

# French Bistro Fare • Comfort Food • Unpretentious

<b>Soupe a L'Oignon</b> Traditional onion soup with apple cider, cream, Gratinee with gruyere, emmenthal cheeses	7.25/5.25
<b>Tarte a L'Oignon</b> Alsace style caramelized onion tart, crisp smoked bacon bits, Herb boursin, goat, cottage cheeses mix (Available without bacon)	8.50
<b>Gateau De Crabe</b> Crab cake on a fried green tomato topped with Cajun hollandaise sauce	11.50
<b>Souffle Au Fromage</b> Gruyere cheese souffle	6.95
<b>Boudin Noir</b> Traditional blood sausage, caramelized onions, apple sauce	7.25
<b>Escargots</b> Snails in garlic butter	9.75
<b>Mousse de Foies De Volailles</b> Chicken liver pate served warm with toast, onions, tomatoes, cornichons	6.95
<b>Moules Marinieres</b> Prince Edward Island mussels, steamed with shallots White wine, cream, toast for broth	8.95
<b>Coquilles St. Jacques</b> Sea scallops and mushrooms in a light cream sauce with a cheese And garlic, parsley crust	9.75
<b>Crevettes</b> Shrimps in buerre blanc with tomato, capers, and garlic	9.75
<b>Steak Tartare</b> Traditional hand cut beef steak tartare	8.95
<b>Foie Gras</b> Duck foie gras terrine, toasted egg bread, figs preserve	15

<b>Salade De Crabe</b> Blue crab, tomato, cucumber, mango salad, with mixed greens, walnut vinaigrette	10.50
<b>Salade Laitue Ex Noix</b> Boston lettuce, toasted pecans with Roquefort vinaigrette	5.50
<b>Salade Tomates Et Chevre</b> Three different tomatoes with herb goat cheese and balsamic vinaigrette	8.75
<b>Salade Endives, Cresson, Chevre Chaud</b> Belgian Endives, water cress, mushroom and goat cheese with French mustard seed dressing	8.75

The restaurant is not noisy,  
some people are

We welcome well behaved children

# Drink A Little Wine • Have A Good Time With Friends

	<u>Full/Half</u>
<b>Aubergine Bayou Teche</b>	
Eggplant fried with crab meat, shrimp and Cajun hollandaise sauce, caviar potatoes, haricots verts, braised carrots	23.50/16.50
<b>★ Le Poisson “Bronze”</b>	
The original bronzed fish with toasted pecans, citrus buerre blanc, coated with 10 spices and cooked in a cast iron skillet, chayotte-butternut squash, plantain creole	22.95/16.50
<b>Sea Bass</b>	
Sea Bass filet baked with mushroom, corn, spinach crust, braised fennel, served with orange mango flavored buerre blanc	27.50
<b>Legumes</b>	
Vegetables – Sweet potato parsnip pie, fennel and leeks, chayote butternut squash ratatouille, spinach, Creole plantain, carrots with thyme, celery root cole slaw	16.50
<b>Poulet “Coq Au Vin”</b>	
Braised chicken “Coq Au Vin” with red wine, mushrooms, bacon, onions, haricots verts, rosemary honey carrots, butter and egg noodles	22.50/16.50
<b>★ Ris De Veau</b>	
Braised veal sweetbreads, morel mushrooms, braised carrots and rosemary au gratin potatoes	22.75/16.50
<b>Black Angus Steak</b>	
Center cut sirloin steak “Black Angus” with bearnaise sauce or peppercorn sauce, haricots verts, rosemary au gratin potatoes	29/17.95
<b>Tournedos</b>	
Beef tenderloin steak on shredded shortribs, bleu cheese crust, morel mushrooms, port wine sauce, carrots with thyme, au gratin potatoes	29/17.95
<b>Beef</b>	
Beef tenderloin sauteed with fresh duck foie gras, Porto wine sauce, (only when whole foie gras is available)	4OZ. 25.50
or	8OZ. 32.95
Beef tenderloin sauteed with jumbo lump crab meat, bearnaise sauce, potato pancake, haricots verts and carrots	
<b>Canard</b>	
Duck 2 ways – leg confit crisp with lavender honey, breast roasted medium rare with pears and cherries, Kirsch flavored sauce, sweet potato parsnip pie	26/16.75
<b>Carne D’Agneau</b>	
Rack of Colorado lamb roasted with garlic and herbs, potato au gratin with rosemary and watercress salad	31
<b>Lapin</b>	
Boneless rabbit braised in veal stock with California prunes, macaroni ham and cheese	22.75/16.50
<b>Cassoulet</b>	
Specialty from the southwest of France – white beans slowly braised with lamb, duck, pork, garlic sausage, topped with a crust of duck cracklings, herbs, breadcrumbs	22.75/16.50
<b>★ Wreck Fish</b>	
Roasted wreck fish with manchego cheese, Serrano ham crust on a bed of Yukon potatoes, butternut chayotte squash, lemon caper buerre blanc, watermelon, red onion salsa	27.50

All food items are cooked to the recommended FDA Food Code temperatures, unless otherwise requested.

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illness.