



www.chezjoly.com  
135 NW Broadway  
Portland, OR 97209  
503.200.5544

## DINNER

Tuesday Through Thursday  
5:00 pm – 9:00 pm  
Friday & Saturday  
5:00pm – 1:00 am

### HORS D'OEUVRES

#### *Paté Maison*

Paté Made With Marsala Wine and Pistachio. Served With Crostini and Cornichons...\$8.00

#### *Plat au Fromage*

Assorted Artisan Cheeses Paired With Complimenting Fruit and Pearl Bakery's Fig Bread...\$9.75

#### *Escargots*

French Quarter Style Petit-Gris Baked In Garlic Butter and Served With Baguette...\$9.00

#### *Annette Marie's Crab Cakes*

Dungeness Crab Folded With Oregano, Lime, Cilantro, Jalapeños, and Bread Crumbs.  
Grilled Until Golden Brown and Served With Lemon Caper Aioli...\$12.75

#### *Grilled Zucchini Cakes*

Lightly Sautéed Zucchini Folded With Bread Crumbs, White Wine, Garlic, and Fresh Herbs.  
Grilled Until Golden Brown and Served With Lemon Caper Aioli...\$7.00

#### *Tarte au Tomate*

Tart Shell Filled With Roasted Tomatoes, Gruyère Cheese, and Topped With Fresh Chiffonade of Basil...\$6.25

#### *Pommes Frites*

Hand Cut Potatoes Seasoned and Roasted Until Golden Brown and Crispy...\$5.25

### SOUPS & SALADS

#### *Oignon Gratinée*

Slowly Sautéed Caramelized Onions, Beefstock and Herbs Sealed With Baguette and Gruyère Cheese...\$5.00

#### *Soupe du Jour*

Cup...\$3.50                      Bowl...\$4.95

#### *House Salad*

Field Greens, Tomatoes, Croutons and Rice Wine Vinaigrette...\$4.50

#### *Céleri Rémoulade*

Shredded Celery Root Tossed With Dijon Mustard, Lemon, Mayonnaise, and White Wine Vinegar.  
Served Over A Bed of Mesclun Greens...\$5.50

#### *Roasted Red & Yellow Beets*

Red and Yellow Beets Marinated With Fresh Herbs. Served With Field Greens and Blue Cheese Crumbles...\$7.00

#### *French Canard Salade Tiède*

Baby Spinach, Pine Nuts, and Bacon Tossed With Tender Duck Breast.  
Finished With Garlic Scented Pan Jus...\$12.50

#### *Nicaise Salad*

Seared Tuna, Baby Spinach, Tomatoes, Green Beans, Red Potato and Hardboiled Egg.  
Served With Red Wine Vinaigrette...\$11.95

#### *Chez Joly Caesar Salad*

Romaine Lettuce, Parmesan Cheese, and Croutons Tossed Chez Joly's Caesar Salad Dressing...\$6.00  
Topped With Grilled Chicken...\$8.50                      Topped With Portobello Mushrooms...\$7.25

**Dressing Choices;** Red Wine Vinaigrette, Rice Wine Vinaigrette, Cider Vinaigrette, Balsamic Vinaigrette & Blue Cheese



## **ENTREES**

*Entrees Accompanied With Bread*

### *Coq Au Vin*

Chicken Breast & Leg Slowly Braised With Bacon, Red Wine, Carrots, Mushrooms, and Thyme...\$12.50

### *Poulet Romarin*

Roasted Chicken Breast & Leg Rubbed With Fresh Rosemary.  
Served With Sautéed Green Beans and Roasted Potatoes...\$13.50

### *Canard au Poivre*

Duck Breast Slow Roasted With Peppercorns and Pan Jus Reductions Until Medium Rare, Then Finished With Cream and Dijon Mustard. Served With Mashed Sweet Potatoes and Braised Greens...\$16.00

### *Boeuf Bourguignon*

Beef Braised With Red Wine, Shallots, Carrots, and Mushrooms. Served Over Broad Noodles...\$14.95

### *Sirloin Bordelaise*

Grilled 10 Ounce New York Strip Steak, Topped With Bordelaise.  
Served With Sautéed Green Beans and Mashed Potatoes...\$22.95

### *Souris d'Agneau*

Lamb Shanks Braised With Carrots, Onions, Fresh Herbs, Veal Stock and Red Wine.  
Served Over White Bean Puree...\$17.50

### *Moules à la Joly*

A Joly Family Mussels Recipe Passed Through The Generations To Your Table. Served With Pommes Frites...\$12.50

### *Seafood Cioppino*

A hearty Seafood Stew with Mussels, Shrimp And Fish in a Tomato Garlic and White Wine Sauce. Served with Crusty French Bread.....\$23.00

### *Saumon Enfermer en Pomme de Terre*

Sautéed Salmon Wrapped in a Blanket of Brown, Crisp Potatoes. Seasoned With Fresh Dill  
and Served With Sautéed Green Beans...\$16.50

### *Roasted Shrimp*

Shrimp Seasoned With Garlic, Mint, Honey, and Balsamic Vinegar.  
Served With Lentils and Sun Dried Tomatoes...\$14.50

### *Shrimp Provençal*

Shrimp Sautéed With Capers, Tomatoes, Lemon, White Wine and Parsley.  
Tossed With Your Choice of Penne Pasta or Capellini Pasta...\$12.95

### *Pasta Jardin*

Roasted Portobello Mushrooms, Tomatoes, Red Onions, Peppers, and Zucchini Tossed With Fresh Basil, Thyme, and Rosemary Velouté. Served With Your Choice of Penne or Capellini Pasta...\$10.95

\*A 18% gratuity will be added to parties of 6 or more

\*Prices and product availability are subject to change

\*Plate sharing charge is \$2.00 on all menu items

\*Eating uncooked eggs or meats can be dangerous to your health