



## HORS D'OEUVRES

ZUCCHINI PANCAKES.....	14
Yogurt Dill Sauce	
THAI CALAMARI.....	18
Sweet and Spicy Thai Chili Sauce, Peanuts, Cilantro, Green Onions	
ESCARGOTS.....	16
SALMON CARPACCIO.....	19
Avocado, Radishes, Arugula, EVOO ,Lemon Zest	
BLACK TRUFFLE BURRATA.....	18
Spring Tomato Gazpacho, Basil Oil Toasted Baguette	
CHILLI & MAPLE GLAZED ROASTED BRUSSEL SPROUTS.....	16
Pecan and Dried Cranberries	
GRILLED OCTOPUS.....	22
Hummus, Grilled Pita Bread, Olive Tapenade	

## SALADS

SAGE SALAD.....	16
Mixed Greens, Strawberries, Goat Cheese, Walnuts, Champagne Vinaigrette	
GRILLED CALAMARI SALAD.....	18
White Beans, Cherry Tomato, Red Onions, Lemon EVOO	
ROASTED BEETS SALAD.....	15
Goat Cheese Pickled Red Onions, Fresh Mint, Lemon Olive Oil	
SHRIMP & AVOCADO TOWER.....	19
Shrimp, Tomatoes, Cucumbers, Hearts of Palm, Avocado	
CAESAR SALAD.....	14
SEAFOOD SALAD.....	25
Scallops, Calamari, Shrimp Mixed Greens, Fennel, Celery , Lemon Vinaigrette	

## MUSSELS

16/25

### MARINIÈRE

White Wine, Garlic

### PROVENÇALES

Tomato, Basil Garlic

### CLAMS

Marinières or Provençales - 18

## PASTA

CAULIFLOWER MAC & CHEESE.....	25
Baked in Casserole	
LINGUINE FRUIT DE MER.....	34
Shrimp, Calamari, Clams, Mussels, Diced Filet of Sole, Light Tomato Sauce	
SIRLOIN BURGER.....	19

## SANDWICHES

ALL SANDWICHES SERVED WITH POMMES FRITES  
(Add Garnitures \$8)

FILET MIGNON SLIDERS (2).....	22
Mushrooms, Gruyere Cheese	
GRILLED CHICKEN SANDWICH.....	18
Grilled Chicken Caramelized Onions, Melted Gruyere, Onion Soup Dip on the Side (Add Bacon \$4)	
SIRLOIN BURGER.....	19

## DAILY SPECIAL

Monday..... SOLE PAPILLOTTE
Tuesday..... DUCK BREAST
Wednesday..... PAELLA DU PAYS BASQUE
Thursday..... BEEF WELLINGTON
Friday..... GRILLED HALIBUT
Saturday..... BRAISED SHORT RIB
Sunday..... SPAGHETTI AND MEATBALLS

## APPETIZERS

STEAK TARTARE.....	19
GRILLED CHICKEN FLATBREAD .....	16
Garlic Basil Pesto & Provolone Cheese	
EGGPLANT MEATBALLS.....	17
Spaghetti Squash Tomato Basil Sauce, Parmesan Cheese Shavings	
FISH TACO .....	17
Vegetable Slaw, Avocado, Chipotle Aioli	
CAMEMBERT FONDUE .....	20
Melted Camembert Cheese, Toasted Bread, Fresh Apple, Honey Truffle Glazed	
TUNA TARTARE .....	19
FRENCH ONION SOUP.....	13

## FRUITS DE MER

BLUEPOINT OYSTERS – 3.00 EACH
Minimum 3 Order
LITTLE NECK CLAMS – 2.50 EACH
Minimum 3 Order
SHRIMP COCKTAIL (4pcs) – 18
PETIT PLATEAU – 58
4 Oysters, 4 Shrimp, 4 Clams, Steamed Mussels & Seafood Salad

## MEATS AND CHEESE

CHEESE SELECTIONS
Gouda, Roquefort, Camembert, Truffle Pecorino, Manchego, Creamy Goat
MEATS
Chorizo, Prosciutto di Parma, Duck Prosciutto, Pate (Extra \$8 for combo)
PICK ANY THREE.....18
PICK ANY FIVE.....28
DUCK RILLETTES.....16
Mixed Nuts Crusted Duck Pate, Toasted Baguette, Apricot Marmalade

## ENTREES

SOLE MEUNIERE .....	33
Mashed Potatoes, Sautéed Spinach Lemon Caper Sauce	
GRILLED CHICKEN PAILLARD.....	26
Topped With Mixed Greens, Apples ,Celery, Walnuts, Blue Cheese, Champagne Vinaigrette	
GRILLED BRANZINO ALMONDINE.....	37
Toasted Almonds, Haricots Verts, Parsley Lemon Emulsion	
SESAME CRUSTED TUNA.....	39
Roasted Brussel Sprouts and Corn, Ginger Soy Sauce, Wasabi Aioli	
BOEUF BOURGUIGNON.....	34
Braised Beef In Red Wine, Mushroom, Haricots Verts, Carrots, Mashed Potatoes	
BOUILLABAISSE.....	38
French Fish Stew, Clams, Shrimp, Mussels, Boiled Potatoes in a Saffron White Wine Broth	
GRILLED SALMON.....	35
Grilled Asparagus, Grain Mustard Lemon Emulsion	
STEAK FRITES.....	44
12 Oz Grilled Sirloin Steak Served With French Fries & Topped With Truffle Butter	
SHRIMP AND SCALLOPS FRICASSE.....	38
Red Beet Puree, Green Peas , Orange Beurre Blanc	
POULET ROTI.....	27
Roasted Half of Chicken, Roasted Potatoes, mixed Vegetables, Garlic Au Jus	
PECAN CRUSTED CHICKEN BREAST.....	33
Butternut Squash Purée & Leeks, Porcini Mushroom Sauce	
CANARD À L'ORANGE.....	39
Crispy Half Duck, Basmati Rice, Mixed Vegetables, Orange Sauce	
FILET MIGNON AU POIVRE .....	46
10 Oz Filet Mignon, Pommes Frites, Sautéed Spinach, Green Peppercorn Sauce	
FRENCH ONION PORK CHOP.....	34
Mashed Potato, Caramelized Onion Melted Cheese, Onion Soup Au Jus	
GRILLED LAMB CHOP (3) .....	42
Served with Roasted Potatoes, Grill Asparagus, Rosemary Au Jus	

## GARNITURES.....\$11

Haricovets, Sautéed Spinach, Pommes Frites, Roasted Brussel Sprouts  
Asparagus, Roasted Potato,Basmati Rice, Sautéed Mushroom

Substitutions or alterations to dinner items subject to additional charge