

La Gare

French Restaurant

est. 1979

Hors D'oeuvre

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

Potage du Jour

<i>Soupe à l'Oignon au Gratinée</i>	12
<i>Soupe du Jour</i>	7
<i>Specialty Soupe</i> (Gluten free & Vegan)	6
<i>Tomato Bisque</i> (non-GMO)	

Salades

<i>Hearts of Romaine</i> with bleu cheese dressing & red onion	14
<i>"Jackie Salad"</i>	16
Butter lettuce, South American hearts of palm & bay shrimp with house vinaigrette	
<i>Caesar Salade</i> (for two)	25
Tableside with fresh garlic, homemade croutons and romaine lettuce	
<i>Our Famous Creamy Dijon Salad Dressing</i> 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 a 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