





ESCARGOT A LA BOURGUIGNON

SOUP DU JOUR

SAGE SALAD

Mixed Greens, Endive, Beets, Goat Cheese, Walnuts, Raspberry Vinaigrette

CHICKEN LIVER PATE Toasted Bread, Fig Marmalade

FILET MIGNON TACOS Red Cabbage Teriyaki Glaze Add \$4 MAIN COURSE SELECTIONS

MOULES ET FRITES

Prince Edward Island Mussels Served with French Fries Marinière - Garlic, Parsley, White Wine Broth or Provençale - Garlic, Tomato, Basil sauce

> **RAVIOLI DU JOUR** Mushroom Ravioli, Truffle Cream Sauce

STEAK FRITES

12 oz Grilled NY Sirloin Served With French Fries Topped With Truffle Butter Add \$12.00

SHRIMP AND SCALLOPS FRICASSE

Sautéed Sweet Corn, Leeks and Mushrooms, Truffle Cream Sauce Add \$10.00

BONELESS WHOLE GRILLED TROUT

Baby Arugula, Cherry Tomatoes, Red Onions Lemon Olive Oil Emulsion

GRILLED CHICKEN PAILLARD With mixed Greens, Walnuts, Apple, Blue Cheese, Celery in Champagne Vinaigrette

> **BRAISED LAMB SHANK** Served over Vegetable Risotto, Rosemary Au Jus Add \$8.00

DESSERT SELECTIONS

CARAMELIZED APPLE BREAD PUDDING

Vanilla Ice Cream, Caramel Sauce

Or



Beverages and Gratuity Are Not Included. No Substitutions or Split, Checks per Table Not Valid with COUPONS or any other DISCOUNTS

