

The Bordeaux Room, our Private Dining Room, is available for groups up to sixty people! We'll be more than happy to show you. Simply ask!

PROVENCE

WINES



SMALL PLATES AND STARTERS

MOULES MARINIÈRES À LA CRÈME Mussels in White Wine and Cream Broth with Shallots, Tomato and Grilled Brioche 10.95 **Small Plate 6.95**
ESCARGOTS A LA BOURGUIGNONNE Traditional style Burgundy Region Snails 11
CRABE À LA CRÉOLE Jumbo Lump Crab Cakes with South of the Border Spicy Black Bean Salad and Remoulade Sauce* 14 **Small Plate 7.95**
ASSIETTE DE CHARCUTERIE Assortment of Pâte, Saucisson and Prosciutto served with Baguette 10
ASSIETTE DE FROMAGE Assortment of Artisan Cheeses served with Baguette 12.50
PROVENÇAL STYLE CALAMARI FRITES tossed with Spicy Arugula and Sweet Chili Aioli* 12.50
LOBSTER MACARONI & CHEESE Maine Lobster Morsels and Applewood Smoked Bacon with Vermont Cheddar Macaroni and Cheese and Savory Herb Crust 14.95
FOIE GRAS À LA FAÇON DU CHEF Provisions determined nightly 22

SOUPE

FRENCH ONION SOUP 9
 SEAFOOD CHOWDER 8
 SOUPE DU JOUR 7

PLATEAUX DES FRUITS DE MER

CLASSIC SHRIMP COCKTAIL 10 **Small Plate 6.50**
MARKET FRESH OYSTERS ON HALF SHELL market price
RHODE ISLAND LITTLENECK CLAMS ON HALF SHELL 6.95 for six
CHILLED HALF LOBSTER stuffed with Asian Slaw 11.25
RAW BAR SAMPLER PLATTER four Oysters, four Shrimp, six Clams and half chilled Lobster 32

SALADES

SALADE MAISON Mesclun with Dijon/Herb Vinaigrette 8 ~add Chevre Cheese 1 or Crumbled Roquefort 1.50~
CÉSAR AU PARMESAN Caesar Salad with Parmesan Crisp and White Anchovies 9.95
CHÈVRE EN CROÛTE Warm Herb Crusted Vermont Chevre Cheese with Sundried Berries, Spicy Candied Pecans, Mixed Baby Greens and Chive/Tarragon Vinaigrette * 9.95
CAPRI SALADE with Sliced Tomatoes, Fresh Mozzarella Cheese, Basil, Red Onions and Balsamic Vinaigrette 9.95
CONFIT ET CANARD Warm Duck Confit, Mixed Baby Greens, Roquefort Cheese Crostini and Herb Vinaigrette 9.95
SALADE BETTERAVES Beets with Endive, Candied Walnuts, Pears, Roquefort Cheese and Mustard Vinaigrette 9.95
ÉPINARDS ET MELON Baby Spinach with fresh Sliced Melon, Chiffonade of Prosciutto, Shaved Parmesan Cheese and Melon Vinaigrette 9.95

ENTREES

FILET DE VEAU BASILIC Pan seared Veal Filet with Sweet Basil/Tomato Suprême served with Sautéed Baby Spinach and Truffled Mashed Potatoes 32 **Small Plate 20**
RAGOÛT DE VEAU À L'ITALIENNE
 Braised Veal, Italian Sausage, Mushrooms, Shallots, Leeks, Peppers, Spinach and Onions with Light Cream and Truffle Oil over Rigatoni 22 **Small Plate 14.50**
POULET RÔTI Roasted Free Range Chicken, Seasonal Vegetables and Garlic Mashed Potatoes 19
CANARD AU MAIS Pan seared Breast of Duck with Charcoaled Sweet Corn Relish, Baby Arugula and grilled Fingerling Potatoes 24
FILET DE PORC AU ANANAS GRILLE Pineapple glazed Charcoal grilled Pork Tenderloin with Grilled Hawaiian Pineapple Salad and French Green Lentils 20 **Small Plate 12.50**
CARRÉ D'AGNEAU RÔTI Herb crusted roasted Rack of Lamb with Garlic Confit, Pomme de Terre Lorette, Bouquetiere of Vegetable and Port Wine Sauce* 32
FILET DE BOEUF SAUCE ROQUEFORT Charcoal grilled Filet Mignon with Roquefort Sauce, Garlic Mashed Potatoes and Seasonal Vegetable 32 **Small Plate 20**
STEAK AU POIVRE Peppercorn crusted Black Angus Strip Steak with Brandy Peppercorn Sauce, Garlic Mashed Potatoes and Vegetable du Jour 31 **Small Plate 19**
STEAK FRITES Charcoal grilled Hanger Steak with Bordelaise Sauce, Seasonal Vegetables and Pomme Frites* 24 **Small Plate 15**
LE HAMBURGER AVEC FOIE GRAS Grilled Kobe Beef Burger, Seared Foie Gras and Caramelized Onions served on Kaiser Bun with Garlic Aioli and Pomme Frites* 26.50
KOBE HAMBURGER Charcoal grilled Kobe Beef Burger served with Lettuce, Tomato, Onion, Garlic Aioli, choice of Cheese and Pomme Frites* 13
 (Truffle Pomme Frites + 1.5)

POISSON

BOUILLABAISSE DE PROVENCE Traditional Seafood Stew with Shrimp, Mussels, Clams, Scallops, Monkfish, Potatoes and Saffron 25 **Small Plate 16**
SAUMON AU PISTOU
 Pan seared Basil Pesto crusted Salmon topped with Baby Arugula, Tomato Salad with Extra Virgin Olive Oil and Fresh Lemon over Roma Tomato/Chevre Cheese Risotto 22 **Small Plate 14.50**
COQUILLE SAINT JACQUES ET GRATIN DE TOMATOES
 Diver Scallops with Roma Tomato Gratin, Roasted Vegetable Fondue, Sautéed Spinach and Crispy Applewood Bacon Lardons 23 **Small Plate 15**
MEDAILLONS DE LOTTE AUX POIVRON
 Pan roasted Monkfish with Tapenade of Roma Tomatoes/Roasted Peppers/Capers/Kalamata Olives served with Roasted Yellow Pepper Coulis and Chive Couscous 24
FRUITS DE MER Shrimp, Scallops, Clams and Mussels with Leeks, Tomatoes, Roasted Red Peppers, Spinach and Basil over Linguini 22 **Small Plate 15**
HOMARD A LA PORTUGAISE Lobster, Shrimp and Chorizo Sausage in Charred Tomato/Roasted Fennel/Cream Sauce on Spinach Linguini 28

Plats du Jour

SUNDAY BEEF BOURGUIGNON 18	MONDAY PAIN DE VEAU 17	TUESDAY TROUT GRILLÉ 21	WEDNESDAY LAMB "OSSO BUCO" BASQUAISE 22	THURSDAY COQ AU VIN 20	FRIDAY SALMON FILLET 22	SATURDAY GRILLED FLANK STEAK 23
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Chef de Cuisine
MICHAEL CUNNINGHAM
 Sous Chef
THOMAS FITZSIMMONS

Beer and
 Wines by the glass
 together with
 Full Wine List
 on Reverse.

*We use peanut based products in several menu items.
 18% gratuity will be added to parties of 8 or more.