

PRIX FIXE LUNCH

(EXCEPT HOLIDAYS)

UPON REQUEST

2 COURSES – 20

3 COURSES – 25

APPETIZERS

SOUP OF THE DAY

ARUGULA SALAD, *LEMON DRESSING & AGED PARMESAN*

HEART OF PALM & AVOCADO SALAD

ENTREES

CLASSIC SALADE NICOISE, *CANNED TUNA, EGGS, BEANS**

CHEESEBURGER, *WITH FRIES ***

CHICKEN CURRY, *WITH RICE*

MOULES (MUSSELS) MARINIÈRES *WITH FRIES*

CROQUE MONSIEUR OR MADAME* *(*SERVED WITH FRIED EGG) WITH FRIES & SALAD*

DESSERT

LA MOUSSE AU CHOCOLAT

CRÈME CARAMEL

Bread & Butter OR Olive Oil available upon request.

NO SPLITS

Substitution: Extra \$8

*Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

**This item can be cooked to order

*** Gluten Free

PRIX FIXE DINNER

(EXCEPT HOLIDAYS)

UPON REQUEST

2 COURSES – 30

3 COURSES – 35

APPETIZERS

SOUP OF THE DAY

ESCARGOT, *GARLIC, BUTTER & PARSLEY*

ARUGULA SALAD, *LEMON DRESSING & AGED PARMESAN*

HEART OF PALM & AVOCADO SALAD

ENTREES

CHEESEBURGER, *WITH FRIES ***

CHICKEN CURRY, *WITH RICE*

MOULES (MUSSELS) MARINIÈRES *WITH FRIES*

GRILLED SALMON, *WITH SPINACH, NICOISE SAUCE*

BOEUF BOURGUIGNON, *WITH TAGLIATELLE PASTA, BEEF*

IN A RED WINE SAUCE W/ BRAISED PEARL ONIONS, DICED

CARROTS, DICED MUSHROOMS

DESSERT

LA MOUSSE AU CHOCOLAT

CRÈME CARAMEL

Bread & Butter OR Olive Oil available upon request.

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