

Hors D'oeuvre

<i>Escargots de Bourgogne</i>	12
<i>San Francisco Bay Shrimp Cocktail</i> ...	9.5
<i>Le Paté en Gelée a la Française</i>	12
<i>Cuisse de Grenouilles</i> (Frog Legs-Three pieces) ...	9.5
<i>Bordelaise</i> (with white wine sauce) <i>or</i>	
<i>Provençale</i> (with tomato)	
<i>Prawns sauté</i> (Three pieces)	13.5
<i>Bordelaise or Provençale</i>	
<i>Quiche Lorraine</i> (Served warm)	7.5
<i>Crab Cake</i> with Rock Shrimp	12

Potage du Jour

<i>Soupe à l'Oignon au Gratinée</i>	9.5
<i>Soupe du Jour</i>	7
<i>Specialty Soupe</i> (Gluten free & Vegan)	6
Tomato Bisque - no GMO	

Salades

<i>Hearts of Romaine</i>	10
with bleu cheese dressing & red onion	
<i>"Jackie Salad"</i>	11
Butter lettuce, South American hearts of palm &	
bay shrimp with house vinaigrette	
<i>Caesar Salade (for two)</i>	20
Tablesides with fresh garlic, homemade croutons &	
romaine lettuce	

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

<i>La Gare Soupe du Jour</i>	
<i>Quart (to Go!)</i>	8

Pasta Selections

<i>Pasta Primavera</i>	19.5
Tube pasta served in a light marinara sauce,	
or with vegetables on request	
<i>Butter Noodles</i>	19.5
<i>Penne Pesto</i>	19.5
Add chicken.	5

Les Entrées

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

Specialties of the House

<i>Carré d'Agneau Persillé</i> Rack of Lamb with mustard and herb brown sauce	38
<i>Filet de Boeuf Wellington</i> Tenderloin rolled in crust with mushrooms, pate and ham	35

Poultry

<i>Demi Canard a l'orange</i> BRAISED half duck, slowly simmered and served with an orange sauce	27
<i>Poulet Marco Polo</i> Boneless breast of chicken sautéed with brandy, onion, mushrooms and cream	26
<i>Le Coq au Vin Forestière</i> Braised Chicken with mushrooms, bacon, onion and red wine	26
<i>Broiled Chicken, Maitre d'hotel</i> Half a roasted chicken in a light herbed garlic sauce	26

Veal

<i>Ris de Veau Financière</i> Sweet Breads sautéed mushrooms, onions, olives in Madera wine, cream sauce	27
<i>Escalope de Veau Dijonnaise</i> Grenadine of Veal with mustard sauce	28
<i>Escalope de Veau Cordon Bleu</i> Veal stuffed with ham and cheese	28

Beef

<i>Double New York Steak Béarnaise for two</i>	60
Double New York Steak, accompanied by an array of fresh vegetables, sauce béarnaise	
<i>Chateaubriand Bouquetière for two</i>	80
Roast Tenderloin of Beef, accompanied by an array of fresh vegetables, sauce béarnaise	
<i>New York Steak</i> Classic peppercorn cream or béarnaise sauce	34
<i>Grenadin de Filet de Boeuf Bordelaise</i> Grenadine of beef, red wine, shallots & bone marrow	32
<i>Tournedos de Boeuf a L'estragon</i> Beef Tenderloin with tarragon, red wine, shallots sauce, 6 oz.	34
May also substitute with béarnaise or pepper sauce	
10 oz.	40

Seafood

<i>Cuisse de Grenouilles Bordelaise or Provençale (Frog Legs)</i>	27
Sautéed with garlic, shallots, parsley and white wine butter sauce. Provençale is with tomato added.	
<i>Prawns sautéed Bordelaise or Provençale</i>	30
Sautéed with garlic, shallots, parsley and white wine butter sauce. Provençale is with tomato added	
<i>Filet of Sole Almondine, Buerre Noisette</i> Fillet of Sole with lemon, butter and almonds	30

Végétarien Spécial

<i>Spanakopita</i> Spinach, garden vegetables and feta cheese in a flaky phyllo pastry	25
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On the Side

<i>Cream of Spinach</i>	6
<i>Sautéed Cremini Mushrooms</i>	6
With shallots and thyme	
<i>Crispy French Fries</i>	6

Desserts

<i>Strawberries or Raspberries Flambées</i> (In season - for two)	20
<i>Cherries Jubilées</i> (for two)	20
<i>Mousse au Chocolate</i>	10
<i>Meringues glacées Chantilly</i>	9
Two baked meringue shells served with	
ice cream and whipped cream	
<i>Crème Caramel Beau Rivage</i>	8
Baked custard with caramel sauce	
<i>Chocolate Decadence</i>	10
Chocolate, chocolate, chocolate	
<i>Chocolate Caramel Dome</i>	12
<i>Crème Brûlée</i>	9
<i>Vanilla Cheesecake</i>	10
Seasonal fruit	
<i>Knob Creek Butter Pecan Ice Cream</i>	9
With fresh biscotti	
<i>Swiss Chocolate Gelato</i>	9
<i>Wild Blackberry Cabernet Sorbet</i>	9

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