



HORS D'OEUVRES

SMOKED SALMON ZUCCHINI PANCAKES	17
Capers, Yogurt Dill Sauce	
THAI CALAMARI	19
Sweet and Spicy Thai Chili Sauce, Peanuts, Cilantro, Green Onions	
ESCARGOTS	16
BRANZINO CRUDO	18
Avocado, Cucumber , Jalapeño, Lemon Citrus, Yuzu	
CAMEMBERT FONDUE	22
Melted Camembert Cheese, Toasted Bread, Apple, Honey Truffle Glazed	
BRUSSEL SPROUTS AU GRATIN	17
Creamy Parmesan Cheese and Diced Ham	
GRILLED OCTOPUS	24
Hummus, Grilled Pita Bread, Olive Tapenade	
SPICY SALMON CRISPY RICE	19
Chopped Salmon, Avocado, Scallions, Jalapeno , Hot Sriracha Mayonnaise	

APPETIZERS

STEAK TARTARE	21
WILD MUSHROOM FLATBREAD	17
Caramelized Onions, Gruyere Cheese	
EGGPLANT MEATBALLS	18
Spaghetti Squash, Tomato Basil Sauce, Parmesan Cheese Shavings	
DUCK TACO (3)	18
Whole Wheat Tortilla, Ginger Lemon Mayonnaise	
TUNA TARTARE	22
WARM RATATOUILLE	16
Vegetable Confit, Tomato Sauce, Fresh Basil	
BLACK TRUFFLE BURRATA	21
Burrata, Slice Orange, Tomato and Fennel , Citrus Vinaigrette	
FISH TACO	17
Vegetable Slaw, Avocado, Chipotle Aioli	
FRENCH ONION SOUP	15

SALADS

MIXED GREEN SALAD	15
Mixed Green, Tomato, Cucumber, Olive Oil, Lemon Juice	
SAGE SALAD	18
Mixed greens, Fresh Sliced Pear, Candied Walnuts, Dry Cranberries, Goat Cheese, Port wine Vinaigrette	
GRILLED CALAMARI SALAD	21
Eggplant Confit, Cherry Tomato, Chickpeas , Lemon EVOO	
ROASTED BEETS SALAD	18
Goat Cheese, Pickled Red Onions, Fresh Mint, Lemon Olive Oil	
SHRIMP & AVOCADO TOWER	23
Shrimp, Tomatoes, Cucumbers, Hearts of Palm, Avocado	
CAESAR SALAD	17
SEAFOOD SALAD	25
Scallops, Calamari, Shrimp, Mixed Greens, Fennel, Celery , Lemon Vinaigrette	

FRUITS DE MER

BLUEPOINT OYSTERS – 3.00 EACH
Minimum 3 Order
LITTLE NECK CLAMS – 2.50 EACH
Minimum 3 Order
SHRIMP COCKTAIL (4pcs) – 19
GRAND PLATEAU – 64
4 Oysters, 4 Shrimp, 4 Clams, Steamed Mussels & Seafood Salad

MEATS AND CHEESE

CHEESE SELECTIONS
Gouda, Roquefort, Camembert, Truffle Pecorino, Manchego, Creamy Goat
MEATS
Chorizo, Prosciutto di Parma, Duck Prosciutto,
PICK ANY THREE.....19
PICK ANY FIVE.....28
CHICKEN LIVER PATE16
Pate on Toasted Baguette, Fig Marmalade Balsamic Glaze

MUSSELS

18/28
MARINIÈRE
White Wine, Garlic
PROVENÇALES
Tomato, Basil Garlic
CLAMS
Marinières or Provençales – 19

PASTA

SPAGHETTI A LA PROVENCALE	19
Spaghetti, Tomato, Basil, Garlic	
POTATO GNOCCHI	27
Fresh Ricotta Cheese, Spinach, Sage Brown Butter Sauce	
LINGUINE FRUIT DE MER	38
Shrimp, Calamari, Clams, Mussels, Diced Filet of Sole, Light Tomato Sauce	

SANDWICHES

ALL SANDWICHES SERVED WITH POMMES FRITES
(Add \$5 for Substitution to Garnitures)

SIRLOIN BURGER	19
Add Cheese \$3 Or Mushroom Or Caramelized Onions \$4	
FILET MIGNON SLIDERS (2)	24
Mushrooms, Gruyere Cheese	
GRILLED CHICKEN SANDWICH	18
Grilled Chicken, Caramelized Onions, Melted Gruyere, Onion Soup Dip on the Side (Add Bacon \$4)	

DAILY SPECIAL

Monday : SOLE PAPILOTTE	Tuesday : DUCK BREAST
Wednesday :LOBSTER TAIL&FRITES	Thursday :BEEF WELLINGTON
Friday : BOUILLABAISE	
Saturday : VEAL CHOP MILANESE	
Sunday :SPAGHETTI AND MEATBALLS	

ENTREES

SOLE MEUNIÈRE	36
Mashed Potatoes, Sautéed Spinach, Lemon Caper Sauce	
GRILLED CHICKEN PAILLARD	28
Topped With Mixed Greens, Apples ,Celery, Walnuts, Blue Cheese, Champagne Vinaigrette	
GRILLED BRANZINO	39
Cherry Tomatoes, Baby Arugula, Red Onion , Basil Lemon Emulsion	
SESAME CRUSTED TUNA	44
Roasted Brussel Sprouts and Corn, Ginger Soy Sauce, Wasabi Aioli	
BOEUF BOURGUIGNON	37
Braised Beef In Red Wine, Mushrooms, Haricots Verts, Carrots, Mashed Potatoes	
ENTRECOTE CAFÉ DE PARIS	38
Sliced 8Oz. Grill Ribeye Steak and Shrimp with Pommes Frites, Café De Paris Sauce	
GRILLED SALMON	37
Grilled Asparagus, Grain Mustard Lemon Emulsion	
STEAK FRITES	46
12 Oz. Grilled Sirloin Steak Served With French Fries & Topped With Truffle Butter	
SHRIMP AND SCALLOPS FRICASSE	44
Sauteed Butternut Squash, Spinach, Truffle Mushroom Cream Sauce	
POULET ROTI	27
Roasted Half of Chicken, Roasted Potatoes, mixed Vegetables, Garlic Au Jus	
PECAN CRUSTED CHICKEN BREAST	34
Butternut Squash Purée & Leeks, Porcini Mushroom Sauce	
CANARD À L'ORANGE	39
Crispy Half Duck, Basmati Rice, Mixed Vegetables, Orange Sauce	
FILET MIGNON AU POIVRE	49
8Oz. Filet Mignon, Garlic Mashed Potato, Sauteed Spinach, Green Peppercorn Sauce	
FRENCH ONION PORK CHOP	36
Mashed Potatoes, Caramelized Onion Melted Cheese, Onion Soup Au Jus	
GRILLED LAMB CHOPS (3)	46
Served with Roasted Potatoes, Grilled Asparagus, Rosemary Au Jus	

GARNITURES.....\$11

Haricoverts, Sauteed Spinach, Pommes Frites, Roasted Brussel Sprouts
Asparagus, Roasted Potato,Basmati Rice, Sauteed Mushroom
Substitutions or alterations to dinner items subject to additional charge

