



soup & salads

French Onion Soup
French bread croutons and topped with melted gruyère 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

sandwiches

All sandwiches are served with our guest's choice of salad or pommes frites

French Hot Dog
Beef frank served in a baguette topped with melted gruyère cheese

10

Bijou Burger
Served in a baguette with cheddar, lettuce, tomatoes and caramelized onions

10

Croque Monsieur
French style ham sandwich topped with melted gruyère cheese

10

Croque Madame
French style ham sandwich topped with melted gruyère cheese and an egg

11

Crab Melt Sandwich
Served in grilled sourdough bread

14

Tuna Fish Sandwich
Served in toasted sourdough bread

10

small plates

Mini Quiches
Assortment of bite size quiches

7

Pommes Frites
Homemade potato strings

5

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

Marinated Olives
Flavored by chef's special marinade

7

Charcuterie
Assortment of sliced cured hams and sausages

12

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

Grilled Skirt Steak
Served in a peppercorn sauce and celery purée

15

Seared Duck Breast
Served with a champagne grape sauce and potato patty

17

Pan Seared Salmon
Topped with a lemon beurre blanc sauce and served with basmati rice

14

Pan Seared Lamb Chops
Seasoned with herb de provence and pink peppercorn rub and served with garlic mashed potatoes

16

