

## APPETIZERS

### PEI MUSSELS MARINIER \$14

A pound of Prince Edward mussels in a butter wine sauce

### BACON ONION TART \$13

Smoked Applewood bacon, onion & crème fraîche

### CHARCUTERIE & CHEESE BOARD \$18

Country pate, prosciutto, Spanish chorizo, brie, goat cheese, Ossau-Iraty sheep milk, Dijon mustard, crostini & grapes

### LOBSTER CIGAR \$15

French inspired lobster roll, with lobster sauce

### ESCARGOT EN CROUTE \$14

Baked snails with Maitre 'D butter, garlic, parsley, lemon juice and shallots.

### BUFFALO SHRIMP \$16

½ pound lightly dusted shrimp served with a mild buffalo crème sauce, blue cheese dip on the side.

## SALADS

### CLASSIC CAESAR \$11

### HOUSE SALAD \$8

### ENDIVE SALAD \$12

Arugula, walnuts, beets, apple & Roquefort with balsamic reduction

## SANDWICHES

### GRILLED CHICKEN SANDWICH \$16

Grilled chicken breast, thick cut bacon and house made avocado ranch, lettuce & tomatoes.

### LA VOUTE CHEESE BURGER \$17

8 oz. black angus burger with brie & caramelized onions

*\* All sandwiches include fries*

## SOUP

### FRENCH ONION \$8

### SOUP DU JOUR \$6 / \$9



Add protein to any salad:

Chicken \$6

Shrimp \$8

6oz Salmon \$17

6oz Scallops \$20

## ENTREES

### BEEF AU POIVRE \$38

7 oz. beef tenderloin, mashed potatoes, haricot vert & cognac crème

### STEAK FRITES \$32

8 oz. New York strip, topped with maître d' hotel butter, petite salad & frites

### MAINE SCALLOPS \$33

Lobster risotto and asparagus with beurre blanc

### PAN SEARED SALMON \$28

Fingerling potatoes, oyster mushrooms, leeks with beurre blanc

### SHRIMP AND GRITS \$26

Sautéed shrimp in a Creole sauce with creamy grits

### BRAISED SHORT RIB

### BOURGUIGNON \$30

Mashed potatoes and Brussel sprouts

### PORK RACK \$29

Pan-seared pork rack, with seasonal vegetables, whipped potatoes, Dijon crème sauce

### HALF ROASTED CHICKEN \$26

Half roasted chicken with roasted acorn squash, carrots and haricot verts

### CASSOULET \$29

Duck confit, lamb, northern white beans, bacon, with garlic, onion, tomato & herbs

### DUCK DUO \$36

Duck leg confit, duck breast, poached pear, wild mushroom & fingerling potato, port wine reduction and haricot vert

## VEGETARIAN

### VEGGIE BURGER \$16

6oz plant-based burger, garlic aioli, roasted red peppers, lettuce & tomato. Served with frites.

### MUSHROOM RAVIOLI \$25

Mushroom filled ravioli, ratatouille with herbed vinaigrette

### OVEN BAKED GOAT CHEESE

### RATATOUILLE \$19

French Provencal stewed vegetables baked with goat cheese. *\* Available as a vegan option*

## SIDES

### MASHED POTATOES \$5

### POM FRITES (FRIES) \$5

### HARICOT VERT \$6

### ROASTED VEGETABLES \$7

## DESSERTS

### CRÈME BRULEE \$12

### CHOCOLATE MOUSSE CAKE \$11

### KEY LIME BAR \$12