DINNER MENU

RAW BAR
MARKET FRESH OYSTERS
JUMBO SHRIMP COCKTAIL

APÉRITIFS

MUSSELS & FRITES.......................... 14
Sautéed in white wine garlic, shallots, butter & fresh herbs. Served with garlic bread.

BACK TO TOP

ESCARGOT................................. 12
Stuffed mushroom caps roasted in garlic butter & topped with provolone cheese. Served with garlic bread.

BACK TO TOP

CALAMARI................................. 12
Strip steaks breaded, fried, then tossed in olive oil, lemon juice & fresh oregano. Served with basil aioli & cocktail sauce.

BACK TO TOP

PARISIEN CHEESE........................ 11
Warm ricotta cheese, 'Niçoise olives, tomato confit, olive oil & fresh herbs. Served with toasted crostini.

BACK TO TOP

CURED SALMON......................... 13
'House made gravlax topped with arugula, capers, crème fraîche, red onions, hard-boiled egg & toasted crostini.

BACK TO TOP

BRIE CHEESE ............................ 13
Puff pastry stuffed with brie, baked & then topped with apricot glaze & toasted almonds. Served with sesame seed crackers & fresh berries.

BACK TO TOP

CHARCUTÉRIE BOARD .................. 16
Various house smoked meats, cheeses, fruits cornichons & house pickled vegetables. Served with a toasted baguette, & a variety of house-made jams & sauces.

BACK TO TOP

PORK PÂTÉ ............................... 14
'House-made pâté with cornichons. Served with toasted crostini, 'Dijon mustard'.

BACK TO TOP

MACARONI ALL FROMAGE ............. 12
"Mac and cheese" made with Gruyère, aged cheddar & fresh herbs.

BACK TO TOP

POTROÎNE ................................. 13
Beef tenderloin, cheddar cheese curds, beef gravy & truffle frites topped with provolone cheese.

BACK TO TOP

BAGUETTE FRANÇAISE ................. 6
Toasted baguette served with butter, sundried tomato paste & orange marmalade.

BACK TO TOP

SAUMON TARTARE ....................... 12
Capers, shallots, avocado & tomato. Served with gaufrette chips.

BACK TO TOP

BEEF TARTARE ......................... 13
'Made with shallots, capers, & egg yolk. Served with 'Dijon toasted crostini & truffle frites'.

BACK TO TOP
GRAND-MÈRE CHICKEN ........................................... 22
Roasted half-chicken topped with a guajillo pepper, caperberry & roasted garlic sauce. Served with ‘Parisien potatoes & grilled asparagus’.

CHICKEN ‘PAILLARD’ ........................................... 18
Seared chicken breast, topped with lemon beurre blanc & capers. Served with ‘Parisien potatoes & a garnish arugula salad’.

DUCK À L’ORANGE ............................................. 26
‘Pan seared duck breast topped with a L’Orange sauce & served over a sweet potato & carrot purée. ‘Paired with a side of sautéed spinach, garlic & shallots’.

LYONNAISE-STYLE PORK ................................... 22
Schnitzel style crispy pork loin topped with a citrus vinaigrette arugula salad. Served with a house mustard sauce & truffle frites.

SALMON ......................................................... 23
‘Potato encrusted salmon topped with lemon beurre blanc. Served with haricot verts & a garnish arugula salad’.

TROÎT À MANDINE ............................................. 24
‘Parmesan & almond encrusted rainbow trout topped with lemon beurre blanc. Served with sautéed haricot verts, Parisien potatoes & a garnish arugula salad’.

SEAFOOD BOURBILLAISE ..................................... 29

SCALLOPS ....................................................... 28
‘Jumbo scallops pan seared & topped with lemon beurre blanco. Served with a bacon lardon hash with fingerling potatoes, spinach, mushrooms, roasted garlic & shallots’.

BARRAMUNDI .................................................. 32
‘Asian sea bass pan seared & topped with lemon beurre blanc. Served with a seafood risotto with shrimp, bay scallops, mushrooms, peas, spinach & parmesan’.

We proudly serve Creckstone Farms Premium Black Angus Beef. Our steaks are hand cut and cooked to your satisfaction. Creckstone Farms is famous throughout the world for their rich flavor.

STEAK FRÎTÉS .................................................. 24
‘Prime KC striploin topped with ‘L’Entrecôte sauce. Served with truffle frites & a garnish arugula salad’.

6 Oz FIET ...................................................... 34
‘Served with haricot verts, ‘Parisien potatoes & your choice of sauce’.

8 Oz FIET ...................................................... 38
‘Served with haricot verts, ‘Parisien potatoes & your choice of sauce’.

14 Oz RIBÈYE .................................................. 36

SAUCES

BURGUNDY JEREMY GRACE - Red wine vinaigrette reduction.
AU POIVRE - ‘Bourbon pepper sauce’
HOLLANDAISE - ‘Butter’, egg yolks, lemon juice, salt, ‘cayenne pepper’.

SOUPS

- ADD A CUP OF SOUP TO ANY SALAD FOR $3 -

FRENCH ONION ............................................. 68
Gruyère cheese & croutons.

TOMATO BISQUE ............................................. 68
San Marzano tomatoes, basil & a toasted crostini.

SIDES

- GLUTEN FREE ** Can be modified to gluten free

8.

SAUTÉED HARIicot VERTS | MUSHROOM FRICASSÉE
GRILLED ASPARAGUS | PARISIEN POTATOES
TRUFFLE FRITES | HERBED RISOTTO

**Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs may increase your risk of foodborne illness.

Peanut oil may be used in frying.

CRÊPES

- ALL CRÊPES ARE TOPPED WITH A CHERRY TOMATO & ARUGULA GARNISH SALAD WITH A CITRUS VINAIGRETTE DRESSING

6 Oz SALMON FUMÊ ........................................ 13
House-made gravlax, arugula, crème fraîche, capers, diced red onion’.

CRÊPE JOSSELIN ............................................. 14
Shrimp, scallop, mushroom, spinach, tomato confit, provolone cheese & a cognac cream sauce’.

CRÊPE JOSEPHINE .......................................... 13
Chicken, mushroom, spinach, tomato confit, provolone cheese & parmesan cream sauce’.

CRÊPE DIANNE ............................................. 11
Smoked ham, sunny side up egg, Gruyère cheese & bêchamel sauce.

CRÊPE VÉGÉTARIENNE ................................... 11
Ratatouille vegetables, provolone cheese in a San Marzano tomato sauce.

SALADS

- ADD TO ANY SALAD: SHRIMP 3.50 EA., CHICKEN 4, SALMON 5, STEAK 5-

TRIŠÊME AUX LARDONS .................................. 8/13
Chicory salad, bacon lardons, croutons, poached egg, warm sherry vinaigrette.

PANZANELLA ................................................ 8/12
‘Mixed greens, cucumbers, olives, tomatoes, feta cheese crumbles, croutons, red wine vinaigrette.

STRAWBERRY FIELDS ....................................... 8/12
Boston lettuce, fresh strawberries, toasted pecans, dried cranberries, goat cheese crumbles, strawberry vinaigrette.

SALAD À L’ORANGE ........................................ 8/12
Boston lettuce, orange supreme, roasted hazelnuts, goat cheese crumbles, mint vinaigrette.

BÉČI SALAD .................................................. 9/13
‘Mixed greens, goat cheese crumbles, pears, hazelnuts, roasted beets, fried goat cheese, honey thyme vinaigrette.

SALÔN ‘NICOISE ............................................ 12/16
‘Mixed greens, haricot verts, nicoise olives, white anchovies, tomatoes, fingerling potatoes, red onions, hardboiled egg, balsamic vinaigrette’.

GOAT CHEESE STEAK SALAD ................................ 12/16
‘Mixed greens, tomatoes, toasted almonds, fried goat cheese, buttermilk dressing’.

GARNISH SALAD WITH A CITRUS VINAIGRETTE DRESSING

15 SALÔN FUMÊ ........................................... 13
House-made gravlax, arugula, crème fraîche, capers, diced red onion’.

CRÊPE JOSSELIN ............................................. 14
Shrimp, scallop, mushroom, spinach, tomato confit, provolone cheese & a cognac cream sauce’.

CRÊPE JOSEPHINE .......................................... 13
Chicken, mushroom, spinach, tomato confit, provolone cheese & parmesan cream sauce’.

CRÊPE DIANNE ............................................. 11
Smoked ham, sunny side up egg, Gruyère cheese & béchamel sauce.

CRÊPE VÉGÉTARIENNE ................................... 11
Ratatouille vegetables, provolone cheese in a San Marzano tomato sauce.