

(DINNER MENU)

RAW BAR

MARKET FRESH OYSTERS	JUMBO SHRIMP COCKTAIL
Half Dozen..... Market	Each..... 5
Dozen..... Market	

APÉRITIFS

MUSSELS & FRITES **20**
 Sautéed in white wine, garlic, shallots, butter & fresh herbs. Served with garlic bread*.

ESCARGOT **17**
 Stuffed mushroom caps roasted in garlic butter & topped with melted provolone cheese. Served with garlic bread.

CALAMARI **19**
 Strip steaks breaded, fried, then tossed in olive oil, lemon juice & fresh oregano. Served with basil aioli & cocktail sauce*.

PARISIEN CHEESE **17**
 Warm ricotta cheese, Niçoise olives, tomato confit, olive oil & fresh herbs. Served with toasted crostini.

CURED SALMON **17**
 House made gravlax topped with arugula, capers, crème fraiche, red onions, hard-boiled egg & toasted crostini*.

BRIE CHEESE **17**
 Puff pastry stuffed with brie, baked & then topped with apricot glaze & toasted almonds. Served with sesame seed crackers & fresh berries.

CHARCUTERIE BOARD **19**
 Various house smoked meats, cheeses, fruits, cornichons & house pickled vegetables. Served with a toasted baguette, & a variety of house-made jams & sauces.

BEEF TARTARE **21**
 Made with shallots, capers, & egg yolk. Served with Dijon, toasted crostini & truffle frites*.

MACARONI AU FROMAGE **16**
 "Mac and cheese" made with Gruyère, aged cheddar & fresh herbs.

POÛTINE **20**
 Shaved ribeye, cheddar cheese curds, beef gravy & truffle frites topped with melted provolone cheese*.

BAGUETTE FRANÇAISE **8**
 Toasted baguette served with butter, sundried tomato paste & orange marmalade.

SALMON TARTARE **17**
 Capers, shallots, avocado & tomato. Served with gaufrette chips*.

ENTRÉES

- GRAND-MÈRE CHICKEN** **30**
Roasted half-chicken topped with a guajillo pepper, caperberry & roasted garlic sauce. Served with Parisien potatoes & grilled asparagus*.
- CHICKEN PAILLARD** **27**
Seared chicken breast, topped with lemon beurre blanc & capers. Served with Parisien potatoes & a garnish arugula salad*.
- DUCK Á L'ORANGE** **38**
Two duck confit legs topped with house made L'Orange sauce, served with a sweet potato and carrot purée and a white bean & pork sausage cassoulet.
- LYONNAISE-STYLE PORK** **29**
Schnitzel style crispy pork loin topped with a citrus vinaigrette arugula salad. Served with a house mustard sauce & truffle frites.
- SALMON** **35**
Potato encrusted salmon topped with lemon beurre blanc. Served with haricot verts & a garnish arugula salad*.
- TROU AMANDINE** **35**
Parmesan & almond encrusted rainbow trout topped with lemon beurre blanc and capers. Served with sautéed haricot verts, Parisien potatoes & a garnish arugula salad.

- SEAFOOD BOUILLABAISSE** **38**
Rock shrimp, bay scallops, clams, Prince Edward Island mussels & salmon in a Provençal sauce with caperberry, olives, fennel & fresh herbs. Served with garlic bread*.
- SCALLOPS** **48**
Jumbo scallops pan seared & topped with lemon beurre blanc. Served with a bacon lardon hash with fingerling potatoes, spinach, mushrooms, roasted garlic & shallots*.
- BRANZINO** **42**
Pan seared branzino over mushroom and pea risotto; with a rock shrimp, scallop saute & topped with lemon beurre blanc*.
- SEAFOOD LINGUINI** **34**
Linguini pasta with little neck clams, mussels, rock shrimp, bay scallops tossed in lemon juice butter sauce with clam & lemon butter sauce*.

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

- STEAK FRITES** **42**
Prime KC striploin topped with L'Entrecôte sauce. Served with truffle frites & a garnish argula salad*.
- 6 Oz Prime FILET** **46**
Served with haricot verts, Parisien potatoes & your choice of sauce*.
- 8 Oz Prime FILET** **54**
Served with haricot verts, Parisien potatoes & your choice of sauce*.
- 14 Oz Prime RIBEYE** **56**
Topped with Maître d'Hôtel butter. Served with mushroom fricassée and Parisien potatoes*.

SAUCES

- BURGUNDY DEMI GLACE** - Red wine veal reduction.
- AU POIVRE** - Brandy peppercorn.
- HOLLANDAISE** - Butter, egg yolks, lemon juice, salt, cayenne pepper.
- L'ENTRECÔTE** - Fresh thyme & thyme flowers, full cream, white anchovies, Dijon mustard, hazelnuts, butter, egg yolks, salt & pepper.

SOUPES

- FRENCH ONION** **10**
Gruyère cheese & croutons.
- TOMATO BISQUE** **10**
San Marzano tomatoes, basil & a toasted parmesan crostini.

SALADES

Add to any salad;
shrimp 5 ea., chicken 13,
salmon 12, steak 15, Scallop 14 ea.

- FRISÉE AUX LARDONS** **13/17**
Chicory salad, bacon lardons, croutons, poached egg, warm sherry vinaigrette.
- PANZANELLA** **13/17**
Mixed greens, cucumbers, olives, tomatoes, feta cheese crumbles, croutons, red onions, red wine vinaigrette.
- STRAWBERRY FIELDS** **13/17**
Mixed greens, fresh strawberries, toasted pecans, dried cranberries, goat cheese crumbles, strawberry vinaigrette.
- SALAD Á L'ORANGE** **13/17**
Arugula, orange supreme, pine nuts, shaved manchego, dates, red onion, citrus rosemary vinaigrette.
- BEEF SALAD** **13/17**
Mixed greens, goat cheese crumbles, pears, hazelnuts, roasted beets, fried goat cheese, honey thyme vinaigrette.
- SALMON NICOISE** **19/23**
Mixed greens, haricot verts, niçoise olives, white anchovies, tomatoes, fingerling potatoes, red onions, hardboiled egg, balsamic vinaigrette*.
- GOAT CHEESE STEAK SALAD** **19/23**
Mixed greens, tomatoes, toasted almonds, fried goat cheese, buttermilk dressing*.

CRÊPES

All crêpes are topped with a cherry tomato & arugula garnish salad with a citrus vinaigrette dressing

- LE SAUMON FUMÉE** **18**
House-made gravlax, arugula, crème fraiche, capers, diced red onions*.
- CRÊPE JOSSEIN** **22**
Shrimp, scallop, mushroom, spinach, tomato confit, provolone cheese & a cognac cream sauce*.
- CRÊPE JOSEPHINE** **18**
Chicken, mushroom, spinach, tomato confit, provolone cheese & parmesan cream sauce*.
- CRÊPE DIANNE** **16**
Smoked ham, sunny side egg, Gruyère cheese & béchamel sauce.
- CRÊPE VÉGÉTARIENNE** **14**
Ratatouille vegetables, provolone cheese in a San Marzano tomato sauce.

SIDES

12.

SERVED FAMILY STYLE

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

* Gluten Free ** Can be modified to gluten free

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

A 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE.

Peanut oil may be used for frying.