

## Hors D'oeuvre

Escargots de Bourgogne . . . . .	14
San Francisco Bay Shrimp Cocktail . . .	9.5
Le Paté en Gelée a la Française . . . . .	12
Cuisse de Grenouilles (Frog Legs-Three pieces) . . . . .	11
Bordelaise (with white wine sauce) <i>OR</i>	
Provençale (with tomato)	
Prawns sauté (Three pieces) . . . . .	14.5
Bordelaise or Provençale	
Quiche Lorraine (Served warm) . . . . .	8.5
Crab Cake with Rock Shrimp . . . . .	14

## Potage du Jour

Soupe à l'Oignon au Gratinée . . . . .	10
Soupe du Jour . . . . .	7
Specialty Soupe (Gluten free & Vegan) . . . . .	6
Tomato Bisque - no GMO	

## Salades

Hearts of Romaine . . . . .	12
with bleu cheese dressing & red onion	
"Jackie Salad" . . . . .	14
Butter lettuce, South American hearts of palm & bay shrimp with house vinaigrette	
Caesar Salade (for two) . . . . .	25
Tablesides with fresh garlic, homemade croutons & romaine lettuce	

Our Famous Creamy Dijon Salad Dressing  
375ml (to Go!) . . . . . 8

La Gare Soupe du Jour Quart (to Go!) . . . . .	8
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## Pasta Selections

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

## Les Entrées

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

### Specialities of the House

Carré d'Agneau Persillé Rack of Lamb with mustard and herb brown sauce . . . . .	42
Filet de Boeuf Wellington Tenderloin rolled in crust with mushrooms, pate and ham. . . . .	38

### Poultry

Demi Canard a l'orange BRAISED half duck, slowly simmered and served with an orange sauce . . . . .	28
Poulet Marco Polo Boneless breast of chicken sautéed with brandy, onion, mushrooms and cream . . . . .	27
Le Coq au Vin Forestière Braised Chicken with mushrooms, bacon, onion and red wine . . . . .	27
Broiled Chicken, Maitre d'hotel Half a roasted chicken in a light herbed garlic sauce . . . . .	27

### Veal

Ris de Veau Financière Sweet Breads sautéed mushrooms, onions, olives in Madera wine, cream sauce . . . . .	28
Escalope de Veau Dijonnaise Grenadine of Veal with mustard sauce. . . . .	30
Escalope de Veau Cordon Bleu Veal stuffed with ham and cheese . . . . .	30

### Beef

Double New York Steak Béarnaise for two . . . . .	65
Double New York Steak, accompanied by an array of fresh vegetables, sauce béarnaise	
Chateaubriand Bouquetière for two . . . . .	85
Roast Tenderloin of Beef, accompanied by an array of fresh vegetables, sauce béarnaise	
New York Steak Classic peppercorn cream or béarnaise sauce. . . . .	36
Grenadin de Filet de Boeuf Bordelaise Grenadine of beef, red wine, shallots & bone marrow. . . . .	34
Tournedos de Boeuf a L'estragon Beef Tenderloin with tarragon, red wine, shallots sauce, 6 oz. . . . .	36
May also substitute with béarnaise or pepper sauce	10 oz. . . . . 44

### Seafood

Cuisse de Grenouilles Bordelaise or Provençale (Frog Legs) . . . . .	30
Sautéed with garlic, shallots, parsley and white wine butter sauce. Provençale is with tomato added.	
Prawns sautéed Bordelaise or Provençale . . . . .	32
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 . . . . .	32

### Végétarien Spécial

Spanakopita Spinach, garden vegetables and feta cheese in a flaky phyllo pastry . . . . .	25
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## On the Side

Cream of Spinach . . . . .	6
Sautéed Cremini Mushrooms . . . . .	6
With shallots and thyme	
Crispy French Fries . . . . .	6

## Desserts

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