

## HORS D'OEUVRES

<b>ZUCCHINI PANCAKES</b> .....	13
Yogurt Dill Sauce	
<b>THAI CALAMARI</b> .....	16
Sweet and Spicy Thai Chili Sauce, Peanuts, Cilantro, Green Onions	
<b>GRILLED OCTOPUS</b> .....	21
Hummus, Grilled Pita Bread, Olive Tapenade	
<b>ESCARGOTS</b> .....	14
<b>THIN CRUST SMOKED SALMON PIZZA</b> .....	17
Avocado, Dill Cream, Capers	
<b>BLACK TRUFFLE BURRATA</b> .....	16
Tomatoes, Arugula, aged Balsamic Glaze	

## APPETIZERS

<b>STEAK TARTARE</b> .....	16
<b>WILD MUSHROOM FLATBREAD</b> .....	15
With Caramelized Onions & Gruyere Cheese	
<b>EGGPLANT MEATBALLS</b> .....	14
Spaghetti Squash Tomato Basil Sauce, Parmesan Cheese Shavings	
<b>FILET MIGNON TACO</b> .....	16
Diced Filet Mignon & Vegetable Slaw	
<b>TUNA TARTARE</b> .....	18
<b>SPINACH AND ARTICHOKE DIP</b> .....	16
Melted Camembert Cheese , Pita Bread Chips	
<b>FRENCH ONION SOUP</b> .....	13

## SALADS

<b>SAGE SALAD</b> .....	14
Mixed Greens, Endive, Beets, Goat Cheese, Walnuts, Raspberry Vinaigrette	
<b>GRILLED CALAMARI SALAD</b> .....	16
Baby Arugula, Chickpeas, Roasted Peppers, Eggplant Confit, Lemon EVOO	
<b>ROASTED BEETS SALAD</b> .....	14
Goat Cheese Pickled Red Onions, Fresh Mint, Lemon Olive Oil	
<b>SHRIMP &amp; AVOCADO TOWER</b> .....	16
Shrimp, Tomatoes, Cucumbers, Hearts of Palm, Avocado	
<b>CAESAR SALAD</b> .....	13
<b>SEAFOOD SALAD</b> .....	23
Scallops, Calamari, Shrimp Mixed Greens, Fennel, Celery , Lemon Vinaigrette	

## FRUITS DE MER

<b>BLUEPOINT OYSTERS – 3.00 EACH</b> Minimum 3 Order
<b>LITTLE NECK CLAMS – 2.50 EACH</b> Minimum 3 Order
<b>SHRIMP COCKTAIL (4pcs) – 17</b>
<b>PETIT PLATEAU – 55</b> 4 Oysters, 4 Shrimp, 4 Clams, Steamed Mussels & Seafood Salad

## MEATS AND CHEESE

<b>CHEESE SELECTIONS</b> Gouda, Roquefort, Camembert, Truffle Pecorino, Manchego, Creamy Goat
<b>MEATS</b> Chorizo, Prosciutto di Parma, Duck Prosciutto, Pate (Extra \$8 for combo)
<b>PICK ANY THREE</b> .....16
<b>PICK ANY FIVE</b> .....25
<b>CHICKEN LIVER PATE</b> .....12 Toasted Bread, Fig Marmalade

## MUSSELS

15/25  
**MARINIÉRE**  
White Wine, Garlic  
**PROVENÇALES**  
Tomato, Basil Garlic  
**CLAMS**  
Marinières or Provençales - 16

## PASTA

<b>ORECCHIETTE PRIMAVERA</b> .....	23
Broccoli Rabe, Fresh Tomatoes, Zucchini, Red Bell Pepper	
<b>LINGUINE FRUIT DE MER</b> .....	29
Shrimp, Calamari, Clams, Mussels, Diced Filet of Sole with Fra Diavolo Sauce	

## SANDWICHES

<b>SIRLOIN BURGER</b> .....	18
Add Cheese Or Mushroom Or Caramelized Onions \$2	
<b>FILET MIGNON SLIDERS (2)</b> .....	21
Mushrooms, Gruyere Cheese	
<b>GRILL CHICKEN SANDWICH</b> .....	16
Grilled Chicken Caramelized Onions, Melted Gruyere, Onion Soup Dip on the Side (Add Bacon \$2)	

## ENTREES

<b>SOLE MEUNIÈRE</b> .....	29
Mashed Potatoes, Sautéed Spinach Lemon Caper Sauce	
<b>GRILLED CHICKEN PAILLARD</b> .....	24
Topped With Mixed Greens, Apples ,Celery, Walnuts, Blue Cheese, Champagne Vinaigrette	
<b>GRILLED BRANZINO</b> .....	33
Cherry Tomatoes, Basil Lemon Emulsion	
<b>SESAME CRUSTED TUNA</b> .....	35
Seaweed Salad, Ginger Soy Sauce, Wasabi Aioli	
<b>BOEUF BOURGUIGNON</b> .....	29
Braised Beef In Red Wine, Mushroom, Haricots Verts, Carrots, Mashed Potatoes	
<b>BOUILLABAISSE</b> .....	33
French Fish Stew, Clams, Shrimp, Mussels, Boiled Potatoes in a Saffron White Wine Broth	
<b>GRILLED SALMON</b> .....	31
Grilled Asparagus, Grain Mustard Lemon Emulsion	
<b>STEAK FRITES</b> .....	38
12 Oz Grilled Sirloin Steak Served With French Fries & Topped With Truffle Butter	
<b>SHRIMP AND SCALLOPS FRICASSE</b> .....	34
Sautéed Sweet Corn, Leeks and Mushrooms, Truffle Cream Sauce	
<b>POULET ROTI</b> .....	26
Roasted Half of Chicken, Roasted Potatoes, mixed Vegetables, Garlic Au Jus	
<b>PECAN CRUSTED CHICKEN BREAST</b> .....	29
Butternut Squash Purée & Leeks, Porcini Mushroom Sauce	
<b>CANARD À L'ORANGE</b> .....	33
Crispy Half Duck, Basmati Rice, Mixed Vegetables, Orange Sauce	
<b>FILET MIGNON SURF AND TURF</b> .....	42
Filet Mignon, Shrimp Scampi, Asparagus, Lemon White Wine Sauce	
<b>GRILLED PORK CHOPS</b> .....	28
Caramelized Apple, Sautéed Vegetables, Calvados sauce	
<b>PISTACHO CRUSTED RACK OF LAMB</b> .....	36
Served with Fingerling Potatoes, Sautéed Broccoli Rabe, Rosemary Au Jus	