



Première

Shrimp Tartare 	18
<i>Tomato and guacamole.</i>	
Salmon Carpaccio 	22
<i>Cured salmon, beets, old mustard crème fraiche, pickled shallots.</i>	
Escargot Persillade 	12 20
<i>Garlic butter and parsley.</i>	<small>6 pieces 12 pieces</small>
Beef Carpaccio 	12
<i>Lemon, parmiggiano, truffle oil, tomato, balsamic glaze.</i>	
Lamb Meatball	15
<i>Taboulé, tzatziki sauce.</i>	
Meat and Cheese Board	18
<i>Chef's choice of meats and French cheeses.</i>	
Steak Tartare 	21
<i>Pickles, capers onions, garlic aioli.</i>	
Mussels and Clams 	15
<i>Gratinée, parsley, garlic, butter.</i>	

Soupe

French Onion Gratinée	10
<i>Gruyere cheese, bread.</i>	
Soup of the Day 	7
<i>Ask your server for chef's daily soup selection.</i>	





Gluten Free





Vegetarian

Salade

Add Chicken 8 | Shrimp 9 | Salmon 10


Salade House   8
Spring mix, red onion, tomato, carrots, cucumber, balsamic dressing.

Salade Niçoise  16
Spring mix, green beans, tomato, fresh tuna, potatoes, olives. red onion, boiled eggs, lemon honey dressing.

Salade Blue Cheese  12
Spring mix, tomato, green apple, strawberry, walnut, blue cheese, balsamic dressing.

Salade Goat Cheese 12
French goat cheese, toast, bacon, tomato, potatoes, raspberry dressing.

Salade Caesar 10
Romaine lettuce, parmiggiano, tomato, brioche croutons, Chef's Caesar dressing.

Salade Ocean  15
Shrimp, avocado, salmon, tomato, lemon, grapefruit, lemon honey dressing.

Salade Sea Scallops  18
Grapefruit supreme, red onion, cilantro, chives, lobster dressing.



Gluten Free



Vegetarian



Poisson



Red Snapper

36

Yellow rice paella, chorizo, red bell pepper sauce.

Sea Scallops

38

Roasted potatoes and bacon, mushrooms, beef jus.

Shrimp Provencale

32

Spaghetti a p'ence seiche, vegetables.

Cod

27

Rice peas, creme d'asparagus.

Salmon

29

Ratatouille, served with fries or salade.



Végétarien



Exotic Mushroom Risotto

22

Exotic mushrooms, parmesan.

Add Chicken 8 | Sea Scallops 18 | Snapper 16



Gluten Free



Vegetarian

Viande

Beef Bourguignon 	26
<i>Traditional French beef stew, roasted potatoes, green onion.</i>	
Ribeye 	38
<i>14 oz steak, green beans, morels sauce, served with fries.</i>	
Croustillant de Duck Confit	42
<i>Spinach, mushrooms, shallots, red wine sauce. Served with mashed potatoes.</i>	
Airline Chicken Normandie 	29
<i>Asparagus, rice, creamy mushroom sauce.</i>	
Cotes d'agneau 	42
<i>Lamb chops with old mustard sauce, gratin dauphinois, served with ratatouille.</i>	

Sides

Ratatouille	7	Green Beans	7
Mashed Potatoes	6	Rice	5
Roasted Potatoes	6	Vegetables	7
French Fries	6		



Gluten Free





Vegetarian

Drink Menu



Red Wine

	 
Pinot Noir, Blanville, 2022 <i>Pays d'Oc, France</i>	12 48
Cotes Du Rhone, Saint Cosme, 2022 <i>Rhone, France</i>	12 48
Malbec, Crocus, 2022 <i>Cahors, France</i>	12 48
Bordeaux Parenchere, 2019 <i>Bordeaux, France</i>	12 48
Cabernet Franc, Domaine de la Chanteleuserie, 2021 <i>Loire, France</i>	15 65
Chateau Ollieux-Romanis, 2024 <i>Corbières, France</i>	14 56
Châteauneuf-du-Pape, 2020 <i>La Solitude, France, Vaucluse</i>	105
Chateau de Beau Site Graves Bordeaux, 2016 <i>Bordeaux, France</i>	105
Gigondas Racine les Pallieres, 2021 <i>Rhone Valley, France</i>	95
Châteauneuf-du-Pape Domaine Giraud, 2019 <i>Rhodes, France, Vaucluse</i>	199

Rosé et Sparkling

	 
By.OTT Rosé, 2022	69
Sancerre Rosé, les Jeunes Vignes	15 60
Côtes de Provence Rosé, 2019 <i>Provence, France (750 ml)</i>	16 56
Louis Perdrier Brut	10 40
Louis Perdrier Rosé	10 40
Champagne Palmer Reserve	18 99
Champagne Palmer Rosé Solera	129
Champagne Palmer Blanc de Blanc	149

White Wine

	 
Camille et Laurent Schaller Chablis, 2022 <i>Bourgogne, France</i>	15 60
Pinot Grigio, Terra Alpina, 2022 <i>Trentino-Alto Adige, Italy</i>	12 48
Sauvignon Blanc, Henri Bourgeois, 2022 <i>Loire Valley, France</i>	12 48
Chateau Vitallis Pouilly-Fuisse <i>Bourgogne, France</i>	16 64
Sancerre, Alain Girard, 2023 <i>Les Belles Vignes, France</i>	15 60
Vouvray, Mille Reves, 2021 <i>Loire, France</i>	14 56
Chassagne Montrachet, 2019 <i>Bourgogne, France</i>	120
Riesling, Gustave Lorentz Reserve, 2022 <i>Alsace, France</i>	14 56
Chateau Ollieux Romanis Corbieres, 2021 <i>Alsace, France</i>	16 64
Chardonnay, Arunique <i>Macon Villages, France</i>	16 64

Beer

Stella Artois, 4.5%	6
Hoegaarden, 4.9%	6
Proof 850, 6.5%	5
Cigar City Jai Alai, 7.5%	5
Meteor Pils Blonde, France, 5%	7
Meteor Pils, France, 4.7%	7

Other Beverages

Fountain Soda	3	Root Beer	4
Perrier	4 6	Fresh Limonade	4
Iced Tea (<i>sweet/unsweet</i>)	3	Coffee	3
Juice (<i>orange, cranberry, tomato, apple</i>)	4	Espresso	3
Evian Still	6	Cappucino or Latte	5
Evian Sparkling	6	Hot Tea Selection	5

Ask your server for your favorite cocktail