

MAIN COURSES



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
Bouillabaisse , Le Charlot	38
Roasted Tiger Shrimp , with Jasmin Rice *** & Pastis Sauce	42
Chicken Curry , with Rice	32
Organic Roasted Chicken , Mashed Potatoes & Natural Garlic Juice	34
Pan Roasted Rack of Lamb , with Saffron Risotto **	38
Steak Tartare * with Salad & Fries	32
Classic Steak au Poivre with Fries ** “Black Angus Sirloin certified”	39
Filet Mignon Béarnaise **	40
Boeuf Bourguignon , Tagliatelle Pasta, Beef in a Red Wine Sauce w/ Braised Pearl Onions, Diced Carrots, Diced Mushrooms **	34
Chicken Paillard , with Salad & Fries	28
Cajun Chicken with Salad & Fries	35

Split: Extra \$8 | Substitution: Extra \$8 | Minimum Charge per person: \$25

* 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