Hors D’oeuvre

Escargots de Bourgogne .................................................. 15
San Francisco Bay Shrimp Cocktail .................................. 12
Le Paté en Gelée a la Française .......................................... 14
Cuisse de Grenouilles (Frog Legs-Three pieces) ................. 14
    Bordelaise (with white wine sauce) or Provençale (with tomato)
Prawns sauté (Three pieces) .............................................. 18
    Bordelaise or Provençale
Quiche Lorraine (Served warm) .......................................... 9.5
Crab Cake with Rock Shrimp ............................................ 14

Potage du Jour

Soupe à l’Oignon au Gratinée .......................................... 12
Soupe du Jour ................................................................. 7
Specialty Soupe (Gluten free & Vegan) ............................... 6
    Tomato Bisque (non-GMO)

Salades

Hearts of Romaine with bleu cheese dressing & red onion ....... 14
"Jackie Salad" ................................................................... 16
Butter lettuce, South American hearts of palm & bay shrimp with house vinaigrette
Caesar Salade (for two) ..................................................... 25
Tables side with fresh garlic, homemade croutons and romaine lettuce
Our Famous Creamy Dijon Salad Dressing 375ml (to Go!) ....... 10

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
Les Entrées  
Includes BOTH Soupe du Jour and Salade Verte

Specialities of the House
Carré d'Agneau Persillé  Rack of Lamb with mustard and herb brown sauce  .............. 46
Filet de Boeuf Wellington  Tenderloin rolled in crust with mushrooms, pate and ham  .............. 42

Poultry
Demi Canard à l’orange  BRAISED half duck, slowly simmered and served with an orange sauce  ... 32
Poulet Marco Polo  Boneless breast of chicken sautéed with brandy, onion, mushrooms and cream  ... 32
Le Coq au Vin Forestière  Braised Chicken with mushrooms, bacon, onion and red wine  .............. 30
Broiled Chicken, Maitre d’hotel  Half a roasted chicken in a light herbed garlic sauce  .............. 30

Veal
Ris de Veau Financière  Sweet Breads sautéed mushrooms, onions, olives in Madera wine, cream sauce  ... 32
Escalope de Veau Dijonnaise  Grenadine of Veal with mustard sauce  .............. 32
Escalope de Veau Cordon Bleu  Veal stuffed with ham and cheese  .............. 32

Beef
Double New York Steak Béarnaise for two  ................................................................. 76
Double New York Steak, accompanied by an array of fresh vegetables, sauce béarnaise
Chateaubriand Bouquetière for two  ................................................................. 96
Roast Tenderloin of Beef, accompanied by an array of fresh vegetables, sauce béarnaise
New York Steak  Classic peppercorn cream or béarnaise sauce  .............. 38
Grenadin de Filet de Boeuf Bordelaise  Grenadine of beef, red wine, shallots & bone marrow  .... 38
Tournedos de Boeuf a L'estragon  Beef Tenderloin with tarragon, red wine, shallots sauce, 6 oz  .... 38
May also substitute with béarnaise or pepper sauce  10 oz  .............. 48

Seafood
Cuisse de Grenouilles Bordelaise or Provençale (Frog Legs)  ......................... 34
Sautéed with garlic, shallots, parsley and white wine butter sauce. Provençale is with tomato added
Prawns sautéed Bordelaise or Provençale  ................................................................. 36
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  .... 34

Végétarien Spécial
Spanakopita  Spinach, garden vegetables and feta cheese in a flaky phyllo pastry  .......... 25
Rigatoni  With fresh zucchini, peas and freshly grated Parmesan cheese  .......... 22

On the Side
Cream of Spinach  .......... 6
Sautéed Cremini Mushrooms  .......... 6
Crispy French Fries  .......... 6
Truffle Fries With Parmesan Cheese  .......... 10