



## TAKE OUT MENU

### *Appetizer*

\$10

**Soup** Daily Soup Selection 32oz/\$10, 16oz/\$6

**Farmers' Salad** Fresh Greens, with Champagne Vinaigrette, Berries and Brie Cheese  
add Shrimp, Chicken, Steak, Salmon +\$7

**Drunken Mushrooms** Sautéed Wild Mushrooms with Brandy

**Caprese Salad** Wine Reduction, Fresh Farm Tomatoes

**Charcuterie** Selection of Cured Meats, Beet Mustard

**Mac & Cheese** House made with Cheddar and Romano Cheese

\$15

**Filet Mignon Tartare** \* Capers, Onions and Quail Egg

**Country Paté** Mandarin Marmelade & Melasse Reduction

**Raviolis de Homard** Our Classic Lobster Ravioli, Champagne Buerre Blanc

**Giant Sardines** Capers, Bermuda Onions, Lemon & Tomato Oil

### *Entrée*

<b>All American Burger</b>	on brioche bun, with tomato, lettuce and pickle, fries add cheese (+\$1) or bacon (+\$1.5)	\$16
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\$24

**King Salmon** Wild Caught Salmon with Capper Buerre Blanc

**Raviolis De Homard** Our Classic Lobster Ravioli, Champagne Buerre Blanc

**Bouillabaisse 'Souvenir de Marseille'** \* Traditional Seafood Stew

**Shrimp Pasta** Pan-seared Shrimp Scampi, Tomato Lobster Sauce

**Pasta Primavera** With Fresh Vegetables in light Alfredo Sauce

**Wild Mushroom Pasta** with shaved Parmigiano Cheese

**Poulet la Mere Blanc** Herbed Chicken with Roasted Shallots

**Saltimbocca Iberico** Veal Tenderloin, Sage, Speck, Gruyere

**Roasted Sirloin** \* Madagascar Sweet Peppercorns, Crème Fresh Hennessy

**Chateaubriand Stroganoff** Roasted beef sirloin over pasta with creamy mushroom sauce

\$27

(limited availability)

**Colorado Lamb** Colorado Lamb Chops, Dijonese Pan Juice

**Canadian Wapiti** Charbroiled Elk Tenderloin with Huckleberry Demi Glace

**Ribeye** Prime 10oz Ribeye, Pommes Frites