

APPETIZERS

- SOUPE Á L' OIGNON**.....18
With toasted baguette & Gruyère cheese gratiné
- BASKET OF CALAMARI**.....19
Breaded deep fried with tartare & cocktail sauce
- ESCARGOTS**.....21
Prepared "Burgundy style" with garlic butter & fresh parsley
- YELLOWFIN TUNA TARTARE**.....25
Sushi grade yellowfin tuna, wasabi avocado & ponzu sauce.
Served with matchstick fries & mache salad
(As main course...34)
- STEAK TARTARE** (As main course...35).....26
Capers, cornichons, shallots, Dijon mustard, chives & Tabasco



OYSTERS Half dozen...24 One dozen...48

SALADS

- SALADE VERTE**.....17
Mesclun & Boston bibb, cherry tomatoes, cucumber, shaved Parmigiano Reggiano & shallot vinaigrette
- SPINACH & AVOCADO**.....21
Organic spinach, hass avocado, roasted pine nuts, Parmigiano Reggiano & white balsamic vinaigrette
- KALE QUINOA BOWL**.....22
Roasted baby carrots & Brussels sprouts, butternut squash, green apple & cranberries
- OUR SIGNATURE CHICKEN SALAD**.....26
Grilled chicken breast, romaine, carrots, Napa cabbage, green apples, cranberries & basil vinaigrette. Served on a feuille de brick shell
- COGNAC NIÇOISE SALAD**.....27
Italian tuna, haricots verts, roasted peppers, hard boiled eggs, Yukon potatoes, anchovies, black olives, cherry tomatoes, onions & mustard vinaigrette
- TUNA BOWL**.....27
Japanese sushi grade tuna, white rice, avocado, wantons, mango, scallions & ponzu yuzu vinaigrette
- OCTOPUS SALAD**.....27
Grilled octopus served with roasted peppers, red onions, cranberry beans mousse, green plantain chips, black olives, plum tomatoes, arugula & onion mustard vinaigrette

Add: Grilled chicken...8, Shrimp...9, Fresh tuna...12, Salmon...13, Steak...15

LUNCH SPECIALS

AVAILABLE BEFORE 3PM ONLY

- QUICHE & GREENS**.....19
Fresh baked quiche of the day with green salad
- EGGS ANY STYLE**.....19
Two farm raised eggs, French fries & mixed greens
- OMELETTE**.....21
Three egg omelette served with French fries & mixed greens
(Add: Cheese, French Ham, Herbs, Tomatoes or Onions...1.50 each)
- EGGS BENEDICT**.....23
On an English muffin, with Canadian bacon & hollandaise sauce
(With sautéed spinach...24 With smoked salmon...26)
- AVOCADO TOAST**.....23
Avocado, jalapeño cream cheese & cucumber, topped with pomegranate & micro greens. Served on Pan d' Avignon sourdough
- EGG WHITE FRITTATA**.....22
Sautéed greens, fine herbs, tomato sauce & Parmigiano Reggiano
(Add: One egg...3, French Ham...4, Smoked Salmon...7)

SIDES 12

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|-----------------------------|-----------------|-----------------------|
| Brussels sprouts | Sautéed spinach | Mashed potatoes |
| Seasonal braised vegetables | Haricots verts | Hand cut French fries |

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Split portions add \$5. A 20% gratuity will be conveniently added to parties of 6 and more.

BURGERS & SANDWICHES

Choice of salad or French fries

- CLUB SANDWICH**.....24
Smoked turkey, bacon, avocado, lettuce, tomato & cocktail mayo. Served with French fries
- CRISPY CHICKEN SANDWICH**.....24
Brioche bun, Sriracha tempura & cole slaw
(Add avocado or sunny side up egg \$3)
- COGNAC WAGYU BURGER**.....25
Served with caramelized onions, French Emmental cheese, avocado, lettuce, tomatoes & hand cut French fries
- SALMON BURGER**.....27
Organic salmon mixed with jalapeños, shallots, garlic & cilantro butter. Served with guacamole, spicy tomato remoulade & French fries
- ROAST BEEF SANDWICH**.....26
Sourdough bread, horseradish cream cheese, onion confit & chopped romaine

PERFECT TO SHARE

- CHEESE PUFFS "GOUGERES"12**
Basket of eight warm cheese puffs (Double...17)
- GOAT CHEESE & TOMATO TART...19**
Roasted tomatoes, fresh goat cheese, thyme & warm puff pastry
- CROQUE MONSIEUR...22**
Homemade sourdough bread, ham, emmental cheese & bechamel, served with a house salad
- TUNA TART...27**
Wasabi cream, pickled ginger, scallions & fresh ginger oil
- CHEESE SOUFLÉ...34**
Made with Emmental, Gruyère & Parmigiano Reggiano
Please allow 25 min.
- CHEESE FONDUE...36**
Emmental, Parmigiano Reggiano, Swiss cheese & kirsch.
Served with homemade baguette

SEAFOOD

- MUSSELS MARINIÈRE**.....27
White wine, shallots, cream & parsley. Hand cut French fries
- ORGANIC SCOTTISH SALMON**.....33
Topped with sliced avocado, served with fingerling potatoes
- MISO GLAZED COD FILET**.....36
Served with organic black rice, asparagus, fennel, cherry tomatoes, mild chili sauce
- HALIBUT**.....47
Poached filet of halibut, served with porcini mushroom risotto & Champagne foam

MAIN COURSES

- CHICKEN PAILLARD**.....27
Grilled chicken breast served with fresh baby gem salad & watermelon radish
- SPICY RIGATONI A LA VODKA & BURRATA**.....29
Tomato sauce, red pepper flakes, a splash of vodka & cream
- ROTISSERIE CHICKEN**.....31
Roasted chicken from Murray's Catskills, filled with mushroom fricassee. Served with haricot verts, mashed potatoes & natural tarragon chicken jus
- BERKSHIRE PORK CHOPS**.....34
Slow roasted, served with potatoes & mustard marmalade, Granny Smith apples & Calvados pork jus
- BEEF BOURGUIGNON** Traditional French recipe.....36
Short ribs marinated & braised in red wine. Served with organic baby carrots, mushrooms & pearl onions & garlic mashed potatoes
- STEAK FRITES**.....42
Prime cut 10oz. free range, grass fed, certified Angus steak, grilled. Served with French fries
- FILET MIGNON FLAMBÉ**.....49
Served in peppercorn sauce, mashed potatoes & asparagus