
❧ **Première** ❧

Shrimp Tartare 🌱 <i>With tomato and guacamole.</i>	18
Salmon Carpaccio 🌱 <i>Cured salmon, beets, old mustard crème fraiche, pickled shallots.</i>	22
Escargot Persillade 🌱 <i>Garlic butter and parsley.</i>	12 20 <small>6 pieces 12 pieces</small>
Beef Carpaccio 🌱 <i>Lemon, parmiggiano, truffle oil, tomato, balsamic glaze.</i>	14
Lamb Meatball <i>Taboulé, tzatziki sauce.</i>	15
Meat and Cheese Board <i>Chef's choice of meats and French cheeses.</i>	18
Steak Tartare 🌱 <i>Pickles, capers onions, garlic aioli.</i>	21
Mussels and Clams 🌱 <i>Gratinée, parsley, garlic, butter.</i>	15

❧ **Soupe et Salade** ❧

French Onion Gratinée <i>Gruyere cheese, bread.</i>	10
Soup of the Day 🌱 <i>Ask your server for chef's daily soup selection.</i>	6
<hr/> Add Chicken 8 Shrimp 9 Salmon 10	
Salade House 🌱 🌿 <i>Spring mix, red onion, tomato, carrots, cucumber, balsamic dressing.</i>	8
Salade Niçoise 🌱 <i>Spring mix, green beans, tomato, fresh tuna, potatoes, olives, red onion, eggs, lemon honey dressing.</i>	16
Salade Blue Cheese 🌱 <i>Spring mix, tomato, green apple, strawberry, walnut, blue cheese.</i>	12
Salade Goat Cheese <i>French goat cheese, toast, bacon, tomato, potatoes, raspberry dressing.</i>	12
Salade Caesar <i>Romaine lettuce, parmiggiano, tomato, brioche croutons, Chef's Caesar dressing.</i>	10
Salade Ocean 🌱 <i>Shrimp, avocado, salmon, tomato, lemon, grapefruit, lemon honey dressing.</i>	15
Salade Sea Scallops 🌱 <i>Grapefruit supreme, red onion, cilantro, chives, lobster dressing.</i>	18



Gluten Free



Vegetarian

❖ **Première** ❖

Croque Monsieur	14
<i>Ham, gruyere cheese, béchamel. With petite salade. Add egg +2</i>	
Quiche Lorraine	13
<i>Bacon, onion, cream, eggs and petite salade.</i>	
Chicken Crepe	13
<i>Mushroom, onion in béchamel and petite salade.</i>	
Seafood Crepe	14
<i>Sea scallops, shrimp, fresh salmon in béchamel and petite salade.</i>	
Chicken Normandie Frites 🌱	19
<i>Airline chicken served with fries and petite salade.</i>	
Cod 🌱	18
<i>Rice and peas, crème asparagus.</i>	
Salmon Ratatouille 🌱	19
<i>Traditional vegetable stew served with fries or petite salade.</i>	
Beef Bourguignon 🌱	26
<i>Traditional stew, roasted potatoes, green onion.</i>	
Beef Cheek Confit Burger	19
<i>Served with fries.</i>	
Pork Filet Mignon 🌱	19
<i>Tartare sauce, mashed potatoes. Served with petite salade.</i>	
Banana Chutney 🌱	21
<i>Sea scallops, coconut lime sauce.</i>	
Beef Filet 🌱	28
<i>Green beans and french fries.</i>	
Tuna Steak 🌱	22
<i>Vegetables, red wine sauce.</i>	

❖ **Sides** ❖

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

❖

22% Gratuity Added to Parties of 6 or More | Cake Cutting \$3 per person

Corkage Fee \$20 per bottle; 2 bottle maximum



Not all ingredients are listed. Alert your server to any special dietary and allergy needs. Consuming raw undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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	4	Espresso	3
(<i>orange, cranberry, tomato, apple</i>)		Cappucino or Latte	5
Evian Still	6	Hot Tea Selection	5
Evian Sparkling	6		

Ask your server for your favorite cocktail