

La Gare

French Restaurant

est. 1979

Hors d'Oeuvres

<i>Escargots de Bourgogne</i>	16
<i>San Francisco Bay Shrimp Cocktail</i>	12
<i>Le Paté en Gelée a la Française</i>	16
<i>Cuisse de Grenouilles</i> (Frog Legs-Three pieces)	16
<i>Bordelaise</i> (with white wine sauce) or <i>Provençale</i> (with tomato)	
<i>Prawns Sauté</i> (Three pieces)	19
<i>Bordelaise or Provençale</i>	
<i>Quiche Lorraine</i> (Served warm)	9.5
<i>Crab Cake with Rock Shrimp</i>	16
<i>Salmon Tartare</i>	14
<i>Lemon verbena oil and housemade croutons</i>	

Potage du Jour

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

Salades

<i>Hearts of Romaine</i> with bleu cheese dressing and red onion	14
<i>"Jackie Salad"</i>	16
<i>Butter lettuce, South American hearts of palm and bay shrimp with house vinaigrette</i>	
<i>Caesar Salade for two ~ tableside</i>	25
<i>With fresh garlic, homemade croutons and romaine lettuce</i>	
<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

7/1/21

Les Entrées

Includes BOTH Soupe du Jour and Salade Verte

Specialities of the House

- Carré d'Agneau Persillé** Rack of lamb with herbs de Provence and demi-glace sauce 46
Filet de Boeuf Wellington Tenderloin of beef en croute with duxelle and Madeira sauce 44

Poultry

- Demi Canard a l'orange** Seared Liberty duck breast in orange gastrique sauce with roast potatoes 36
Poulet Marco Polo Boneless breast of chicken sautéed with onion, mushrooms, brandy cream sauce 36
Le Coq au Vin Forestière Braised chicken with Burgundy wine, bacon and mushrooms. 34
Broiled Chicken, Maitre d'hotel Garlic herb butter roast half chicken 32

Veal

- Ris de Veau Financière** Sweetbreads sautéed mushrooms, onions, olives in Madeira wine, cream sauce. 36
Escalope de Veau Dijonnaise Grenadine of veal with Dijon mustard sauce 36
Escalope de Veau Cordon Bleu Herb-crusted veal layered with ham, Jalsburg cheese and demi-glace sauce . . 36

Beef

- Double New York Steak Béarnaise for two ~ tableside** 76
Double New York steak, accompanied by sautéed seasonal vegetables and béarnaise sauce
Chateaubriand Bouquetière for two ~ tableside 96
Roast tenderloin of beef, accompanied by sautéed seasonal vegetables and béarnaise sauce
New York Steak Classic peppercorn cream or béarnaise sauce 40
Grenadin de Filet de Boeuf Bordelaise Medallions of beef with bone marrow and demi-glace sauce. 38
Tournedos de Boeuf a L'estragon Roasted tenderloin of beef with tarragon sauce, 6 oz 40
Choice of classic peppercorn cream or béarnaise sauce 10 oz 48

Seafood

- Cuisse de Grenouilles Bordelaise or Provençale (Frog Legs)** 36
Sautéed with garlic, shallots, parsley and white wine butter sauce. Provençale is with tomato added
Prawns sautéed Bordelaise or Provençale 38
Sautéed with garlic, shallots, parsley and white wine butter sauce. Provençale is with tomato added
Filet of Sole Almondine, Buerre Noisette With lemon butter sauce and toasted almonds 36

Vegetarian

- Spanakopita**
Spinach, garden vegetables and feta cheese in
a flaky phyllo pastry. 27

- 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