

APERITIF

Lunch Menu

APPETIZERS

FRENCH ONION SOUP	10	FRIED CALAMARI - With caper berry aioli & tomato sauce	13
ZUCCHINI PANCAKES - With dill yogurt sauce	7	GRILLED OCTOPUS - Fingerling potatoes, chorizo, bell peppers, chili oil	19
ESCARGOT	11	PIGNOLI-NUT CRUSTED SCALLOPS - Pan-seared a top califlower smash with spinach & a basil pesto sauce	16
TUNA TARTARE	16		
STEAK TARTARE	12		

CREPES

SERVED WITH SALAD

CHICKEN & SPINACH	14
DICED FILET MIGNON - With mushrooms & cheese	16
SHRIMP & ASPARAGUS	15
HAM & CHEESE	12

FLATBREADS

SERVED WITH SALAD & FRENCH FRIES

CHORIZO - With bell peppers, cheese & fine herbs	13
PROSCUITTO - With caramelized onions & fontina cheese	11

OMELETTES

SERVED WITH SALAD AND FRENCH FRIES

CLASSIC OMELETTE - Fresh herbs & cheese	12
EGG WHITE OMELETTE - Spinach, goat cheese & mushrooms	14

SALADS

ADD GRILLED CHICKEN \$8, ADD GRILLED SHRIMP \$15,
ADD GRILLED SALMON \$18

APERITIF SALAD - Mixed greens with roasted pears, figs & roquefort cheese tossed with a balsamic vinaigrette	11
CAESAR SALAD - Romaine lettuce, shaved parmesan & creamy caesar dressing	10
GRILLED CALAMARI SALAD - Grilled calamari, eggplant confit, roasted peppers & chick peas tossed in a lemon herb vinaigrette	13
SEAFOOD SALAD - Shrimp, scallops, lobster, calamari, mixed greens & pico de gallo, tossed in a lemon & olive oil dressing	21

SANDWICHES

SERVED WITH FRENCH FRIES & SALAD

CROQUE MONSIEUR - Ham, with melted cheese topped with a Béchamel sauce (add a fried egg \$1)	12
CROQUE CANARD - Duck Rillettes topped with apples, melted brie & a Béchamel sauce. (add a fried egg \$1)	14
SIRLOIN BURGER - (Add cheese \$1)	14
"MONTAUK STYLE" LOBSTER ROLL - Boiled lobster tossed in a apple tarragon mayonnaise	23
FILET MIGNON SLIDERS - Two sliders with melted cheese, caramelized onions and sauteed mushrooms	18
FRENCH ONION SOUP SANDWICH - Grilled chicken, caramelized onions, melted gruyere, with onion soup dip on the side. (Add bacon \$1)	15

ENTREES

MOULES & FRITES - Provençals or Marinères	21
SESAME CRUSTED TUNA - With wasabi mash, pickled vegetables & topped with a soy ginger glaze	31
HAZELNUT CRUSTED SALMON - On top of an apple parsnip puree with sautéed spinach & topped with a horseradish sauce	26
COQ AU VIN - Braised chicken slow-cooked in a red wine sauce with bacon, carrots, mushrooms a top mashed potatoes	23
STEAK FRITES - Grilled sirloin steak topped with truffled butter & a side of french fries	33
BUTTERNUT SQUASH GNOCCHI - In a creamy white wine pesto sauce	21
CAVATELLI - Diced Filet Mignon sauteed with leeks, & mushrooms in a creamy cognac sauce	28