

# MAIN COURSES

## *SALADS & MORE*

<b>CLASSIC SALADE NICOISE</b> , CANNED TUNA, EGGS, BEANS	<b>25</b>
<b>WARM CHICKEN SALAD</b> , ORGANIC MESCLUN, CORN, POTATOES	<b>25</b>
<b>QUICHE LORRAINE WITH HAM</b> , SALAD & FRIES	<b>21</b>
<b>CHEESEBURGER**</b> , WITH FRIES	<b>18</b>

## *SEAFOOD*

<b>GRILLED SALMON**</b> ON A BED OF SPINACH, NICOISE SAUCE (TOMATO, SHALLOT, OLIVE, EVOO)**	<b>35</b>
<b>CAJUN MAHI-MAHI</b> , GRAPEFRUIT-LIME SAUCE & COUSCOUS WITH ALMONDS & RAISINS	<b>37</b>
<b>PAN SEARED COD FISH</b> , WITH POTATO CROQUETTE & GRILLED ASPARAGUS	<b>36</b>

## *MEAT & POULTRY*

<b>BOEUF BOURGUIGNON</b> , TAGLIATELLE PASTA, BEEF IN A RED WINE SAUCE W/ BRAISED PEARL ONIONS, DICED CARROTS, DICED MUSHROOMS**	<b>34</b>
<b>STEAK TARTARE*</b> WITH SALAD & FRIES	<b>35</b>
<b>CLASSIC STEAK AU POIVRE **</b> WITH FRIES "BLACK ANGUS SIRLOIN CERTIFIED"	<b>39</b>
<b>FILET MIGNON, BEARNAISE **</b> , WITH FRIES	<b>40</b>
<b>CHICKEN CURRY</b> , WITH RICE	<b>33</b>
<b>CHICKEN PAILLARD</b> , WITH SALAD & FRIES	<b>29</b>