# **DELUXE 3 COURSE MENU 51.50**

# **APPETIZER**

CHOOSE 1

### **SOUP OF THE DAY**

Inquire with your Server

### **FRENCH ONION SOUP**

Gruyère Cheese, Baguette

### **MIXED BABY GREEN**

Tomato, Carrot, Radish, French Vinaigrette

### **CLASSIC CAESAR**

House Dressing

# **ENDIVE & BLUE CHEESE**

Walnuts, White Vinaigrette

#### **SALMON CARPACCIO**

In House Cured Salmon, Soy Sesame Sauce

# **TUNA TARTAR +5**

Soy Sesame Sauce, Potato Chips

# **ESCARGOTS DE BOURGOGNE**

Snails in Lemon Garlic, Parsley Butter

# ENTRÉE

CHOOSE '

## **CATCH OF THE DAY**

Inquire with your Server

# **MOULES MARINIÈRES**

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

### **CAJUN CHICKEN BREAST**

Beurre Blanc Served with French Fries

## PAN SEARED ATLANTIC SALMON +2

Lemon Beure Blanc, Served with Gratin Dauphinois and Ratatouille

## **100Z N.Y STEAK +10**

Green Peppercorn, Cognac Sauce Served with French Fries

### **SHORT RIBS RIGATONI**

Wild Mushrooms, Tomato, Green Peas, Arugula, Parmesan

## **DESSERT**

CHOOSE 1

## CRÈME BRÛLÉE

Vanilla Custard

### **ICE CREAM OR SORBET**

Vanilla, Chocolate, Raspberry, Mango

### **MELBA PEACH**

Half Peach, Vanilla Ice Cream, Raspberry Sauce, Whipped Cream, Almonds

# CHOCOLATE CAKE

Flourless Cake with Vanilla Ice Cream