

Hors D'oeuvres

RATATOUILLE	5.50
BAKED FRENCH ONION SOUP	6.95
PATE	7.95
MACARONI AND CHEESE	8.95
CHARCUTERIE PLATE (Butcher's Block)	14.95
CHEESE PLATE (Assortment of Imported Cheeses)	14.95
WHITE ANCHOVIES Fresh Marinated white anchovies filets with slivers of fresh apple, Spanish red onion, lemon and cream	9.95
DUCK BREAST Duck breast salad with cider vinaigrette	9.95
CALAMARI Deep fried calamari with cocktail sauce	10.95
BRIE AND ENDIVE French Brie with Belgian endive and raspberry vinaigrette	8.95
FRENCH GREEN LENTILS Green French Lentils with arugula, Port-Salut, Spanish red onion, and garlic vinaigrette	9.95
ESCARGOTS DE BOURGOGNE ½ dozen escargot imported from Bourgogne, France, baked in the shell with fresh garlic butter	13.95
MOULES MARINIÈRE Mussels cooked in white wine, butter, parsley, and shallots W/ POMME FRITES	12.95 14.95
MOULES MAISON Mussels cooked with leeks, butter, cream, white wine, and a hint of chili W/ POMME FRITES	12.95 14.95
MANILA CLAMS With white wine, fresh tomatoes, garlic, and Provencal herbs W/ POMME FRITES	15.95 17.95

Sides

VEGETABLE OF DAY	2.50
POMME FRITES	3.75
	-SIDE
	-BASKET
HARICOT VERTS	4.00
POTATO OF DAY	2.50
RICE PILAF	2.00
SMALL SALAD	3.95
SWEET POTATO FRIES	4.50
	-SIDE
	-BASKET
SAUTÉED SPINACH	4.00

Soupe du Jour

All soups are vegetarian, except Clam Chowder.
All soups and dressings are made on premise.

Served with a choice of:

Organic greens with vinaigrette,
iceberg wedge with bleu cheese dressing,
or mini Caesar salad

9.95

**Add Chicken to any salad 5.00*

MONDAY - Minestrone

TUESDAY - Lentil

WEDNESDAY - Split Yellow Pea

THURSDAY - Navy Bean

FRIDAY - Vegetable *or*

Clam Chowder 10.95

SATURDAY - Potato Leek

SUNDAY - Split Green Pea

Les Salades

Served with soupe du jour

BEET Beets, butter lettuce, onions, orange, goat cheese, and pine nuts	12.95
BABY SPINACH Fresh baby spinach topped with a grilled boneless chicken breast, grapefruit, green beans, and tomatoes	13.95
CHICKEN SESAME Grilled fresh boneless breast of chicken on a bed of baby greens, with sweet bell peppers and tomatoes, tossed in our creamy sesame seed dressing	13.95
NICOISE French style niçoise with organic greens, bell peppers, green beans, potatoes, black olives, anchovies, egg, tomatoes, and flaked tuna	14.95
CALIFORNIAN NICOISE As above with grilled fresh yellowfin tuna steak	16.95
SALMON Grilled salmon with bow tie pasta, spinach, garlic, basil, and olive oil	18.95

Because Patrons are welcome to as much soup as they like while dining in the restaurant, the surplus of soup at the table cannot be taken home. Soup is available to go for \$4.50 per pint. Clam Chowder for \$5.50 per pint.

Minimum service charge \$8.95 per person. State and local sales tax will be added to the prices of all food and beverage items served.
No liquor sold to minors. We reserve the right to refuse service to anyone. Not responsible for lost or stolen item.

Prices subject to change without notice.

Cuisine "Grand-Mère"

19.95

MONDAY

Grilled filet mignon with Béarnaise
and a baked potato

TUESDAY

Oven Braised Oxtail with mashed potatoes

WEDNESDAY

Lamb shank braised with wine and tomatoes

THURSDAY

Braised rabbit with mushrooms,
pearl onions and mustard

FRIDAY

Paella

*Sbrimp, calamari, mussels, clams, sausage
and vegetables over saffron rice*

SATURDAY

Duck a l'Orange with wild rice

SUNDAY

White veal stew with mushrooms and pearl onions

Plats Principaux

PENNE with tomatoes, basil, garlic, and extra virgin olive oil	10.95
"TAIX" ROAST CHICKEN with au jus and pommes frites	13.95
"TAIX" BURGER 1/2 lb. ground beef, with brandy and black pepper aioli, served on a Brioche bun	12.95
<i>With a choice of bleu, brie, or swiss cheese</i>	13.95
CHICKEN BREAST grilled, with grainy mustard, capers, and onion butter sauce	14.95
PORTOBELLO RISOTTO with baby spinach, cream, and cheese	14.95
TROUT "ALMONDINE"	15.95
SHRIMP grilled, with lime and chili, served over ratatouille	19.95
SKIRT STEAK grilled, with lemon parsley butter, and pommes frites	19.95
SEAFOOD TAGLIATELLE with cream and white wine	19.95
PORK CHOP grilled, with caramelized pearl onions and port wine sauce	19.95
SALMON FILET roasted, with champagne cream	19.95
SHORT RIBS braised in Cabernet Sauvignon	20.95
LAMB CHOPS three, with fresh thyme au jus	22.95
RACK OF LAMB with fresh thyme au jus	29.95
NEW YORK 14 oz., with bordelaise	27.95
VEAL CHOP grilled, with shallot sauce	29.95

Traditional Style

ADD \$4.00 TO ANY ENTREE

Served with a choice of: Organic greens with vinaigrette,
iceberg wedge with bleu cheese dressing, mini Caesar salad, and soupe du jour

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