

## Plateaux de Fruits de Mer



**SHRIMP COCKTAIL - 12**

**4 Shrimp**

**\*OYSTERS**

**1/2 doz.**

**Market Price**

**STEAMED MUSSELS - 14**

with white wine, garlic, butter, parsley

**OYSTER ROCKEFELLER - 6**

Bechamel sauce with garlic, parmesan, bacon, & shallots (min. 3)

**LE GRAND PLATEAUX - Market Price**

Shrimp cocktail, oysters, mussels, smoked salmon & twin lobster tails (4oz. each)

**OYSTER FLIGHT - 1 dozen - Market Price**

Raw, fried, steamed, rockefeller, trio of sauces

## Les Entrées

**ESCARGOT - 14**

Burgundy snails with garlic & butter

**FROG LEGS - 16**

Lightly dusted in flour, flash deep fried and sautéed with garlic, parsley and butter

**\*BEEF/TUNA TARTARE - 18**

Capers, shallots, dijon, anchovies & toast points

**CHARCUTERIE DU JOUR - Market Price**

House tasting of terrine and chef selection of meats with olives, cornichons & toast points

**ARTICHOKES Á LA BARIGOULE - 16**

Braised artichokes with white wine butter sauce

**(V)** (vegan-sub olive oil for butter)

**FROMAGE - Market Price**

Weekly selection of cheeses & Accoutrement's

**CALAMARI - 16**

Deep fried calamari & spicy tartar sauce, gluten free

**FONDUE - 16**

White wine garlic cheese fondue with baguettes

**DUCK FOIE GRAS - 32**

French grittos cherry compote, garnished with balsamic fig drizzle & served with brioche bread

**PORK BELLY - 16**

Pork belly baked & seared in Ohio maple syrup, leek & fennel slaw, garnished balsamic glaze

**BACON WRAPPED SCALLOPS - 22**

Bristol U10 North Atlantic sea scallop wrapped in Nueske apple wood smoked bacon, bacon jam

## Les Salades



**(V) MIXED LOCAL GREENS - 8**

Hydroponic mixed greens, tomatoes, herbs, with a sherry-hazelnut vinaigrette

**\*CAESAR - 14**

Romaine lettuce, parmesan cheese, croutons, quail egg, with house caesar dressing

**\*SALAD NICOISE - 18**

Mixed greens, red onions, grilled ahi tuna, tomatoes, haricot verts, fingerling potatoes, nicoise olives with red wine vinagrette

**ROASTED BEET SALAD - 9**

Mixed greens, red beets, feta cheese, pistachio flakes, spiced white french vinaigrette

**GOAT CHEESE SALAD - 12**

Mixed greens, fried goat cheese, mushrooms, Champagne vinaigrette

## Soupes

**FRENCH ONION - 8**

**DU JOUR - 10**

### **ADD TO ANY MEAL:**

<i>Caramelized Onions</i>	<b>\$4</b>
<i>Sauteed Mushrooms</i>	<b>\$4</b>
<i>Grilled Chicken</i>	<b>\$8</b>
<i>Shrimp</i>	<b>\$8</b>
<i>Steak 4 oz sirloin</i>	<b>\$14</b>
<i>Lobster Meat 2oz.</i>	<b>\$12</b>
<i>Lobster Tail 4oz.</i>	<b>\$22</b>
<i>Duck Foie Gras</i>	<b>\$20</b>

### **(V) Vegan courses**

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

\* The following major food allergens are used as ingredients; milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy, and sesame. Please notify a food employee for more information about these ingredients.