

CREME LA CREPE

Dinner Menu

Appetizers

Soupe du Jour: 8.00

Tomato Basil Soup: 8.00

French Onion Soup: 9.00

6 Escargots: 9.00

Duck Liver Mousse Pâté: 14.00

Caprese Pêche Salad

sliced tomatoes and peaches, fresh burrata served with toast and balsamic glaze: 14.00

Prosciutto Bruschetta

toasted bread topped with prosciutto, tomato, mozzarella and olive oil: 14.00

Salmon Toasts

toasted baguette in olive oil, topped with smoked salmon, sour cream, dill, lemon and capers: 14.00

Ménage à Trois Cheese Plate: 15.00

Jumbo Lump Crab Cake

made with real crab meat, corn, cilantro and bell peppers on a bed of arugula and chipotle aioli: 15.00

Filet Mignon Tartare Au Couteau

traditional raw filet mignon, Dijon mustard, shallots, capers, parsley, egg yolks, olive oil, ketchup, tabasco and Worcestershire sauce: 17.00

Cheese & Charcuterie Plate

for 2 people or more: 19.00

Authentic Cheese Fondue

for 2 people or more, served with a baguette and sliced apples: 19.00

Les Salades

Vegan Salad

arugula topped with sautéed market vegetables, toasted almonds and homemade balsamic vinaigrette: 16.00

Italienne Pêche

fresh burrata, imported prosciutto, diced tomatoes and organic peaches on baby greens and arugula: 16.00

Niçoise

white tuna, white anchovies, tomatoes, hard boiled eggs, potatoes and roasted bell peppers: 16.00

Warm Chicken Salad

with croutons, jack cheese and tomatoes: 17.00

Hermosa Fitness

grilled chicken, scrambled egg whites, tomatoes and asparagus: 17.00

Salad Huntington

baby greens topped with warm bacon, 2 poached eggs, roasted bell peppers, swiss cheese and toasted almonds: 16.00

Grilled Wild Alaskan Salmon

roasted bell peppers, tomatoes, mango and candied walnuts: 19.00

Savory Crêpes

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

Normandie

goat cheese, spinach, prosciutto, grilled onions and sour cream: 16.00

Exquise

melted brie cheese over tomatoes and ham, topped with basil sauce: 16.00

Farmer

goat cheese, asparagus, spinach, walnuts, avocado and tomatoes: 17.00

Parisienne

chicken breast topped with swiss cheese, mushrooms and green onions in Béchamel sauce: 17.00

Montagnarde

buckwheat crêpe with melted raclette cheese over potatoes and prosciutto topped with cornichons: 17.00

Saint Pierre

sweet batter crêpe with crab meat, shrimp, tomatoes, bell peppers and jack cheese: 18.00

Marocaine

jack cheese, spicy lamb sausage and madeira mushroom sauce: 18.00

Nordique

smoked salmon, creamy dill lemon sauce, tomatoes and jack cheese: 18.00

Vendôme

chicken breast, bacon, potatoes and mushroom in a Cognac black pepper sauce: 18.00

Marine

fresh scallops and shrimp prepared in a white wine clam sauce: 19.00

Filet Mignon

creamy blue cheese crêpe topped with filet mignon in Port wine mushroom sauce: 20.00

Pasta

Pasta Alfredo

fresh basil and tomatoes in alfredo sauce (add chicken +\$4, add shrimp +\$6): 14.00

Pasta Bolognese

grass-fed ground beef in our homemade tomato basil bolognese sauce: 16.00

Pasta Carbonara

ham, Chardonnay cream sauce, garlic and parsley: 16.00

Vegan Pasta

marinara basil sauce with asparagus, mushrooms, grilled onions and yellow squash: 17.00

Pesto Fettuccini with Shrimp

topped with grilled shrimp and parmesan cheese: 19.00

Risotto

Vegetarian Risotto

with assorted seasonal vegetables and pesto broth: 19.00

Filet Mignon Risotto

wild mushrooms with Port wine sauce: 25.00

Seafood Risotto

scallops, shrimp and fresh/smoked salmon in saffron sauce: 26.00

Entrées

Chicken Dijon

in tarragon mustard sauce with potato gratin and market vegetables: 19.00

Beef Bourguignon

stew marinated in a red wine sauce, served with potato gratin: 25.00

Lamb Bim Bam Boom

lamb chops cooked with mushroom Madeira wine sauce, served with potato gratin and baby greens: 25.00

Grilled Salmon Au Dill

topped with light creamy herbs sauce, served with potato gratin and market vegetables: 29.00

Beef Filet Mignon Medallions

two 4 oz medallions with green peppercorn sauce, served with potato gratin and market vegetables: 32.00

Les Burgers

Served with baby greens salad & potato gratin.

Chicken Burger

chicken breast with bacon, tomatoes, cheddar cheese and chili mayonaise on a brioche bun: 16.00

CDLC

grass-fed beef burger with sautéed mushrooms, brie cheese, Dijon mustard and over easy egg on a brioche bun: 16.00

Gourmet

grass-fed beef burger topped with grilled onions, tomatoes, pickles, slice of Italian prosciutto, slice of imported raclette cheese and Dijon mustard: 19.00

Le Crab

jumbo lump crab burger with real crab meat, tomatoes, arugula and basil aioli on a brioche bun: 19.00

Bon Appétit!