



# Dinner Menu

## Les Potages

**Potage du Jour**  
Soup of the Day 7.95

**Gratinée à l'Oignon**  
Left Bank French Onion Soup 9.95

**Bisque de Homard**  
Lobster Bisque 10.95

## Les Salades

**Salade Verte**  
Mixed Green Salad 6.95

**Salade César**  
Traditional Caesar Salad 8.95

**Croquant de Chèvre Chaud  
sur son Lit de Jeunes Pousses**  
Crispy Warm Goat Cheese, Parma Ham  
and Pine Nuts on a Bed of Baby Greens 11.95

**Crevettes en Feuille de Brique**  
Shrimp in Phillo Pastry Stuffed with Spinach  
and Pine Nuts on a Bed of Baby Greens 13.95

**Salade de Cailles  
aux Champignons Sauvages  
sur son Lit de Mesclun**  
Quail Salad with Wild Mushrooms on a Bed of  
Mesclun with Warm Vinaigrette 14.95

## Les Hors-d'Oeuvres

**Terrine du Chef**  
Chef's Terrine 9.95

**Foie Gras en Terrine au Sauternes**  
Duck Liver Terrine with Sauternes Aspic 23.95

**Escargots à la Bourguignonne**  
Snails with Garlic, Butter and Parsley 11.95

**Moules Marinière au Safran**  
Steamed Mussels in White Wine  
Cream and Saffron 13.95

**Coquilles Saint-Jacques  
aux Tomates et Basilic**  
Sea Scallops Sautéed with Tomatoes and Basil 13.95

**Saumon Fumé de la Maison**  
Chef's House Smoked Salmon 13.95

**Napoléon de Champignons  
Sauvages**  
Mixed Wild Mushrooms Served in Pastry 12.95

## Les Suppléments

Grilled or Steamed Vegetables 4.95  
Steamed Asparagus 6.95  
Pommes Frites 4.95

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for Special Events !!!*

## Les Viandes



### Tournedos Félix Faure

Tenderloin with Cracked Black Pepper,  
Mushrooms, Cognac and Cream Sauce  
Served with Pommes Frites 34.95

### New York Strip Grillé

Grilled New York Strip with Porcini, Mushrooms  
and Artichokes with a White Wine Sauce  
Served with Pommes Frites 32.95

### Entrecôte Grillée des Halles

Grilled Rib-Eye with Merlot Butter  
Served with Pommes Frites 34.95

### Carré d'Agneau Rôti au Jus de Romarin

Rack of Lamb with Rosemary Sauce  
Served with Ratatouille and Roasted Potatoes 36.95

### Médailles de Veau aux Champignons Sauvages

Grain-Fed Veal Medallions Sautéed with Wild Mushrooms  
in Port Sauce Served with Roasted Potatoes 29.95

### Filet de Porc au Miel de Lavande

Pork Tenderloin with Lavender Honey  
Served with Roasted Potatoes 26.95

## Végétarien

### Assiette de Legumes

Grilled Vegetables of the Day on a Bed of Linguini 15.95

### Pâtes du Cap Ferrat

Pasta with Sun Dried Tomatoes, Asparagus  
Mushrooms and Fresh Basil 17.95

With Shrimp 26.95

With Chicken 23.95

## La Rôtisserie

### Canard Rôti au Cassis

Roasted Duck with Cassis Sauce  
Served with Wild Rice 29.95

### Poulet Rôti aux Senteurs de Provence

Roasted Chicken With Olive Sauce  
Served with Pommes Frites or Roasted Potatoes 24.95

## Les Poissons

### Filet de Saumon Grillé

Fillet of Grilled Salmon with Basil White Wine Sauce  
Served with Eggplant Caviar 25.95

### Gambas et Coquilles St.-Jacques en Mille Feuilles

Shrimp, Scallops, Spinach and Mushrooms  
with a Cream Sauce in a Pastry Shell 27.95

### Tilapia Grillé à la Provençale

Grilled Tilapia Provençal with Grilled Vegetables  
Drizzle of Extra Virgin Olive Oil and Tapenade 23.95

### Truite Amandine

Sautéed Trout with Almonds and Crab Meat 26.95

### Thon Ahi Antiboise

Grilled Sushi Grade Ahi Tuna  
with a Cucumber Relish 28.95

### Les Pâtes du Pêcheur

Fettucine with Salmon, Sea Scallops,  
Shrimp and Mussels 27.95

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## Fromage

### Le Plateau de Fromages

Assorted Cheese Tray 14