



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 +\$9

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

All American Burger	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

Desserts \$9

Creme Brûlée

Profiterolles (creem puffs)

Cheesecake (crustless)