



STARTERS

Tomato Basil Bisque \$5.50

French Onion Soupe \$6.50

Small Caesar Salad \$5.50

Small Mixed Greens \$3.95

Crevettes à la Dijonaise \$9.95

Shrimps, spinach & mushrooms in Dijon sauce

Charcuterie Board \$12.95

Brie, pâté & Prosciutto with cornichon & mustard

Crab Cakes \$11.95

In Hollandaise

Escargots \$8.95

Choux de Bruxelles \$8.95

Crispy Brussels sprouts, bleu cheese, bacon & reduction

Baked Brie en Croute \$8.95

In raspberry coulis

Fried Calamari \$9.50

with marinara sauce

Moules Marinières \$10.95

Mussels in white wine cream

Blackened Scallops \$9.95

Served over pesto risotto

Burrata Mozzarella & Heirloom Tomato \$9.95

In truffle oil & balsamic reduction

Les Apéritifs

Kir \$ 8.95

Kir Royale \$ 8.50

Monaco (Beer, Sprite & Grenadine) \$ 6.50

Panache (Beer & Sprite) \$ 6.00

Mimosa \$ 6.95

Sangria \$ 6.50

Porto \$ 8.00

Sparkling Wine \$ 7.00

Sparkling Vouvray Brut, Chenin Blanc \$ 9.00

Rose Brut Crémant de Bourgogne \$ 10.00

MAIN COURSE

Lapin a la Moutarde \$24.95

Rabbit in mustard stew with French fries & broccoli

Osso Bucco \$24.95

Braised veal shank with mashed potatoes & broccoli

Braised Lamb Shank \$24.95

With mashed potatoes, broccolini & baby carrots

Côtes d'Agneau \$24.95

Grilled lamb chops in mint Bordelaise sauce with gratin dauphinois & julienne veggies

Lamb Loin \$19.95

In cranberry red wine sauce with mashed potatoes, broccolini & baby carrots

Braised Shortribs \$19.95

With mashed potatoes and julienne vegetables

Canard a l'Orange \$21.95

Roasted duck in orange sauce with brown rice and julienne vegetables

Coq au Vin \$15.95

Burgundy chicken stew with gratin dauphinois & vegetables

Boeuf Bourguignon \$15.95

Burgundy beef stew with gratin dauphinois & vegetables

Filet Mignon \$24.95

With peppercorn sauce with mashed potatoes & vegetables

Entrecôte Frites \$23.95

Rib eye steak with fries & vegetables

Steak Frites \$22.95

Grilled New York Steak with fries & vegetables

Fettuccini Primavera \$14.95

Fettuccini in garlic white wine sauce with assorted vegetables

Fettuccini aux Fruits de Mer \$23.95

Shrimps, lobster, scallops, fish, calamari & mussels in tomato sauce

Homard \$28.95

Broiled lobster tail in lemon beurre blanc over vegetable risotto

Bouillabaisse \$23.95

Mussels, lobster, fish, scallops, calamari & shrimp in lobster broth

Moules Marinières \$18.95

Mussels in white wine cream served with fries

Salmon Sauce Dill \$15.95

Grilled salmon filet in creamy dill sauce, brown rice & vegetables

Monkfish a la Nage \$19.95

In lobster broth with mussels, fennel, cherry tomatoes & baby carrots

Cod \$17.95

In lobster dill sauce with brown rice and julienne vegetables

VALENTINE'S DAY PRIX FIXE MENUS

COUPLES MENU

Glass of Champagne/Sparkling Cider

Escargot

Or

Brie en Croute

Or

Choux de Bruxelles

Coq au Vin

Or

Boeuf Bourguignon

Or

Salmon Sauce Dill

Valentine's Dessert

Coffee or Hot Tea

\$34.95 per person, tax and gratuity not included

AMOUREUX MENU

Glass of Champagne/Sparkling Cider

Burrata & Heirloom Tomatoes

Or

Blackened Scallops

Or

Crevettes à la Dijonaise

Glass of House Red or White

Lamb Loin

Or

Cod

Or

Shortribs

Valentine's Dessert

Coffee or Hot Tea

\$45.95 per person, tax & gratuity not included

