED CHEESE SANDWICH sun-dried tomatoes, fresh basil, swiss and goat cheese, mesclun salad	9.99
BEET-CURED GRAVLAX SALMON* citrus goat cheese, grilled bread, mixed greens, local beet and lentil salad	11.99
BRAISED BEEF SANDWICH horseradish aioli, choice of gruyère or cheddar cheese, pommes frites	11.99
STEAK SANDWICH grilled tenderloin, espagnole sauce, onions, gruyère, pommes frites	14.99

LES ENTRÉES

QUICHE DU JOUR with mesclun salad	9.99
OMELETTE WITH FINES HERBES Swiss cheese, pommes frites	9.99
COQ AU VIN chicken braised in red wine, bacon lardons, pearl onions, mushrooms	13.99
SHRIMP PROVENÇAL sautéed shrimp, penne pasta, garlic, tomato, red chili flake, herbs	13.99
SALMON BÉARNAISE* grilled faroe islands salmon, haricots verts, red potatoes, béarnaise	15.99
STEAK HACHE* haricots verts, sliced tomatoes, demi-glace	12.99
NY STEAK FRITES* demi-glace, maître d'hôtel butter, pommes frites	29.99

SUSHI*

Hamachi-yellowtail	5.99
Unagi-BBQ Eel	4.75
Tataki-Beef / Tataki-Tuna	5.99
Sake- Salmon	4.99
Maguro- Tuna	5.99

MAKI OR TEMAKI*

Spicy Salmon Roll	9.99
Crab Crunch Roll	8.49
Rainbow Roll	12.99
Black Dragon Roll	12.99
Veggie Roll	7.49
California Roll	7.49
Spicy Tuna Roll	10.99
Tempura Fried Shrimp Roll	10.99
Tempura Fried Tuna Roll	10.99

PLATEAU

De Fruits de Mer*

Plateau for 2 people	40.00
Plateau for 4 people	75.00

Plateau includes crab cocktail, oysters, shrimp, clams, lobster, and a trio of sauces

Littleneck Clams	9.99
Shrimp Cocktail	13.99
Crab Cocktail	p.d.
Oysters	p.d.



FORMULE DU JOUR

AVAILABLE MONDAY THRU SATURDAY



Choice of:

SOUP DU JOUR
or
MESCLUN SALAD
and
PLAT PRINCIPAL
13.99

ADD A GLASS OF
HOUSE RED OR WHITE WINE \$4

CULINARY ARTISTS

GENERAL MANAGER | Harvinder Singh
EXECUTIVE CHEF | Justin Rambo
SOUS CHEF | Nick Sias

*THESE ITEMS ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. IN ADDITION, 100% PEANUT OIL IS USED FOR ALL OF OUR FRIED ITEMS. PLEASE INFORM YOUR SERVER OF ANY ALLERGIES • AN 18% GRATUITY MAY BE ADDED TO PARTIES OF 6 OR MORE.