



Les Hors D'oeuvres - Appetizers

Le Saumon Fumé Et Sa Garniture 12

House –Cured Smoked Salmon/ Dijon Mustard/Onions/Free Cage Boiled Eggs/Cornichons/Garlic Toast Points

La Pâté Fait Maison 10

Homemade Pâté/Country Style/Condiments

La Tartare De Boeuf 13 Dinner Size 20

Prime Filet of beef tenderloin/Capers/Dijon/Cognac/Toast points

Le Crabe Façon St. Martin's 12

Jumbo Lump Crab Cake/ Sauteed /Tarragon Aioli

Les Crevettes St. Martin's 12

Jumbo Shrimps/Pan –Seared/Champagne Dijon Sauce

Les Escargots St. Martin's 10

Snails/Roasted Shallots/Roasted Garlic Butter Sauce

Le Foie Gras Au Vin de Porto et Pommes Confites 18

Foie Gras/Caramelized Granny Smith Apple/Port Wine Reduction

Les Potages - Soups

La Brie Et Champagne 7

Champagne Brie

La Gratinée Des Halles 7

Baked Onion Soup

Les Salades –Salads

La Salade César / Caesar Romaine Lettuce/Parmesan Tuile 7.00

La Petite Salade du Printemps/Vinaigrette Framboise 7.00

Organic Greens/Pecan/Swiss Cheese/Cherry Tomato/Raspberry Vinaigrette

La Petite Salade de Poires Et Betteraves 9

Beet & Pear Salad/Pecan/Stilton Cheese/Dijon Vinaigrette

Entrees

Le Filet de Sole St. Martin's 21

Sauteed Filet of Lemon Sole/Shrimps / Mushroom/Caper/Belle Meunière Sauce

Le Filet de Saumon Grillé Sauce Champagne Dijonnaise 20

Grilled Salmon/ Champagne Dijon Sauce

Les Coquilles Saint Jacques Au Grand Marnier 29

Seared Diver Scallops/ Spinach/Roasted Red Bell Pepper/Couscous/

Grand Marnier Sauce

Les Fruits De Mer Thermidor 37

6oz Cold Water Australian Lobster Tail/Gulf Shrimp/Jumbo Lump Crabmeat/Sea Scallop/Sherry/Tarragon/Béchamel Sauce

Le Veau à la Française 24

Scaloppini of Veal/Capers/Lemon Butter White Wine

Le Filet De Boeuf Au Poivre, Pommes Frites 30

Pepper Crusted Prime Filet of Beef tenderloin/Green Peppercorn Brandy Sauce

Les Tournedos Rossini 36

Seared Medallions of Prime Beef Tenderloin/Fois Gras/ Black Truffle/Cognac/Demi-Glaze/Your Choice of Potatoes or French Fries

Les Biftecks Sauce Diane 34

Medallions of prime Beef tenderloin Sauteed /Mushroom/Dijon/Burgundy Red

Wine Reduction /Your Choice of Potatoes or French Fries

Filet De Porc Sauce Normande 27

Roasted Pork Tenderloin/Caramelized Apple/Madeira Wine Reduction

Le Carré D' Agneau Grillé 34

Grilled Rack of Lamb/ Roasted Garlic /Rosemary Tomato Sauce

Le Demi Canard Aux Abricots Et Au Cassis 25

Roasted Half Duckling/Apricots/ Black Currants

Le Blanc de Poulet Au Boursin 18

*Sauteed Thin Slice of Farm Raised Breast of Chicken/
Mushroom/Asparagus/Parsley/Boursin Cheese*

All Entrees served with Chef Choice of Seasonal vegetables and Starch