

CASIMIR

French Bistro

SOUPS

Soup of the Day

Inquire with your server
Cup 8 /Bowl 9

French Onion Soup

Toast, Gruyère Cheese 14, Add extra cheese 2

Choice of Soup and Half Sandwich

Served on Baguette
Cup 15.95 /Bowl 16.95 /French Onion 21.50
Club Salmon extra 1.95

SANDWICHES

Served with Choice of Salad or Fries

Provence

Served on Baguette
All Natural Herbs de Provence Marinated Chicken,
Lettuce, Tomato, Garlic Aioli 17.50

Club Classic

Served on Multigrain Toast
Roasted Turkey Breast, Bacon, Lettuce, Tomato,
Mayonnaise 16.95

Club Salmon

Served on Multigrain Toast
Homemade Cured Salmon, Cucumber, Tomato,
Lettuce, Red Onion, Dill Cream Cheese 19.95

Parisian

Served on Baguette
Smoked Ham, Melted Gruyère Cheese 16.95

Massilia

Served on Baguette
Homemade Tuna Salad, Lettuce, Tomato, Balsamic,
Extra Virgin Olive Oil 16.95

ENTREES

Cajun Chicken Breast

Served with French Fries, Beurre Blanc 26.50

Moules Marinières

Garlic, Shallots, Parsley, White Wine, Butter, Cream,
Served with French Fries 30.50

Pan Seared Atlantic Salmon

Lemon Beurre Blanc, Served with Gratin Dauphinois
and Sautéed Spinach 31.50

10oz N.Y Strip Steak

Choice of Green Peppercorn or Cognac Sauce,
Served with French Fries 39.50

Super Burger

1/2 lb. Angus Beef, Lettuce, Tomato, Red Onion
Choice of American, Gruyère or Blue Cheese
Served with choice of Salad or French Fries 19
Add Bacon 3

APPETIZERS

Escargots de Bourgogne

Snails in Lemon, Garlic and Parsley Butter 16

Carpaccio

House Salmon Gravlax, Soy Sesame Sauce 16

Tuna Tartar

Soy Sesame Sauce, Housemade Potato Chips 20

Foie Gras Terrine

Grape and Apple Compote, Toasted Baguette 25

SALADS

Add protein to any salad Chicken 7 |Tuna Salad 8|Salmon 15

Mixed Baby Greens

Tomato, Shaved Radish, French Vinaigrette 14

Classic Caesar

House Dressing, Croutons, Parmesan 14

Nicoise

Seared Tuna, Mixed Green, French Beans, Eggs,
Tomato, Potato, Olives, Anchovies, French Vinaigrette
24.50

Beet & Goat Cheese

Mixed Greens, Tomato, Cucumber, Red Onion,
Orange, Walnuts, Balsamic Vinaigrette 18.50

Raw Tuna

Avocado, Arugula, Red Cabbage, Cucumber,
Tomato, Carrots, Red Onion, Almonds, Sesame
Seeds, Soy Sesame Dressing 24.50

Norwegian

House Salmon Gravlax, Arugula, Avocado,
Cucumber, Tomato, Capers, Egg, Red Onion, Cream
Cheese, Crostini, White Balsamic Vinaigrette 24.50

FEELING LIKE BRUNCH

Served with Choice of Salad or Fries

Quiche Lorraine

Open Faced Pastry Crust, Filled with Savory Custard,
Gruyère Cheese and Bacon 16.50

Casimir Omelette

Provençal Ratatouille 16.95

Fresh Farm Omelette

Cheddar, Bacon, Baby Spinach, Tomato 16.95

SIDES

French Fries 8

Truffle Fries 10

Roasted Potato 8

Mashed Potato 8

Gratin Dauphinois 8

Green Beans 8

Baby Spinach 8

Ratatouille 9.50

Bean Almondine 9.50

A 20% service charge will be added to all parties of 6 or more
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.