

# M E N U

---

## A P P E T I Z E R S

---

### SHRIMP COCKTAIL

Four jumbo boiled shrimp served  
with classic cocktail sauce.

**\$7.**

### ESCARGOT EN CROUTE

Helix snails in puff pastry with  
garlic butter sauce

**\$7.**

### CRAB CAKES

Maryland crab cake with house tartar sauce

**\$7.**

---

## S T A R T E R S

---

### SOUP DE JOUR

Homemade chef's soup of the day

**\$3.**

### SALAD PRINTANIERE

Spinach with pickled onions, tomatoes, chevre and Chambord  
vinaigrette

**\$3.**

### CLASSIC CAESAR

Romaine lettuce, fresh grated Parmesan  
cheese and house croutons tossed in creamy Caesar dressing

**\$3**

### LA APRICOT SALADE

Lettuce with apricots, pecans, crispy bacon and a Dijon pepper  
vinaigrette

**\$3.**



---

## E N T R É E S

---

### LE CANARD AU MIEL

Broiled duck breast with honey &  
mixed berry compote

**\$18.**

### SANGLIER BRAISE

Boar tenderloin braised with a citrus  
rum sauce

**\$29.**

### PERCHER LE POISSON

Grilled halibut with a coconut vodka  
reduction

**\$26.**

### WAGYU BEEF TENDERLOIN

Grilled grass fed beef tenderloin, grilled to your liking and served  
with a bleu cheese cream sauce

**\$26.**(5oz) **\$35.**(8oz)

---

## S I D E S

---

Garlic Herb Roasted Yukon Potatoes 

Quinoa Pilaf 

Honey Buttered Baked Potato 

Citrus Herbed Asparagus 

Rice Pilaf 

Vegetable Medley 

---

## D E S S E R T S

---

FLOURLESS CHOCOLATE CAKE 

**\$3.**

CRÈME BRULÉ CHEESECAKE

**\$3.**

CHOCOLATE CAKE WITH PEANUT BUTTER BUTTERCREAM

**\$3.**