

MAIN COURSES

SEAFOOD

GRILLED SALMON**, ON A BED OF SPINACH, NICOISE SAUCE (TOMATO, SHALLOT, OLIVE, EVOO)	34
CAJUN MAHI-MAHI, GRAPEFRUIT-LIME SAUCE & COUSCOUS WITH ALMONDS & RAISINS	36
BOUILLABAISSSE	36
PAN SEARED COD FISH, WITH POTATO CROQUETTE & GRILLED ASPARAGUS	35

MEAT & POULTRY

BOEUF BOURGUIGNON, TAGLIATELLE PASTA, BEEF IN A RED WINE SAUCE W/ BRAISED PEARL ONIONS, DICED CARROTS, DICED MUSHROOMS**	32
STEAK TARTARE* WITH SALAD & FRIES	32
CLASSIC STEAK AU POIVRE ** WITH FRIES "BLACK ANGUS SIRLOIN CERTIFIED"	39
FILET MIGNON, BEARNAISE **, WITH FRIES	40
PAN ROASTED RACK OF LAMB **, WITH SAFFRON RISOTTO	38
DUCK CONFIT, WITH SLICED POTATOES & CARAMELIZED ONIONS	26
CASSOULET PORK & GARLIC SAUSAGE, DUCK CONFIT & WHITE BEAN IN CASSEROLE	34
ORGANIC ROASTED CHICKEN WITH MASHED POTATOES & NATURAL GARLIC JUICE	34
CHICKEN CURRY, WITH RICE	32
CHICKEN PAILLARD, WITH SALAD & FRIES	28
CHEESEBURGER, WITH FRIES **	18