

## HORS D'OEUVRES

<b>BEETS MARINATED SALMON GRAVLAX</b> .....	13
Horse Radish Cream Fresh, Garnished with Tobiko Caviar	
<b>CRISPY CRAB TACO</b> .....	16
Hard Shell Taco, Crab Meat, Chipotle Aioli Sauce	
<b>ZUCCHINI PANCAKES</b> .....	13
Yogurt Dill Sauce	
<b>GRILLED CALAMARI</b> .....	15
Fra Diavola Sauce, Crostini Bread	
<b>ESCARGOTS</b> .....	14
<b>THIN CRUST SEARED TUNA PIZZA</b> .....	17
Avocado, Green Onions, Bell and Jalapeño Peppers	

## APPETIZERS

<b>STEAK TARTARE</b> .....	15
<b>FILET MIGNON FLATBREAD</b> .....	17
Mushroom, Gruyere & Caramelized Onions	
<b>FIG AND GOAT CHEESE TART</b> .....	14
Garnished with Arugula, Balsamic Reduction	
<b>GRILLED FILET MIGNON SKEWERS</b> .....	16
Chimichurri Sauce	
<b>TUNA TARTARE</b> .....	17
<b>SPINACH AND ARTICHOKE DIP</b> .....	16
Melted Camembert Cheese , Pita Bread Chips	
<b>FRENCH ONION SOUP</b> .....	12

## SALADS

<b>SAGE SALAD</b> .....	14
Mixed Greens, Endive, Beats, Goat Cheese, Walnuts, Raspberry Vinaigrette	
<b>GRILLED CALAMARI SALAD</b> .....	16
Baby Arugula, Chickpeas, Roasted Peppers, Eggplant Confit, Lemon EVOO	
<b>BABY ARUGULA &amp; PORTOBELLO</b> .....	14
Shaved Pecorino, Roasted Peppers Balsamic Vinaigrette	
<b>SHRIMP &amp; AVOCADO TOWER</b> .....	15
Shrimp, Romaine, Hearts of Palm, Avocado	
<b>CAESAR SALAD</b> .....	13
<b>SEAFOOD SALAD</b> .....	21
Shrimp, Crab Meat, Calamari, Mixed Greens, Fennel, Celery , Lemon Vinaigrette	

## FRUITS DE MER

<b>BLUEPOINT OYSTERS – 2.50 EACH</b>
<b>LITTLE NECK CLAMS – 2 EACH</b>
<b>SHRIMP COCKTAIL (5pcs) – 17</b>
<b>PETIT PATEAU – 49</b>
4 Oysters, 4 Shrimp, 4 Clams, Steamed Mussels & Seafood Salad

## MEATS AND CHEESE

<b>CHEESE SELECTIONS</b>
Asiago, Beemster Gouda, Roquefort, Camembert, Truffle Pecorino, Manchego, Creamy Goat
<b>MEATS</b>
Saucisson Sec, Chorizo, Prosciutto di Parma, Duck Prosciutto, Foie Gras Terrine (Extra \$8 for combo)
<b>PICK ANY THREE.....16</b>
<b>PICK ANY FIVE.....25</b>
<b>TERRINE DE FOIE GRAS.....18</b>

## MUSSELS

14/25
<b>MARINIÈRE</b>
White Wine, Garlic
<b>PROVENÇALES</b>
Tomato, Basil Garlic
<b>CLAMS</b>
Marinières or Provençales - 16

## PASTA

<b>GRILLED CHICKEN CAVATELLI</b> .....	24
Olive oil, Roasted Garlic, Spinach	
<b>SHRIMP ANS ASPARAGUS SPAGHETTI</b> .....	21
Light Tomato Cream Sauce	

## SANDWICHES

<b>SIRLOIN BURGER</b> .....	17
Add Cheese Or Mushroom Or Caramelized Onions \$1	
<b>FILET MIGNON SLIDERS (2)</b> .....	21
Mushrooms, Gruyere Cheese	
<b>SHRIMP ROLL</b> .....	19
Avacodo Tossed With Chipotle Sauce	
<b>FILET OF SOLE WRAP</b> .....	18
Arugula, Tomatoes, Nicoise Olives	
<b>FRENCH ONION CHICKENDIP</b> .....	15
Grilled Chicken Caramelized Onions, Melted Gruyere, Onion Soup Dip on the Side (Add Bacon \$1)	

## ENTREES

<b>HERB CRUSTED SOLE</b> .....	28
Basmati Rice, Sauteed Spinach , Roasted Pepper Coulis	
<b>GRILLED CHICKEN PAILLARD</b> .....	25
Topped With Mixed Greens, Apples ,Celery, Walnuts, Blue Cheese, Champagne Vinaigrette	
<b>FRICASSEE OF SHRIMP</b> .....	32
Potato Puree, Oyster Mushroom & Green Peas and Sweet Corn, Truffle Cream Sauce	
<b>SESAME CRUSTED TUNA</b> .....	35
Seaweed Salad, Ginger Soy Sauce, Wasabi Aioli	
<b>BOEUF BOURGUIGNON</b> .....	26
Braised Beef In Red Wine, Mushroom, Haricots Verts, Carrots, Mashed Potatoes	
<b>BOILED COD FILET</b> .....	28
Sauteed Clams,Leeks,Boiled Potatoes, White Wine Sauce	
<b>GRILLED SALMON</b> .....	29
Roasted Tomato and Artichoke Ragout, Saffran Citrus Sauce	
<b>STEAK FRITES</b> .....	36
12 Oz Grilled Sirloin Steak Served With French Fries & Topped With a Truffle Butter	
<b>GRILLED FILET OF TROUT</b> .....	27
Fingerling Potatoes, Olives, String Beans, Lemon Caper Sauce	
<b>POULET ROTI</b> .....	25
Roasted Half of Chicken, Roasted Potatoes, Julienne Vegetables, Garlic Au Jus	
<b>PECAN CRUSTED CHICKEN BREAST</b> .....	27
Butternut Squash Purée & Leeks, Porcini Mushroom Sauce	
<b>CANARD À L'ORANGE</b> .....	33
Crispy Half Duck, Basmati Rice, Julienne Vegetables, Orange Sauce	
<b>FILET MIGNON AU POIVRE</b> .....	38
8 Oz. Filet Mignon, Roasted Potatoes, Haricots Verts, Green Peppercorn Sauce	
<b>PROSCIUTTO WRAPPED PORK TENDERLOIN</b> .....	26
Roasted Potatoes, Julienne Vegetables, Garlic Au Jus	
<b>GRILLED LAMB CHOPS (4)</b> .....	34
Vegetable Risotto, Rosemary Au Jus	