

SOUPS AND WARM APPETIZERS

SOUP DU JOUR ... Cup \$4.95 Bowl \$7.50

FRENCH ONION SOUP GRATINEE ... Cup \$5.50 Bowl \$7.75

BRIE EN CROUTE served with Mixed Baby Greens ... \$11.95

**CRAB CAKES with Whole Grain Mustard Sauce ... (Half Order \$8.50)
\$15.50**

ESCARGOTS A LA BOURGUIGNONNE ... \$13.95

**STEAMED MUSSELS AND BABY CLAMS MARINIERE
in White Wine, Shallots and Parsley ... \$14.95**

**RAVIOLI STUFFED with Lobster and Shrimp Ravioli served with
Saffron Broth ... \$14.95**

**ROASTED STUFFED QUAILS with Figs and Merlot Sauce served over
Rice Pilaf ... \$13.95**

SALADS, COLD APPETIZERS AND LIGHT DINNERS

MIXED BABY GREENS SALAD ... \$7.95

**MIXED BABY GREENS SALAD with Roquefort and Caramelized
Walnuts ... \$9.50**

**COUNTRY PATE served with Celery Root Remoulade and Port
Aspic ... \$12.50**

**SPINACH SALAD with Bacon, Mushrooms, Honey, and Warm
Balsamic Vinaigrette ... \$8.95**

**GRILLED SHRIMP AND SCALLOPS with Spinach Salad, Bacon,
Mushrooms, Honey and Warm Balsamic Vinaigrette (Half Order
\$12.95) ... \$17.95**

CAESAR SALAD ... \$8.95

SHRIMP COCKTAIL with Avocado and Cucumber ... \$13.50

AVOCADO stuffed with Crab Salad ... \$19.50

**COLD POACHED SALMON served with Cucumber Salad and
Tarragon Mayonnaise ... \$18.95**

**SALADE DES BEAUX-ARTS(Diced Romaine, Diced Tomatoes, Hearts
of Palm, Prosciutto, Calamata Olives, Goat Cheese, Creamy Red
Wine Vinaigrette) ... Small \$9.50 ... Large \$16.95**

**RED AND YELLOW BEETS Walnuts, Mesclun Salad, Goat Cheese,
Balsamic Vinaigrette ... \$13.95**

PASTAS

**LINGUINI with Baby Clams Mariniere White Wine, Parsley and
Shallots(Half Order ... \$13.50) ... \$19.95**

CHICKEN RAVIOLI with Creamy Marinara Sauce ... \$19.95

**PAPPARDELLE DIABLO with Shrimp, Mussels and Clams in a
Marinara Sauce with Crushed Peppers ... \$21.50**

**LINGUINI AL OLIO with Spinach, Crushed Peppers and Grilled
Chicken Breast ... \$18.95**

**PAPPARDELLE WITH DUCK CONFIT Goat Cheese, Portobello
Mushroom and Sherry Sauce ... \$18.95**

**LINGUINI PRIMAVERA with Fresh Vegetables and a Light Marinara
Sauce(Half Order \$11.95) ... \$16.95**

**Linguini with Smoked Salmon, Chives, Capers, Vodka Cream
Sauce ... \$21.95**

SEAFOOD

SHRIMP CREPES Cilantro and Green Onions, Lobster Sauce, served with Basmati Saffron Rice ... (Half Order ... \$9.95) ... \$17.95
FILET OF SALMON, BROILED OR POACHED served with Dill Sauce ... \$23.50

SAND DABS PICCATA Butter, White Wine and Capers ... \$20.50

SHRIMP PROVENCALE Olive Oil, Garlic, diced Tomatoes, Parsley and Herbs of Provence... \$23.50

GRATIN DE COQUILLE St. JACQUES Scallops in Dry Vermouth, Chives and Creamy sauce au Gratin served with Basmati Saffron Rice... \$26.95

SEAFOOD FEUILLETE Sautéed Shrimp, Scallops and Mushrooms and in Puff Pastry with Lobster Sauce, served with Basmati Saffron Rice... \$24.95

BOUILLABAISSE Pacific Fresh Fish, Seabass, Shrimps, Mussels, Clams in Saffron Broth served with Croutons and Rouille... \$29.95

POULTRY

COQ AU VIN with Pearl Onions, Mushroom and Bacon, Simmered in Burgundy Wine, served with Pasta ... \$24.95

CHICKEN BREAST with Spinach, Sun Dried Tomatoes and Goat Cheese ... \$24.95

CHICKEN BREAST with Wild Mushrooms and Brandy Sauce..(Half Order \$15.95) ... \$24.95

DUCKLING A L'ORANGE Half Roasted Duckling served with Orange Sauce ... \$27.95

DUCK MAGRET Baked Breast of Duck with Fig Sauce ... \$27.95
ROASTED STUFFED Quails (2), Figs, Merlot Sauce, served over Rice Pilaf ... \$27.95

MEAT

**BROILED FILET MIGNON (10 oz) Served with Cafe De Paris Butter ...
\$27.95**

**STEAK AU POIVRE (10 oz) Filet Mignon with Black and Green
Peppercorn Sauce ... \$29.95**

**BRAISED SHORT RIBS BOURGUIGNON in Red Wine Sauce with
Julienne Vegetables ... \$27.95**

**BROILED NEW YORK STEAK on Portobello Mushroom and Sauteed
Spinach, with Roquefort Bechamel Sauce ... \$24.95**

ROASTED RACK OF

**LAMB PROVENCALE Lightly Breaded with Dijon Mustard and Herbes
de Provence ... (Half Order \$17.95) ... \$29.95**

**SAUTEED CALF'S LIVER with Apple, Bacon and Onions ... (Half
Order \$14.95) ... \$23.95**

**Ask your waiter about our weekly
"Specialite Regionale"**

DINNER 1: \$38.95

**Choice of Spinach Salad with Bacon, Honey and Warm Balsamic
Vinaigrette Small Salade des Beaux-Arts Bowl of French Onion Soup**

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**Choice of Chicken Breast Stuffed with Spinach, Sun Dried Tomatoes  
and Goat Cheese Filet of Salmon Broiled or Poached with Dill Sauce**

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**Choice of Napolitan Flan Coupe des Artistes (Strawberries
Marinated in Cabernet Sauce, Served with Vanilla Bean Ice Cream)**

DINNER 2: \$45.95

**Choice of Shrimp Cocktail with Avocado and Cucumber
Escargots Bourguignon Brie en Croute with Mixed Baby Greens**

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**Choice of  
Beef Tenderloin Medallions with Green Peppercorn Sauce Seafood  
Feilleté Roasted Duckling a l'Orange**

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Choice of Crème Brulée Tarte Tatin