

Lynn's Bistro

Lunch

Served Tues-Friday 11am -2:30pm

Appetizer and Salads

Famous French Onion Soup french bread crouton and gruyere cheese	\$9
Soup of the Day	MP
Gerard and Dominique's Smoked Salmon* set on a bed of mixed greens, with pickled red onions and capers	\$15
House Salad mixed greens, tossed with a basil vinaigrette, julienne carrots, honey walnuts and parmesan chip	\$7
Spinach Salad chilled grilled pears, raspberry vinaigrette, and belgian endive	\$8
Romaine Salad grilled prawns, tomatoes, home made croutons, with a chili - lime vinaigrette	\$15
Escargots herbed garlic Pernod butter	\$12
Shrimp Ravioli saute mushrooms, and shrimp served with a lobster sauce	\$15
Chicken Liver Pate country style served with mixed greens, pickled red onions cornichons, and dijon mustard	\$14

Appetizer and Salads

Quiche* Daily selection served with mixed greens	MP
Crab Cakes served with a lobster sauce and sauté vegetables	\$20
Sauté Prawn Fettuccini* Prawns, sauté mushrooms, and onions, with a garlic cream sauce	\$16
Sauté Chicken Red wine mushroom sauce, served with sauté vegetables and potato	\$17
Chicken Crepe gruyere cheese, béchamel, mushrooms and a touch of dijon	\$16
Veal Stew Veal braised, simmered in a curry sauce and served with root vegetables	\$20
Spinach and Ham Crepe sauté spinach, with sliced ham, and gruyere cheese	\$16
Vegetarian Crepe gruyere cheese sauté vegetables, with a light tomato sauce	\$15
Seafood Crepe* Chef's choice seafood, with a saffron sauce and gruyere cheese	\$18

~ automatic gratuity on parties of 6 or more / split fee may be charged on food items /

corking fee \$15 per bottle / we do not accept checks / *all food is cooked to order, beware eating raw or undercooked meats, poultry, eggs, or shellfish may increase your risk of food borne illness