

Appetizers

Soup of the day or side salad. / 5

French Onion soup au gratin. / 8

Home made crepe stuffed w/ seafood. / 12

Home made crepe stuffed w/ chicken a la king. / 12

Shrimp sautéed in garlic butter. / 12

Shrimp pan seared w/ curry or peppercorn sauce. / 13

Smoked Salmon served w/ crudités and toast. / 15

Escargot Bourguignon. / 13

Frog legs sautéed in garlic butter. / 15

Coquilles St-Jacques Gratin (Maine) / Leeks & Mushroom sauce. / 17

Duck Leg Confit / Quinoa & Acorn squash. / 15

Shrimps sautéed in a creamy sauce w/ feta, grape tomato and basil./ 14

"Pate Maison" w/crudités and toast. / 16

We cook to order...Thank you for your patience
while you order is being prepared.

For parties of 6 or more an 20% gratuity will be added.

Order your Chocolate Lava Cake

Hot molten center with ice cream
20 min. to prepare.

Add a taste to your dining room table.
Order Chef Jan's fantastic carrots and Famous Gratin Dauphinois.
And don't forget to impress your guest with our
delicious Home made desserts!!!

From the Land

Quail stuffed with grass fed beef / Pear relish and Grape Brandy reduction. / 32

Breast of Duck / Blackberry sauce. / 26

Pork Tenderloin (Kurobuta) / Bordelaise sauce. / 26

Vegetarian platter. / 23

Veal a la bleu / tender pieces of veal / Crab meat / Roquefort. / 27

Chateaubriand Black Angus beef (2 people) / Béarnaise sauce. / 79

Choice of Sauces :

Sides for any entree :

Chicken breast. all natural / 25

Filet Mignon. / 39

New York Strip steak. / 39

- Mushroom

- Peppercorn

- Béarnaise

- Merlot

- Provençal

- Shrimps \$6

- Sea Scallops \$8

- Crab a la bleu \$8

From the Sea

Sea Scallops Gratin (Maine) / Leeks & Mushrooms sauce. / 33

Wild caught King Salmon / Béarnaise. / M.P.

Monk Fish / mild curry sauce garnished with onions. / 26

Dover Sole Meuniere / Brown butter / imported from Belgium. / M.P.

Seafood platter Florentine. / 32

Shrimps sautéed in garlic butter. / 25

Shrimps pan seared / Curry **or** Peppercorn sauce. / 26

Capensis pan seared / Dijon mustard sauce. / 25

Chef Kinds is happy 2 cook for you.

All entrees are served with soup or salad, vegetables and our Famous Gratin Dauphinois.

Consuming raw or undercooked meat, fish or poultry may increase the risk of food borne illness.

Lunch

Soup of the day **or** side Salad. / 5

French onion soup au Gratin. / 8

Home made crepes stuffed w/ Seafood. / 13

Home made crepes stuffed w/ Chicken a la king. / 13

Hawaiian Chicken salad. / 12

Chicken breast / Curry or Peppercorn sauce over rice. / 13

Chicken Cordon Bleu over rice. / 14

Veal a la bleu/tender pieces of Veal / Roquefort sauce. / 13

"Stew of the day". / 13

Fettuccine Vegetables. / 13

Fettuccine Seafood. / 16

Quiche / Vegetables (35min.) / 13

Quiche / Seafood (35min.) / 16

Trout over rice / Blanched almonds. / 15

Capensis over rice topped / Dijon mustard sauce. / 13

Wild Caught Salmon Pan seared / Béarnaise sauce. / M.P.

Several appetizers from the dinner menu are available at lunch time.

Please check with Isabelle.

* Famous Gratin Dauphinois Potato's are available.

* Have a large party, we do luncheons for all functions.

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