

The Menu

Appetizers

<i>Carrot Ginger Bisque</i>	<i>Home made creamed bisque</i>	13
<i>Asparagus Bisque</i>	<i>Home made creamed bisque</i>	13
<i>Mushroom Delight</i>	<i>Mushrooms sautéed in a creamy garlic sauce served on slightly toasted home-made bread</i>	19/27
<i>Goat cheese Salad</i>	<i>A warm goat cheese pillow encased in pastry drizzled with honey served atop a mix of romaine, arugula, cherry tomato, apple, cucumber, shallot and walnut</i>	split 26
<i>Grilled Octopus</i>	<i>Grilled octopus served atop a cauliflower puree with a petite arugula salad</i>	26
<i>Steak Tartare</i>	<i>Raw 100% Certified Angus Beef Filet Mignon prepared to order and seasoned to perfection with capers, egg yolk and pickles, served with baguette</i>	26
<i>Burrata</i>	<i>Fresh creamy mozzarella cheese atop a petite arugula and tomato salad served with avocado mousse, basil crystals and crostini</i>	21

From the Sea

<i>Seared Salmon</i>	<i>Seared salmon served with a steamed vegetable bouquetière, red potatoes and a creamy leek sauce</i>	39
<i>U8 Scallops</i>	<i>Seared sea scallops on a bed of risotto with a candied tangerine beurre blanc sauce</i>	54
<i>Black Grouper Filet</i>	<i>Black grouper filet served seared on mashed potatoes with asparagus and a traditional sauce vierge (diced tomato and red onion, herbs and extra virgin olive oil)</i>	49

The Mussels

*PEI served with homemade fries
For health safety reasons, mussels are not to be boxed*

<i>Marinière Mussels</i>	<i>The traditional base of all mussel recipes with celery, onions and butter</i>	35
<i>Chardonnay Mussels</i>	<i>Chardonnay has been added to the traditional Marinière recipe</i>	35

<i>Creamy garlic Mussels</i>	<i>Mussels Marinière with fresh garlic and cream</i>	35
<i>Tomato Mussels</i>	<i>Mussels Marinière with tomato, fresh basil, garlic and a hint of Chardonnay</i>	35
<i>Dijon Mussels</i>	<i>Mussels Marinière with Dijon mustard, cream and a hint of Chardonnay</i>	35
<i>Curry Mussels</i>	<i>Mussels Marinière with curry, apple, cream and a hint of Chardonnay</i>	35
<i>Blue Cheese Mussels</i>	<i>Mussels Marinière with blue cheese, cream and a hint of Chardonnay</i>	35
<i>Provençal Mussels</i>	<i>Mussels Marinière with tomato and basil, flavored with Pastis</i>	35
<i>Angela's favorite</i>	<i>Provençal Mussels with cream</i>	35
<i>Asparagus Mussels</i>	<i>Mussels Marinière with asparagus, fresh basil, tomato, cream and a hint of Chardonnay</i>	35

From the Land

<i>Steak Tartare</i>	<i>Raw 100% Certified Angus Beef Filet Mignon prepared to order and seasoned to perfection with capers, egg yolk and pickles, served with salad and fries</i>	49
<i>Pork Tenderloin</i>	<i>Baked Pork tenderloin with a creamy mustard sauce, served with a potato carrot mash, asparagus and broccoli</i>	39
<i>Duck Breast Archiduc</i>	<i>Duck breast in a creamy mushroom sauce served with broccoli, asparagus and gratin dauphinois potatoes</i>	54
<i>Filet Mignon 6/9oz</i>	<i>Seared 100% Certified Angus Beef Filet Mignon served with beurre maitre d'hotel, homemade fries and steamed vegetables</i>	54/62
	<i>Add creamy mushroom, dijon mustard or blue cheese sauce for \$7</i>	
<i>Filet Mignon en Croûte</i>	<i>Beef Filet Mignon wrapped in puff pastry with a blue cheese filling served with steamed vegetables and creamer potato</i>	64

\$5 split fee

\$5 appetizer as entree fee

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

*All items are home made with love
and prepared to order by the chef herself*