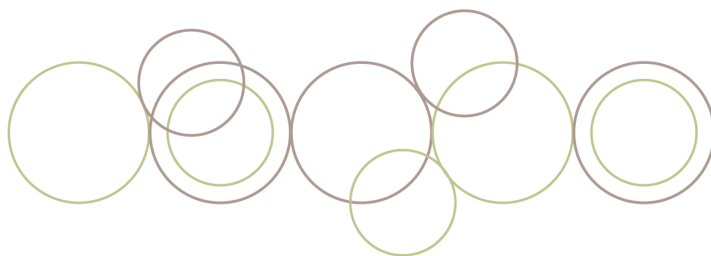




Restaurant & Bar



## soup & salads

### French Onion Soup

*French bread croutons and topped with melted gruyere cheese*

6

### Baby Spinach Salad

*Served with feta cheese, cherry tomatoes and tossed in an balsamic vinaigrette*

9

### Crab Avocado Salad

*Served with a variety of seasonal citrus fruits and topped with a walnut sherry vinaigrette*

14

### Pan Seared Goat Cheese Salad

*Served on a bed of mixed greens and finished with a Dijon mustard vinaigrette*

13

## small plates

### Mini Quiches

*Assortment of bite size quiches*

7

### Pommes Frites

*Homemade potato strings*

5

### Steamed Mussels

*Served with a l'ardennaise sauce and toasted baguette*

10

### Pan Seared Sea Scallops

*Served in a champagne reduction surrounding a bed of steamed vegetables*

9

### Salmon Tartare

*Served atop slices of toasted baguette*

8

### Sautéed Prawns

*Cooked in garlic, butter and paprika and served over a bed of spinach*

9

### Fried Calamari

*Lightly breaded with Panko bread crumbs*

9

### Terrine Foie Gras

*Served with lychee chutney, fig chutney and toast*

15

### Bijou Sliders

*Served on a baguette with cheddar cheese, lettuce, tomatoes, caramelized onions and quail eggs*

10

### Charcuterie

*Assortment of sliced cured hams and sausages*

12

### Marinated Olives

*Flavored by chef's special marinade*

7

### Fromage Plate

*Assortment of French Cheeses*

9

## large plates

### Roasted Chicken Thigh

*Served in a hunter's sauce with potato gratin*

13

### Grilled Vegetable Napoleon

*Vegetarian dish served with a balsamic reduction*

11

### Oven Roasted Sea Bass

*Served in a mushroom sauce and basmati rice*

22

### Seared Duck Breast

*Served with a champagne grape sauce and potato patty*

17

### Pan Seared Foie Gras

*Topped with a yellow and green apple sauce accompanied with a side of mixed greens*

25

### Grilled Filet Mignon

*Served with a Bordeaux sauce and garlic mashed potatoes*

26

### Grilled Skirt Steak

*Served in a peppercorn sauce and celery purée*

15

### Pan Seared Lamb Chops

*Seasoned with herb de provence and pink peppercorn rub and served with garlic mashed potatoes*

16

### Pan Seared Salmon

*Topped with a lemon beurre blanc sauce and served with basmati rice*

14

### Pork Chop a l'Orange

*Pan seared and served with potato gratin*

15

