



A la Carte Items

Gerard and Dominique's Smoked Salmon*

pickled red onions, capers,
set on a bed of mixed greens tossed with a basil citronette

\$19

Heart of Romaine Salad*

dungeness crab, tomato, avocado, tossed with a chili lime vinaigrette

\$21

Cheese Platter

assorted cheese and fruit

\$15

Crab Cake & Prawn Appetizer

single dungeness crab cake, with tiger prawns,
served with a lobster cream reduction

\$21

Tiger Prawns*

coconut curry sauce

\$25

Seafood Fettuccini*

Fresh seafood, onions, mushrooms, in a garlic cream sauce

\$26

Rabbit*

Juniper berry, pear brandy reduction

\$32

*Beware – Eating raw or undercooked meats, poultry, eggs, fish, or shellfish may increase your risk of food borne illness. Gratuity added to parties of 6 or more



Fix Price Menu

3 Courses for \$38

Any Item can be ordered A la Carte

First Course

Choice of:

House Salad

Field greens, julienne carrots tossed with a basil citronette, served with a parmesan chip and honey walnuts

\$9 - a la carte

Spinach Salad

Chilled grilled pears tossed with a raspberry vinaigrette

\$9 - a la carte

Famous French Onion Soup

french bread crouton, gruyere cheese

\$12 - a la carte

Soup of the Day

Chef's daily creation

MP - a la carte

Second Course

Choice of:

Sauté Chicken Breast

red wine mushroom sauce

\$22 - a la carte

Rib Eye Steak*

Roquefort cabernet reduction

\$29 - a la carte

Pork Tenderloin*

grilled medallions with a passion fruit sauce

\$24 - a la carte

Catch of the Day*

MP - a la carte

Third Course

one dessert selection, from the dessert menu

Fix Price Menu

3 Courses for \$48

Any Item can be ordered A la Carte

First Course

Choice of:

Escargots

garlic, Pernod, herbed butter

\$15 - a la carte

Shrimp Ravioli

served with a lobster reduction

\$20 - a la carte

Chicken Liver Pate

Country style pate, served with cornichons, dijon mustard & pickled red onions

\$16 - a la carte

Famous French Onion Soup

french bread crouton, gruyere cheese

\$12 - a la carte

Goat Cheese Salad

pan fried goat cheese, mixed greens, grapefruit vinaigrette

\$15 - a la carte

Second Course

Choice of:

Duck Breast*

cherry merlot sauce

\$33 - a la carte

Filet Mignon*

brandy peppercorn sauce

\$38 - a la carte

Rack of Lamb*

8 oz portion, Sauce Robert

\$37 - a la carte

Crab Cakes*

Dungeness Crab with a lobster sauce

\$32 - a la carte

Third Course

one dessert selection, from the dessert menu