

Happy

Father's Day

SOUP DU JOUR OR FRENCH ONION

LES HORS DOUVRE

Brie & Fig Tartines 5 slices of French baguette, apricot marmalade melted brie cheese, marinated figs, parmesan cheese 14.90

Carpaccio raw thin beef slices, arugula, tomato, garlic truffle oil, parmesan cheese 19.70

Charcuterie et Fromage A trio of artisan chesses, cured meats ,apricot jam, caramelized walnuts, fresh fruit, French baguette 22.50

Escargots Au Beurre Persillé Six escargots served with herbs, maitre d' hotel butter, French baguette 17.25

Moules-frites Steamed mussels in white wine, garlic, parsley, and fresh tomato over French fries 22.50

Coquille Saint-Jacques Pan seared scallops served with light-cream-lemon- garlic-white wine sauce and a side of garlic mashed potatoes.27.95

SALADE

Summer In Paris Mixed greens, strawberries, candied walnuts, red onions, goat cheese, vanilla pomegranate vinaigrette dressing Sm-9.75/ Lg-13.50

Wedge Salad Iceberg lettuce, tomato, red onions, bacon bits, crumbled blue cheese, and house blue cheese dressing 13.50

Caesar Salad Romaine lettuce tossed with home-made caesar dressing and home-made croutons, topped with parmesan cheese Sm-8.75 / Lg- 11.75

Niçoise Mixed greens, grape tomatoes, haricot verts, fingerling potatoes, niçoise olives, red onions, soft-boiled egg, lemon-honey balsamic vinaigrette Sm- 9.65 / Lg- 13.95

SAVORY CREPES

Les Légumes A 18" crepe stuffed with roasted zucchini, yellow squash, mushrooms, sundried tomatoes, artichokes, spinach, tomato basil sauce, crumble goat cheese 18.25

Mona Lisa A 18" crepe stuffed with roasted chicken, bacon, mushrooms, sundried tomatoes, artichokes, spinach, and Mornay sauce 18.25

Boeuf Bourguignon A 18" crepe stuffed with slow cooked short ribs, Bordelaise sauce, mushrooms, onion, provolone cheese 20.25

SWEET CREPES

(add gelato 3.75)

Berry & Berry Nice A 18" crepe stuffed with honey mascarpone cream cheese fresh berries, and Chantilly cream, 15,75

Monkey & Nuts A 18" crepe stuffed with Nutella, bananas, figs, caramelized walnuts, and Chantilly cream, 15.75

Suzette A 18" crepe served with flambé Grand Marnier peaches, and whipping cream, 13.99

Crème de la Crème A 18" crepe stuffed with Bavarian cream custard, bananas, and Chantilly cream, 14.50

Check Out Our NEW Catering Menu and our Sister Restaurant



LES ENTRÉES

Steak Frites Duo of 4oz filet mignon, haricots verts, bordelaise sauce, French fries 36.95

Poulet au Blanc Oven roasted farm-raised chicken breast served with green beans, fingerling potatoes, and garlic white wine sauce 24.75

Canard Au Vin Braised duck legs, mushrooms, carrots, and red wine reduction 31.50

Veau et Champignons Sautéed veal scaloppini, porcini mushrooms, lardons, peas, light brandy cream sauce, soft polenta 34.95

Jarret d' Agneau Braised Lamb shank with natural juices Bordeaux sauce, baby carrots and spinach mashed potatoes 31.50

Saumon Oven roasted salmon fillet served with capers in Meuniere sauce and a side of bacon brussels sprouts 29.50

Bistro Burger 10 oz burger, caramelized onions, gruyere, provolone cheese applewood bacon, aioli, brioche bun 19.95

Filet Steak Sliders A trio of filet mignon sliders spread with Maître d' hotel butter 21.75

FATHER'S DAY SPECIALS

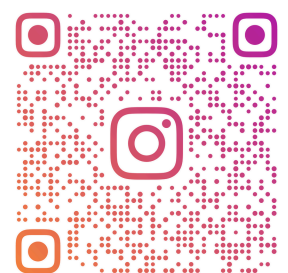
LES ENTRÉES

Truffle Beef Wellington 51.95
Tender puff pastry filled with 4oz fillet mignon wrapped with prosciutto, creamy mushrooms Duxelles served with au poivre sauce asparagus and mashed potatoes.

Lobster Ravioli 26.95
Lobster Ravioli served with light tomato vodka cream sauce topped with parmesan cheese.

Surf & Turf 69.95
4oz Fillet mignon, 8oz Lobster tail served with Bordeaux sauce, drawn butter, sauteed mushrooms and gratins potatoes.

NY Strip Steak 45.90
12oz grilled strip steak served wit mushrooms, au poivre sauce and polenta fries



KATRINALATINBITESANDBAR

Katrina Latin Bites and Bar

(TACOS, TAPAS & TEQUILA ACROSS FROM AMC)