

DINNER MENU

RAW BAR

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

APÉRITIFS

MUSSELS & FRITES... 22 Sautéed in white wine, garlic, shallots, butter & fresh herbs. Served with garlic bread*.	CURED SALMON... 20 House made gravlax topped with arugula, capers, crème fraiche, red onions, hard-boiled egg & toasted crostini*.	MACARONI AU FROMAGE..... 18 “Mac and cheese” made with Gruyère, aged cheddar & fresh herbs.
ESCARGOT... 18 Stuffed mushroom caps roasted in garlic butter & topped with melted provolone cheese. Served with garlic bread.	BRIE CHEESE 20 Puff pastry stuffed with brie, baked & then topped with apricot glaze & toasted almonds. Served with sesame seed crackers & fresh berries.	POÛTINE... 22 Shaved ribeye, cheddar cheese curds, beef gravy & truffle frites topped with melted provolone cheese*.
CALAMARI..... 22 Strip steaks breaded, fried, then tossed in olive oil, lemon juice & fresh oregano. Served with basil aioli & cocktail sauce*.	CHARCUTERIE BOARD... 21 Various house smoked meats, cheeses, fruits, cornichons & house pickled vegetables. Served with a toasted baguette, & a variety of house-made jams & sauces.	BAGUETTE FRANÇAISE..... 8 Toasted baguette served with butter, sundried tomato paste & orange marmalade.
PARISIEN CHEESE... 18 Warm ricotta cheese, Niçoise olives, tomato confit, olive oil & fresh herbs. Served with toasted crostini.	BEEF TARTARE... 24 Made with shallots, capers, & egg yolk. Served with Dijon, toasted crostini & truffle frites*.	SALMON TARTARE... 18 Capers, shallots, avocado & tomato. Served with gaufrette chips*.

ENTRÉES

GRAND-MÈRE CHICKEN.....32
Roasted half-chicken topped with a guajillo pepper, caperberry & roasted garlic sauce. Served with Parisien potatoes & grilled asparagus*.

CHICKEN PAILLARD.....28
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.....32
Schnitzel style crispy pork loin topped with a citrus vinaigrette arugula salad. Served with a house mustard sauce & truffle frites.

SALMON.....36
Potato encrusted salmon topped with lemon beurre blanc. Served with haricot verts & a garnish arugula salad*.

TROUT AMANDINE.....38
Parmesan & almond encrusted rainbow trout topped with lemon buerre blanc and capers. Served with sautéed haricot verts, Parisien potatoes & a garnish arugula salad.

SEAFOOD BOUILLABaisse.....42
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.....46
Pan seared branzino over mushroom and pea risotto; with a rock shrimp, scallop saute & topped with lemon beurre blanc*.

SEAFOOD LINGUINI.....36
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 FRÎTES.....44
Prime KC striploin topped with L'Entrecôte sauce. Served with truffle frites & a garnish arugula salad*.

6 Oz Prime FILET.....48
Served with haricot verts, Parisien potatoes & your choice of sauce*.

8 Oz Prime FILET.....56
Served with haricot verts, Parisien potatoes & your choice of sauce*.

14 Oz Prime RIBEYE.....58
Topped with Maître d'Hôtel butter. Served with mushroom fricassée and Parisien potatoes*.

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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.

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.

SALADES

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

FRISÉE AUX LARDONS.....14/18
Chicory salad, bacon lardons, croutons, poached egg, warm sherry vinaigrette.

PANZANELLA.....14/18
Mixed greens, cucumbers, olives, tomatoes, feta cheese crumbles, croutons, red onions, red wine vinaigrette.

STRAWBERRY FIELDS.....14/18
Mixed greens, fresh strawberries, toasted pecans, dried cranberries, goat cheese crumbles, strawberry vinaigrette.

SALAD Á L'ORANGE.....14/18
Arugula, orange supreme, pine nuts, shaved manchego, dates, red onion, citrus rosemary vinaigrette.

BEET SALAD.....14/18
Mixed greens, goat cheese crumbles, pears, hazelnuts, roasted beets, fried goat cheese, honey thyme vinaigrette.

SALMON NIÇOISE.....20/25
Mixed greens, haricot verts, niçoise olives, white anchovies, tomatoes, fingerling potatoes, red onions, hardboiled egg, balsamic vinaigrette*.

GOAT CHEESE STEAK SALAD.....20/25
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.....20
House-made gravlax, arugula, crème fraîche, capers, diced red onions*.

CRÊPE JOSSELYN.....22
Shrimp, scallop, mushroom, spinach, tomato confit, provolone cheese & a cognac cream sauce*.

CRÊPE JOSEPHINE.....20
Chicken, mushroom, spinach, tomato confit, provolone cheese & parmesan cream sauce*.

CRÊPE DIANNE.....18
Smoked ham, sunny side egg, Gruyère cheese & béchamel sauce.

CRÊPE VÉGÉTARIENNE.....16
Ratatouille vegetables, provolone cheese in a San Marzano tomato sauce.