



DINNER MENU

4pm-9pm

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

Drunken Mushrooms Sautéed Wild Mushrooms^{+\$7} 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

Mussels & Frites * Tomato Lobster Fumet, Garlic, Herbs, White Wine

Giant Sardines Capers, Bermuda Onions, Lemon & Tomato Oil

Entrée

All American Burger on brioche bun, with tomato, lettuce and pickle, fries	\$16
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\$20

King Salmon Wild Caught Salmon with Capper Buerre Blanc

Buffalo Short Ribs Braised Buffalo Short Ribs, Dijon Mustard

Raviolis De Homard Our Classic Lobster Ravioli, Champagne Buerre Blanc

Bouillabaisse 'Souvenir de Marseille'* Traditional Seafood Stew

Scallop Pasta Pan-seared Scallops with Shrimp Scampi, Tomato Lobster Sauce

Pasta Primavera With Fresh Vegetables in light Alfredo Sauce

Poulet la Mere Blanc Herbed Chicken with Roasted Shallots

Saltimbocca Iberico Sage, Speck, Gruyere

Roasted Sirloin* Madagascar Sweet Peppercorns, Crème Fresh Hennessy

Chateaubriand Stroganoff Roasted beef sirloin over pasta with creamy mushroom sauce

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Eating overcooked foods is bad for you as well.