

Hors D'oeuvre

Escargots de Bourgogne	\$8.95
San Francisco Bay Shrimp Cocktail ..	7.75
Le Paté en Gelée a la Française	9.50
Cuisse de Grenouilles (Frog Legs-Three pieces) ..	7.50
<i>Bordelaise</i> (with white wine sauce) <i>or</i>	
<i>Provençale</i> (with tomato)	
Prawns sauté (Three pieces)	10.50
<i>Bordelaise or Provençale</i>	
Quiche Lorraine (Served Warm)	5.75
Crab Cake with Rock Shrimp (One piece) ..	8.95

Potage du Jour

Soupe à l'Oignon au Gratinée.....	8.50
Soupe du Jour	5.00
Specialty Soupe (Gluten free & Vegan)	5.00
Tomato Bisque - no GMO	

Salades

Hearts of Romaine	7.50
with bleu cheese dressing & red onion	
"Jackie Salad"	7.50
Butter lettuce, South American hearts of palm & bay shrimp with house vinaigrette	
Caesar Salade (for two)	16.00
Tableside with fresh garlic, homemade croutons & romaine lettuce	

Our Famous Creamy Dijon Salad Dressing
375ml (to Go!)..... 8.00

La Gare Soupe du Jour	
Quart (to Go!)	8.00

Pasta Selections

Pasta Primavera	17.50
Tube pasta served in a light marinara sauce, or with vegetables on request	
Butter Noodles	17.50
Penne Pesto	17.50
Add chicken. . . . 4.00	

Les Entrées

Includes BOTH Soupe du Jour and Salade Verte, with Fresh Vegetables

Specialties of the House

Carré d'Agneau Persillé Rack of Lamb with mustard and herb brown sauce	\$36.00
Filet de Boeuf Wellington Tenderloin rolled in crust with mushrooms, pate and ham	33.00

Poultry

Demi Canard a l'orange Half a braised duck, slowly simmered and served with an orange sauce	26.95
Poulet Marco Polo Boneless breast of chicken sautéed with brandy, onion, mushrooms and cream	24.95
Le Coq au Vin Forestière Braised Chicken with mushrooms, bacon, onion and red wine	24.95
Broiled Chicken, Maitre d'hotel Half a roasted chicken in a light herbed garlic sauce	24.95

Veal

Ris de Veau Financière Sweet Breads sautéed mushrooms, onions, olives in Madera wine, cream sauce	24.95
Escalope de Veau Dijonnaise Grenadine of Veal with mustard sauce	25.95
Escalope de Veau Cordon Bleu Veal stuffed with ham and cheese	25.95

Beef

Double New York Steak Béarnaise for two	52.00
Double New York Steak, accompanied by an array of fresh vegetables, sauce béarnaise	
Chateaubriand Bouquetière for two	70.00
Roast Tenderloin of Beef, accompanied by an array of fresh vegetables, sauce béarnaise	
New York Steak Classic peppercorn cream or béarnaise sauce	32.00
Grenadin de Filet de Boeuf Bordelaise Grenadine of beef, red wine, shallots & bone marrow	29.95
Tournedos de Boeuf a L'estragon Beef Tenderloin with tarragon, red wine, shallots sauce, 6 oz.	29.95
May also substitute with béarnaise or pepper sauce	
	10 oz. 36.00

Seafood

Cuisse de Grenouilles Bordelaise or Provençale (Frog Legs)	25.95
Sautéed with garlic, shallots, parsley and white wine butter sauce. Provençale is with tomato added.	
Prawns sautéed Bordelaise or Provençale	27.95
Sautéed with garlic, shallots, parsley and white wine butter sauce. Provençale is with tomato added	
Filet of Sole Almondine, Buerre Noisette Fillet of Sole with lemon, butter and almonds	27.95

Végétarien Spécial

Spanakopita Spinach, garden vegetables and feta cheese in a flaky phyllo pastry	23.95
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On the Side

Cream of Spinach	\$6.00
Sautéed Mushrooms	6.00
Crispy French Fries	6.00

Desserts

Strawberries or Raspberries Flambées (In season - for two)	18.00
Cherries Jubilées (for two)	18.00
Mousse au Chocolate	8.00
Meringues glacées Chantilly	8.00
Two baked meringue shells served with ice cream and whipped cream	
Crème Caramel Beau Rivage	8.00
Baked custard with caramel sauce	
Chocolate Decadence	8.00
Chocolate, chocolate, chocolate	
Chocolate Caramel Dome	8.00
Crème Brûlée	8.00
Knob Creek Butter Pecan Ice Cream ..	8.00
With fresh biscotti	
Swiss Chocolate Gelato	8.00
Wild Blackberry Cabernet Sorbet	8.00

Please ask about our
Daily Dessert Special

Please notify your server if you
have food allergies or other dietary
restrictions. We'll do our best to
accommodate your needs.

Gluten-Free Menu Available

Minimum food order per person \$12.00