



## Appetizers

<b>Country Patè</b>	\$12
<i>House made duck liver patè with toast points and garnish</i>	
<b>Tomato Caprese</b>	\$12
<i>Fresh mozzarella, basil, extra virgin olive oil &amp; balsamic syrup</i>	
<b>Escargot L'Atelier</b>	\$13
<i>Green herb butter garlic &amp; gorgonzola</i>	
<b>Moules Rustica in Bath Tub</b>	\$13
<i>Roasted mussels with red tomato broth &amp; basil</i>	
<b>Smoked Scottish Salmon</b>	\$16
<i>With potato crisps, capers &amp; onion</i>	
<b>Filet Mignon Tartare *</b>	\$16
<i>Capers, red onion &amp; quail egg</i>	

## Soup & Salad

<b>Potage Du Jour</b>	\$7
<i>Soup Made Fresh Daily</i>	
<b>Salade De 'Maison'</b>	\$7
<i>Soy Ginger or Champagne Vinaigrette with shrimp, chicken or salmon *</i>	\$14
<b>Tuna Niçoise</b>	\$16
<i>Greens with tomatoes, cucumber, hard-boiled egg, potato &amp; olives</i>	

## Omelettes

<b>Caprese</b>	\$13
<i>Buffala mozzarella, tomatoes &amp; basil</i>	
<b>Ham &amp; Gruyere Cheese</b>	\$13
<b>Vegetarian</b>	\$13
<i>Mushrooms, tomatoes, fresh vegetables &amp; goat cheese</i>	

## Panini & Frites

<b>Ham &amp; Cheese</b>	\$13
<i>Country ham &amp; gruyere cheese on toasted hose bread</i>	
<b>The SLT</b>	\$13
<i>Roasted salmon, lettuce &amp; tomato on house bread with spicy mayonnaise</i>	
<b>The Chicken BLT</b>	\$13
<i>Roasted chicken, bacon, lettuce &amp; tomato on house bread with spicy mayonnaise</i>	

## Meats & Pasta

<b>Steak &amp; Frites *</b>	\$16
<i>Charbroiled with au poivre sauce</i>	
<b>Salmon Dill *</b>	\$15
<i>Charbroiled Atlantic salmon with beurre blanc</i>	
<b>Capellini Rustica</b>	\$13
<i>Angel Hair Pasta in a light spicy tomato sauce with two cheeses</i>	
<b>Penne Pollo</b>	\$13
<i>Chicken &amp; mushrooms sautéed with shallots</i>	
<b>Lobster Ravioli</b>	\$14
<i>House made with a light alfredo sauce &amp; lobster oil</i>	
<b>Capellini Gambas</b>	\$14
<i>Roasted shrimp with fresh tomatoes &amp; lemon butter</i>	
<b>Le Coq Armagnac</b>	\$13
<i>Breast of chicken sautéed with a light brandied pepper sauce</i>	
<b>Pork Saltimbocca</b>	\$14
<i>Sautéed scaloppini of pork with prosciutto &amp; sage</i>	
<b>Fettuccine Primavera</b>	\$14
<i>With fresh farm vegetables in light Alfredo sauce</i>	

*A 20% gratuity will be added to parties of five or more.*

\*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.