

Lunch

SERVED UNTIL 4 PM

Appetizers

Garlic Toast \$6

Garlic Fries \$8

+ Add Bacon \$3 Pastrami \$3

Sautéed Mushrooms \$9

Escargot \$10

+ Add Bleu Cheese \$2

Cornflake Crusted Chicken \$12

Tenders

Served with honey ranch

Mussels Provencal \$12

Cajun Popcorn Shrimp \$12

Fried Calamari \$12

With jalapeño chips

Soup & Salad

Cup of Soup Du Jour \$5.5

+ Upgrade to bowl \$2

Cup of French Onion Au Gratin \$6.5

+ Upgrade to bowl \$2

Bouillabaisse \$18

Tomato provencal stew with assorted seafood.

Caesar Salad \$12

Romaine lettuce and parmesan cheese tossed in Caesar dressing and topped with homemade croutons.

+ Add Chicken \$5 Shrimp \$8 Salmon \$9

Arugula Salad \$10

Arugula tossed with lemon, olive oil and vinegar and topped with berries.

Pear Salad \$14.5

Arugula and mixed greens topped with fresh pears, feta cheese, candied walnuts, tomatoes, and cucumbers then tossed in a Cabernet vinaigrette.

+ Add Bacon \$3 Chicken \$5 Shrimp \$8 Salmon \$9

WARNING: CONSUMING RAW OR UNDER-COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE-ILLNESS

Half Sandwich \$12
Choice of turkey or ham sandwich. Served with your choice of side salad or soup du jour.
+ Add Avocado \$3 Substitute French Onion Soup \$2.5

Sandwiches

ALL SERVED WITH FRIES. SUBSTITUTE FRUIT OR SALAD FOR \$2.50, SOUP DU JOUR FOR \$3, OR FRENCH ONION SOUP FOR \$4.

Classic BLT \$10
+ Add Avocado \$3

Grilled Cheese Panini \$12.5
Cheddar, swiss, and pepper jack
cheeses with tomatoes and pesto aioli.
+ Add Ham, Bacon, or Turkey for \$3

Turkey Croissant \$13
Sliced turkey, arugula, bacon, and swiss
cheese in a croissant with a cranberry
aioli.

Monte Cristo \$16
Sweet french toast bread stuffed with
turkey, ham and swiss cheese and
topped with powdered sugar.

Po'boy \$15
Fried Chicken and coleslaw inside a
french roll with a spicy remoulade
sauce.
+ Substitute Shrimp or Andouille Sausage
\$2

Reuben \$15
Triple decker sandwich with corned
beef, spicy coleslaw, swiss cheese and
sauerkraut on rye.

Grilled Steak Sandwich \$15
Top sirloin with lettuce, tomato, grilled
onions and remoulade on french bread.
+ Substitute Grilled Chicken for no
additional charge

Pastrami Sandwich \$14.5
Pastrami and swiss with pickles,
mustard and sauerkraut on a french roll.

French Dip \$16
Hot roast beef and crispy fried onions
inside a french roll. Served with
homemade au jus dip.

Gourmet Burgers

SERVED WITH FRENCH FRIES. BURGERS COME WITH LETTUCE, TOMATO, PICKLES, AND REMOULADE. SUBSTITUTE FRUIT OR SALAD FOR \$2.5, SOUP DU JOUR FOR \$3, OR FRENCH ONION SOUP FOR \$4.

Hamburger \$10.5
+ Add Cheese \$1

Mushroom & Swiss \$13

Pastrami & Swiss \$14

Patty Melt \$14
Beef patty on rye with grilled onions and
swiss cheese.

Bleu Cheese & Bacon \$14

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Pasta

Cajun Pasta \$14.5

Penne pasta and mixed vegetables tossed in a cajun cream sauce.

+ Add Chicken \$5 Shrimp \$8 Salmon \$9

Chicken Alfredo Penne \$16

Penne pasta tossed in a white cream sauce and topped with chicken breast.

+ Substitute Shrimp \$6 Salmon \$7

Seafood Collage \$22

Shrimp, fish, and mussels served over angel hair pasta, tomatoes and spinach tossed in a white wine cream sauce.

Beef Stroganoff \$19

Strips of beef tossed with mushrooms and a bordelaise sherry sauce over a bed of egg noodles topped with onion straws and a dollop of sour cream.

Chef Specialties

Chicken Pot Pie \$15.5

Traditional Pot Pie filling topped with a puff pastry.

Chicken Coq-Au-Vin \$16

Chicken breast cooked in a red wine reduction with pearl onions, mushrooms, and topped with bacon. Served with garlic mashed potatoes and seasonal vegetables.

Meatloaf Bordelaise \$16

A thick slice of meatloaf topped with a mushroom bordelaise sauce. Served with garlic mashed potatoes and seasonal vegetables.

Panko Crusted Sole \$17

Filet of sole lightly breaded with panko and topped with lemon beurre blanc and capers. Served with garlic mashed potatoes and seasonal vegetables.

Center Cut Top Sirloin \$19

Topped with a mushroom bordelaise sauce. Served with garlic mashed potatoes and seasonal vegetables.

+ Add Grilled Shrimp \$6

Shrimp Scampi \$19

Shrimp sautéed with tomatoes in a garlic herb butter sauce. Served with garlic mashed potatoes and seasonal vegetables.