

# LE DÎNER

We proudly use local & organic produce when available as well as grass-fed beef & free-range poultry.

## APPETIZERS

**cheese fondue (for 2-4)**  
served with baguette  
& sliced apples 16

**soupe du jour** 7

**french onion soup** 8

**6 escargots** 9

**ménage à trois cheese plate**

[selection of the day]

with candied walnuts, grapes, port wine apples  
& balsamic glaze 14

**country paté plate** 12

**beef tartare au couteau**

traditional raw filet mignon, dijon mustard, shallots,  
capers, parsley, egg yolks, olive oil, ketchup, tabasco,  
Worcestershire sauce 14

**spicy tuna tartare**

with chilli paste, avocado purée & mango coulis 12

**caprese salad**

with heirloom tomatoes, fresh burrata cheese,  
basil yogurt, micro greens & balsamic glaze 9

**prosciutto bruschetta**

toasted bread topped with prosciutto, tomato,  
mozzarella & olive oil 12

**local fish tacos** 12

**jumbo lump crab cake**

with corn, cilantro & roasted peppers on a bed of  
arugula & chipotle aioli 12

**salmon toasts**

toasted baguette in olive oil, topped with smoked  
salmon, sour cream, dill, lemon and capers 12

## LES SALADES

**warm chicken salade**

with croutons, cheese & tomatoes 14

**niçoise**

white tuna, white anchovies, tomatoes, hard boiled  
eggs, potatoes & roasted bell peppers 14

**smoked trout**

on greens, capers, goat cheese, mango & lemon 15

**grilled wild alaskan salmon**

roasted bell peppers, tomatoes, mango & candied  
walnuts 16

**chèvre chaud**

warm goat cheese croutons, candied walnuts & fresh  
tomatoes 14

**hermosa fitness**

grilled chicken, scrambled egg whites, tomatoes &  
asparagus 15

**fraîche**

on arugula, grilled shrimps, smoked salmon, capers,  
grilled almonds, balsamic vinaigrette 16

## SAVORY CRÊPES

Served with baby greens salad / Made with gluten-free crêpe batter

**farmer**

goat cheese, asparagus, spinach, walnuts, avocado  
& tomatoes 15

**marocaine**

jack cheese, spicy lamb sausage & madeira  
mushroom sauce 16

**normandie**

goat cheese, spinach, prosciutto, grilled onions &  
sour cream 15

**nordique**

smoked salmon, a creamy dill lemon sauce, tomatoes  
& jack cheese 16

**exquise**

melted brie cheese over tomatoes & ham & topped with  
basil sauce 15

**marine**

fresh scallops & shrimp prepared in a white wine  
clam sauce 16

**vendôme**

chicken breast, bacon, potatoes & mushroom in a  
Cognac black pepper sauce 15

**filet mignon**

a creamy blue cheese crêpe topped with filet mignon  
in a Porto wine mushroom sauce 17

**parisienne**

chicken breast topped with swiss, mushroom  
& green onions in a béchamel sauce 15

**saint pierre**

sweet batter crêpe with crab meat, shrimp, tomato,  
bell pepper & jack cheese 16

## LES BURGERS

**chicken burger**

chicken breast with bacon, heirloom tomatoes,  
cheddar & chili mayonnaise on a brioche bun 14

**cdlc**

grass-fed beef burger, with sautéed  
mushroom, brie cheese, dijon mustard and one  
egg over easy on a brioche bun 15

**tft**

grass-fed beef burger with heirloom tomatoes,  
butter lettuce, caramelized onions, blue cheese aioli &  
swiss on a brioche bun 16

**le crab**

jumbo lump crab burger with heirloom tomatoes,  
arugula, basil aioli, & cole slaw on a brioche bun 17

## PASTA

**pesto fettuccini**

topped with grilled shrimps and Parmesan cheese 17

**pasta carbonara**

ham, Chardonnay cream sauce, garlic & parsley 14

**pasta alfredo**

fresh basil & tomatoes in an alfredo sauce 12  
(add chicken 4)

**pasta bolognaise**

ground beef in our homemade tomato basil  
bolognaise sauce (made with grass-feed beef) 14

**pasta a la diable**

spicy tomato basil sauce with chorizo & spicy  
chicken sausage 16

## RISOTTO

**vegetarian risotto**

assorted seasonal vegetables & pesto broth 15

**filet mignon risotto**

wild mushrooms with a Porto wine sauce 23

**seafood risotto**

scallops, shrimp & fresh/smoked salmon in a  
saffron sauce 24

## ENTRÉES

Served with seasonal market vegetables

**grass-fed beef tenderloin**

in a bourbon sauce with potato gratin &  
market vegetables 29

**blackened tilapia**

topped with mango salsa, on a bed of spinach,  
and served with seasonal vegetables 22

**beef bourguignon**

stew marinated in a red wine sauce, served with  
mashed potatoes 17

**grilled wild alaskan salmon**

crusted with purple mustard, with a spiced citrus  
tomato ragu, potato gratin & market vegetables 25

**chicken dijon**

in tarragon mustard sauce with potato gratin &  
market vegetables 16.50

## WEEKLY SPECIALS

### MONDAY-FRIDAY

happy hour  
3pm-6pm

### MONDAY

1/2 off all  
bottles of wine

### TUESDAY

all-you-can-eat  
mussels & fries  
(4 different sauces)  
\$25 per person

### THURSDAY

3-course  
prix fixe menu  
\$29 per person