

Appetizers

Seasonal Fruit Plate

Fresh Seasonal Melons, Fruits, and sliced Avocado with a lemon poppy seed dressing – 8
Add Prawns – 6 or Add Grilled Chicken -4

Smoked Salmon Plate

Lightly Smoked Lox, Onion, Capers, Cream Cheese and Crustini - 9

Shrimp Bruno

Large Shrimp sautéed in garlic, shallot, white wine and lemon with a hit of Dijon - 10

Artisanal Cheese Plate

Variety of cheeses and fresh fruits - 10

Soups

Soup du Jour

Simply an inspired daily creation of the freshest, finest ingredients Cup 3.50, Bowl 5

French Onion Soup

Traditional Rich chablis, beef based, stock with caramelized onion served a gratin
Covered in toasty bubbly Swiss cheese – Cup 4.50, Bowl 6

Salads

Nicoise

Traditional Nicoise with tuna, anchovy, haricot vert, potato, the freshest greens
With our creamy garlic or balsamic dressing - 10

Caprese

Buffalo Mozzarella, vine ripe tomatoes and are balsamic vinaigrette - 9

Caesar Salad

Traditional hearts of romaine, Crouton, Parmesan and home-made Caesar dressing - 8

Spinach Salad

Gorgonzola, spinach, roasted bell peppers, red onion and basil vinaigrette – 8

House Salad

Butter leaf, romaine, red leaf, tomato, and carrots choice of home-made dressing - 5

Entrées- All entrees served with a side salad, starch of the day and fresh vegetables

On the Hoof

Beef Wellington

9oz select beef tenderloin and hose made rich mushroom duxelle wrapped in a puff pastry brandy peppercorn cream sauce. Soon to be famous! - 26

Rib eye Steak

12oz house cut rib eye grilled to order finished in a brandy peppercorn cream sauce. 22

Wild and Wild Caught

Diver Scallops - Provencal, St. Jaques, or Buerre Blanc

Fresh wild caught diver scallops pan seared in butter served over A shallot, garlic, white wine, parsley and fresh chopped tomato relish. Or buerre Blanc or baked in a rich sherry cream with prawns. - 28

Wild Sockeye Salmon en Croute, or Seared

Simply seared with the special sauce of the day or marinated in basil pesto baked in a golden puff pastry to lock in the juices and topped with a basil pinon pesto cream sauce. - 19

Cod Parmesan

Fresh line caught Cod topped with shrimp, Parmesan, and tomatoes, baked in sherry & butter - 18

Sole Meuniere

Sole pan broiled served with a wonderful white wine, brown butter, lemon sauce - 18

Winged Creatures

Duck a l'Orange or Strawberry Gastric

½ duckling perfectly roasted crisp & golden with your choice of two sauces - 25

Chicken Saltimbocca Romana

Chicken breast layered with prosciutto, mozzarella, sage, finished with a mushroom marsala wine sauce - 18

Chicken Cordon Bleu

Chicken breast pounded thin and layered with Swiss cheese and ham.

Rolled lightly in house bread crumbs, baked and served with a mushroom marsala sauce - 18

Chicken Parmesan

Chicken breast tenderized, covered in Reggiano Parmesan, crisped in caramelized garlic infused EVO olive oil and served with penne pasta and a fresh tomato basil pomodoro - 16

Savory Crepes - All savory crepes served with a side salad

Seafood Crepe

Large sea scallops, shrimp and mushrooms in rich lobster cream sauce- 17

Beef Bourguignon

Beef marinated all day in Burgundy with onions, mushrooms and spices - 15

Salmon and Asparagus Crepe

Fresh poached salmon with grilled asparagus and fresh made hollandaise - 14

Crepe Florentine

Spinach in a garlic cream with béchamel and Swiss cheese. - 12

Chicken and Mushroom Crepe

We start with whole roasting chickens, poach them, pull the meat, reduce the stock to create a Rich classic veloute with crimini mushrooms. The old fashioned slow French country way - 13

Ratatouille

Traditional French vegetable stew, tomato, eggplant, squash and peppers. - 12

Pasta de la Casa

Shrimp Pasta

Jumbo Shrimp sautéed and served over penne with a rich lemon scampi cream or Fra Diavolo - 16

Pasta Carbonara

Rich smokey real carbonara with bacon, onions, real Parmigiano Reggiano, and egg - 12

Green Chili, Chicken Alfredo Lasagna

Fresh pulled chicken with rich ricotta, mozzarella, Parmesan cheese layered and finished with a green chili Alfredo sauce - 14

Pasta Pomodoro

Fresh tomato, basil, garlic, oil and herbs. Simple traditional - 12

Pasta Primavera or Marinara

Fresh grilled and sautéed seasonal vegetables in a tomato sauce or our porcini marinara - 12

If there is a preparation or dish you desire that you do not see here just ask your server. Time permitting we endeavor to meet your dietary needs or desires. Children's pasta portions are available if we like your Child!