

# LE DÎNER

We proudly use local and organic produce when available as well as grass-fed beef and free-range poultry. **V** Vegetarian **VN** Vegan

## APPETIZERS

- soupe du jour 9 **V**  
tomato basil soup 9 **V**  
french onion soup 11  
6 escargots 11  
ménage à trois cheese plate 14  
[selection of the day]  
with candied walnuts, port wine apples and balsamic glaze  
authentic cheese fondue 18  
(For 2 people) served with baguette and sliced apples  
country paté plate 13  
filet mignon tartare au couteau 15  
traditional raw filet mignon, dijon mustard, shallots, capers, parsley, egg yolks, olive oil, ketchup, tabasco, Worcestershire sauce (entrée size available)  
spicy tutna tartare 15  
with chilli paste and avocado purée (entrée size available)  
caprese salad 12 **V**  
with tomatoes, fresh burrata cheese, basil yogurt and balsamic glaze  
prosciutto bruschetta 14  
toasted bread topped with prosciutto, tomato, mozzarella and olive oil  
jumbo lump crab cake 13  
made with real crabe meat with corn, cilantro and bell peppers on a bed of arugula and chipotle aioli  
salmon toasts 14  
toasted baguette in olive oil, topped with smoked salmon, sour cream, dill, lemon and capers  
duck terrine 22  
fresh duck terrine mi-cuit with toasts and onion chutney

## LES SALADES

- warm chicken salade 16  
with croutons, cheese and tomatoes  
niçoise 16  
white tuna, white anchovies, tomatoes, hard boiled eggs, potatoes and roasted bell peppers  
vegan salad 15 **VN**  
arugula topped with sautéed market vegetables, toasted almonds and homemade balsamic vinaigrette  
grilled wild alaskan salmon 19  
roasted bell peppers, tomatoes, mango and candied walnuts  
chèvre chaud 15 **V**  
warm goat cheese croutons, candied walnuts and fresh tomatoes  
hermosa fitness 16  
grilled chicken, scrambled egg whites, tomatoes and asparagus  
fraîche 19  
arugula, grilled shrimps, smoked salmon, capers, grilled almonds, balsamic vinaigrette  
smoked duck salad 18  
spring mix, tomatoes, croutons, sweet walnuts, crumbled blue cheese smoked duck breast

## SAVORY CRÊPES

(made with gluten-free crêpe batter)  
served with baby greens salad

- farmer 16 **V**  
goat cheese, asparagus, spinach, walnuts, avocado and tomatoes  
marocaine 18  
jack cheese, spicy lamb sausage and madeira mushroom sauce  
normandie 16  
goat cheese, spinach, prosciutto, grilled onions and sour cream  
nordique 17  
smoked salmon, creamy dill lemon sauce, tomatoes and jacke cheese  
exquise 15  
melted brie cheese over tomatoes, ham, topped with basil sauce  
marine 19  
fresh scallops, shrimp, tomatoes and mushrooms prepared in white wine clam sauce  
vendôme 18  
chicken breast, bacon, potatoes and mushroom in madeira wine sauce  
filet mignon 20  
creamy blue cheese crêpe topped with filet mignon in Porto wine mushroom sauce  
parisienne 16  
chicken breast topped with swiss, mushroom and green onions in béchamel sauce  
saint pierre 17  
sweet batter crêpe with crab meat, shrimp, tomato, bell pepper and jack cheese

## LES BURGERS

served with baby greens salad and potato gratin or french fries

- chicken burger 16  
chicken breast with bacon, lettuce, tomatoes, cheddar and chili mayonaise on brioche bun  
le crab 18  
jumbo lump crab burger with real crab meat, tomatoes, arugula, basil aioli on brioche bun  
veggie burger 16 **V**  
homemade rice patty with jack cheese, roasted almonds, sautéed mushrooms, arugula, tomato, avocado, swiss and chili mayo  
tft 18  
grass-fed beef burger with tomatoes, butter lettuce, caramelized onions, blue cheese aioli and swiss on brioche bun  
cdlc 18  
grass-fed beef burger with sautéed mushroom, brie cheese, dijon mustard and over easy egg on brioche bun  
lamb burger 19  
homemade lamb patty, tomato, arugula, feta chese with mint & cucumber yogurt on brioche bun

## PASTA

- pesto fettuccini with shrimp 17  
topped with grilled shrimps and Parmesan cheese  
pasta carbonara 15  
ham, Chardonnay cream sauce, garil and parsley  
pasta alfredo 13 **V**  
fresh basil and tomatoes in alfredo sauce (add chicken + \$4, add shrimp + \$9)  
pasta bolognaise 17  
ground beef in our homemade tomato basil bolognaise sauce (made with grass-fed beef)  
vegan pasta 16 **VN**  
marinara basil sauce with asparagus, mushroom, grilled onions and yellow squash

## RISOTTO

- vegetarian risotto 16 **V**  
assorted seasonal vegetables with pesto broth  
filet mignon risotto 26  
wild mushrooms with Porto wine sauce  
seafood risotto 28  
scallops, shrimp and fresh/smoked salmon in saffron sauce

## ENTRÉES

- served with seasonal market vegetables  
grass-fed beef tenderloin 30  
served with potato gratin, market vegetables and porto sauce  
beef bourguignon 22  
stew marinated in Burgundy wine sauce cooked 4 hours in the oven, served with mashed potatoes  
grilled wild alaskan salmon 26  
crusted with purple mustard with spiced citrus tomato ragu, potato gratin and market vegetables  
chicken dijon 18  
in tarragon mustard sauce with potato gratin and market vegetables  
lamb bim bam boum 26  
lamb chops cooked with mushroom madeira wine sauce, served with mashed potatoes and greens  
honey duck 25  
whole duck breast cooked with dijon muster & honey, served with potato gratin and greens  
cajun mahi mahi 24  
blackened mahi mahi filet topped with mango salsa, served with sautéed vegetables  
mussels & fries 20  
10 different sauces, served with a portion of french fries

## WEEKLY SEPCIALS

### MONDAY-FRIDAY

happy hour  
3pm-6pm

### MONDAY

1/2 off  
all bottles of wine

### TUESDAY & Friday

all-you-can-eat mussels  
(10 different sauces) served with  
a portion of fries  
\$25 per person

### THURSDAY

3-course  
prix fixe menus  
\$29 per person or  
\$45 per person

All sides & substitutions will be charged. 20% gratuities will be added automatically for party of 6 and over. \$10 minimum charge for credit cards (or \$1 credit card fee will be added on your check).

