Enjoy our Fresh Coffee | Espresso | Latte | Mocha Cappuccino | Hot Cocoa with genuine Chocolate Tea | Any Soda | Perrier | Fruit Juice | Apple Cider Champagne | Kir Royal | Mimosa | Beers

> We also have a selection of Fine French Wines Please ask your server

FRENCH MINI BAGUETTE with Brie & Ham Or Paté

**GRILLED TOMATO & GOAT CHEESE** 

**CROQUE MADEMOISELLE** 

HOUSE SALAD • SALADE MAISON Mixed Baby Greens, Carrot, Tomato, Sliced Eggs with House Dressing

SEARED SALMON on Toasted French Bread, Cilantro, Shallots, Capers & Garlic Yogurt Sauce

Doupes BOWL \$7.95 **CUP \$5.95** 

**SOUPE GRATINÉE A L'ONION** 

SOUPE DU JOUR Soup of the Day • Ask your server

Luches \$12.95

LORRAINE HAM, ONION, SWISS CHEESE AUX EPINARDS SPINACH & SWISS CHEESE

QUICHE OF THE DAY • ASK YOUR SERVER melettes \$12.95

with any 3 items - ADD \$3 for chicken breast, smoked salmon, or shrimp



# Welcome to the French Corner Café All our meals are cooked to order with fresh ingredients. Please understand that we are not a fast food restaurant.

It takes a little more time to prepare our meals in the authentic and cultural ways of France. Merci.

### P. Salades

	Les Valades
CALF'S LIVER\$14.95 Goat Cheese, Tomato, Baby Greens, Mushroom, Fried Egg	MEDITERRANEAN\$13 Feta, Bell Pepper, Cucumber, Tomato, Red Onion, Olives, Lettuce, Herbs
CHICKEN CAESAR\$14.95 Romaine Lettuce, Parmesan, Croutons w/Grilled Chicken Breast	MEDITERRANEAN WITH CHICKEN \$14
CHICKEN CITRUS\$14.95 Mixed Lettuce, Orange, Grapefruit, Grapes, Ginger-Lime Dressing	CHICKEN GORGONZOLA & WALNUT\$14 Mixed Baby Greens, Walnut, Gorgonzola, Tomato
CHICKEN SPINACH\$14.95 Mushroom, Spinach, Tomato, Olives & Parmesan	CHICKEN SALADE MONTRACHET \$14 Mixed Baby Greens, Endives, Diced Apple, Walnut, Goat Che
POACHED OR GRILLED SALMON\$16.95 Cucumber, Tomato, Baby Greens, Chive, Cilantro, Yogurt Dressing	STEAK SALADE
ROASTED DUCK MAGRET \$16.95  Duck Slices with Goat Cheese, Walnut, Endives, Lettuce	a i otato with a riomemade otoak oddoc maotara odino broo
	Les Sandwichs ith French Fries or Green Salad or for 75¢ extra Swe
BLT \$12.95 WITH AVOCADO\$13.95 Bacon, Lettuce, Tomato with Toasted Buttermilk Or Wheat Bread	CROISSANT SANDWICH\$14. Ham, Turkey, Tuna, Roast Beef or Bacon w/Lettuce, Tomato & Sw

\$13.95 d Onion,	SALADE NIÇOISE WITH REGULAR TUNA\$14.95 Tuna, Lettuce, Egg, Olive, Green Bean, Anchovies, Potato, Cherry Tomato
N \$14.95	SALADE NIÇOISE WITH AHI TUNA\$16.95
VALNUT \$14.95 Tomato CHET \$14.95	TABOULE (PLAIN)
, Walnut, Goat Cheese	TABOULE WITH CHICKEN \$14.95 OR SHRIMP \$15.95
\$16.95 Tomato, Feta Cheese Mustard Garlic Dressing	THE PEARL OF TAHITI \$16.95 Sauteed Shrimp with Mango, Coconut, Pineapple & Mixed Baby Greens

Served with French Files of Green Salad of 101 73¢ extra Sweet Folato Files			
BLT \$12.95 WITH AVOCADO	CROISSANT SANDWICH\$14.95 Ham, Turkey, Tuna, Roast Beef or Bacon w/Lettuce, Tomato & Swiss	HONEY DIJON CHICKEN\$14.95 Dijon Sauce, Lettuce, Tomato, & Swiss Cheese	
CORDON BLEU \$14.95 Chicken Breast, Ham, Tomato, Mornay Sauce, melted Cheese	ROASTED DUCK MAGRET\$15.95 Cranberry - Raspberry Relish Sauce, Goat Cheese, Tomato	PHILLY SANDWICH\$14.95 Homemade Roasted Beef, Swiss Cheese, Pepper, Onion	
CROQUE MONSIEUR\$12.95 Grilled Ham & Melted Swiss Cheese, Mornay Sauce	FRENCH CLUB\$13.95 Turkey, Ham, Bacon, Swiss Cheese, Lettuce, Tomato, Mayo	STEAK SANDWICH (HORMONE-FREE) \$15.95 Grilled Tomato, Onion, Lettuce & Balsamic Reduction	
CROQUE MADAME - 1 FRIED EGG ON TOP \$13.95 Grilled Ham & Melted Swiss Cheese, Mornay Sauce	FRENCH DIP SANDWICH\$14.95 Homemade Beef Slices Roasted, Melted Swiss Cheese, Baguette	TUNA MELT\$13.95 Mayo, Celery, Onion, Mustard & melted Swiss Cheese	
CROQUE CROISSANT\$14.95 Grilled Ham, Swiss Cheese, Mornay Sauce Melted on a Croissant	HAM, TUNA, TURKEY OR ROAST BEEF \$12.95 Lettuce, Tomato, Swiss Cheese & Mayo	SMOKED SALMON CROISSANT\$16.95 Cucumber, Tomato, Lettuce, Capers, Cilantro, Shallots, & Garlic Yogurt Sauce	

## Tamburgers & Veggie Burgers Served with French Fries or Green Salad or for 75¢ extra. Sweet Potato Fries

Octived	with French Fries of Oreen Dalad of for Top Extra, Oweet To
RIE BACON\$15.95 ef Patty, Brie Cheese, Bacon, Onion, Tomato, Lettuce & Mayo	SEARED AHI TUNA
RENCH CORNER\$13.95 ef Patty, Swiss Cheese, Onion, Tomato, Lettuce & Mayo	
JRKEY OR TURKEY & BRIE\$13.95 n-dried Tomato, Lettuce, Onion, & Cranberry-Raspberry	SUPER PROTEIN BURGER \$16.95 Beef Patty, Mushroom, & Fried Egg with Aged Cheddar & Onion

REGULAR VEGGIE\$12.95 Premium Veggie Burger with Sun-dried Tomato, Onion, Lettuce, Avocado, & Cranberry-Raspberry Relish Sauce	
VEGGIE NATIVE SPECIAL	

CREPE MAISON\$13.95	
Crepe filled with Ham & Swiss Cheese topped with Fried Egg	
<b>SPINACH &amp; MUSHROOM\$14.95</b>	
Creamed Spinach & Mushroom with Mornay Sauce	
CHICKEN & MUSHROOM\$14.95 Chicken & Mushroom in Creamed Sauce and Mornay Sauce	

RATATOUILLE	\$13.95 omato Sauce
SEAFOOD CREPE Scallop & Shrimp in Creamed Sauce Topped w	\$15.95 //Mornay Sauce

STRAWBERRY CREPE	.\$12.95
Large Dessert, Served with Whipped Cream - No Side	,
BANANA & CHOCOLATE CREPE	.\$13.95
Large Dessert, Served with Whipped Cream - No Side	

PLEASE NOTE: WE USE ONLY HORMONE AND ANTIBIOTIC FREE BEEF & CHICKEN Any additional item add \$2.00 • Split Order add \$4.00 • Side of French Fries or Sweet Potato Fries \$4.00-\$4.50

Try our delightful individual Pastry Collection • 100% natural, homemade with low sugar content from \$2.00 French Macarons, \$2.00 Petits Fours to \$7.50 for Éclair, Berries Tart, Creme Brulée, Lemon Meringue,Chocolate, Caramel, Hazelnut, ... & Chocolate Mousses, etc...

### Lunch Special 3 ITEMS 1/2 SANDWICH + CUP OF SOUP + SALAD OR FRIES

Wine of the Month Special



**FEATURED DISHES** Wine of the Month ~ Red. White or Rosé

Every Day Entrées \$20.95

FILET OF SOLE
Sauteed with lemon & wine sauce, served with French Fries or Salad

FRENCH PATE & CHEESE PLATTER

**MOULES MARINIERE • MUSSELS** 

STEAK POMMES FRITES

### Monthly Specials \$29.95 includes a glass of our featured wine of the month

NOV 20 - NOV 30 • PAELLA Casserole with Mussels, Sea Bass, Shrimp, & Rice

DEC 20 - DEC 31 • COQ AU VIN

JAN 20 - JAN 31 • CASSOULET WITH DUCK

FEB 20 – FEB 28 • BEEF BOURGUIGNON
Beef Stew with a Burgundy Wine, Served with Mushroom, Potato,
Pearl Onions & Carrots

MAR 20 - MAR 31 • CASSOULET WITH LAMB

APR 20 - APR 30 • OSSO BUCCO

TAKE HOME OR

DRINK HERE

