



SÉRÉNITÉ

RESTAURANT

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, and 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	

Plats Principaux



*BURGER - 18	Certified Angus Beef™ patty, gruyere cheese, bacon, lettuce, tomato & tomato aioli, served with fries
PASTA AGLIO - 22	Spinach, sun-dried tomatoes, shiitake mushrooms, garlic & olive oil <i>Substitute gluten free pasta \$4</i>
GNOCCHI (V) - 22	Potato gnocchi, red onion, shiitake mushrooms & red pepper with a white wine coconut sauce
*STEAMED MUSSELS - 14	White wine, garlic, butter, parsley, served with pomme frites
*8-OZ SIRLOIN STEAK - 25	Pomme frites & bearnaise sauce
CROQUE MONSIEUR - 14	Artisan ham, gruyère cheese, french brioche bread, béchamel sauce, pomme frites, Add pan fried egg \$1
FRENCH DIP - 16	Certified angus beef, roast beef, gruyere cheese, baguette bread, pomme frites au jus
FRENCH CUBAN - 14	French baguette, Bayonne ham, French salami, dijon mustard, cornichon pickles, gruyere cheese
VEAL PARMESAN - 24	5-oz veal breaded, fried & baked, marinara sauce, melted gruyere cheese, fettuccine pasta
CHICKEN MARSALA - 24	6-oz breast lightly floured, seared, baked, marsala wine, mushroom cream sauce, whipped potatoes
BRAISED BONELESS SHORT RIB SANDWICH - 24	4-oz boneless short rib pulled & creamy horseradish sauce, caramelized onions, gruyere cheese, brioche bun, served with pomme frites
BEEF BOURGUIGNON - 26	French beef stew braised in red wine, pearl onions, mushrooms, carrots, whipped potatoes

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LYONNAISE POTATOES	6	HARICOT VERTS	8	MUSHROOM RISOTTO	8
YUKON GOLD WHIPPED POTATOES	6	RATATOUILLE	6	COCONUT BRUSSEL SPROUTS	8
POMME FRITES	6	ASPARAGUS	8	FRENCH "MAC & CHEESE"	12

(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.