

• HORS D'ŒUVRES •

Salade Caesar Traditionnelle*
Traditional Caesar Salad \$9.00

Salade Cassis
Mixed micro greens with Roquefort cheese, roasted beets, walnuts, haricot vert and leeks in a Dijon vinaigrette \$10.00

Salade Frisée aux Lardons
Frisée lettuce served with poached egg and crispy bacon \$9.00

Salade Niçoise
Tuna, olives, tomatoes, string beans, onions, potatoes, sliced egg and lettuce \$13.00

La Soupe Gratinée à l'Oignon
Onion soup with crouton and cheese gratin \$8.00

Saucisson a l'ail et Lentilles
Garlic sausage with French lentils \$10.00

Tarte aux Oignons et Chèvre
Caramelized onion tart served with goat cheese and tomatoes over greens \$9.00

Beignet de Crabe
Pan seared crabcake over baby arugula and grilled red onions with a cornichon caper aioli . . \$14.00

Escargots Maître d'Hôtel
Snails with garlic herb butter sauce \$9.00

Camembert sur Toast
Warm Camembert cheese over croutons with candied pecans and figs in a fig balsamic reduction \$12.00

Quiche aux Lardons
Leeks, Gruyère cheese and lardons quiche \$9.00

Steak Tartare* (raw)
Traditional steak tartare \$13.00

Thon Tartare* (raw)
Traditional tuna tartare \$14.00

MUSSELS • MOULES
CHAUD • HOT

Moules Marinières
White wine and garlic . . . \$14.00

Moules Provençales
Tomato, garlic and basil . . \$14.00

Moules à la Crème Pernod
Anise and cream \$14.00

• ACCOMPAGNEMENTS •

Pommes Frites
French fries \$5.00

Jardinière aux Légumes
Seasonal sautéed vegetables . . \$5.00

Haricot Verts
String beans \$5.00

• ENTRÉES •

Steak Frites*
New York strip steak served with French fries and butter maître d'hôtel (cooked to order) \$28.00

Steak au Poivre Vert*
New York strip steak with fresh green peppercorn sauce, potato gratin and vegetables (cooked to order) \$29.00

Onglet de Bœuf Bordelaise*
Grilled hanger steak sliced and served in a bordeaux wine demi with sautéed spinach and pommes lyonnaises (cooked to order) . . \$22.00

Poulet aux Pecans
Pecan crusted chicken breast, sautéed chestnut honey au jus served with sweet potato, butternut squash gratin and asparagus . . \$21.00

Poulet au Jambon
Sautéed chicken breast stuffed with Roquefort cheese and ham served with roasted tomatoes and artichoke hearts in a chardonnay wine sauce \$21.00

Carre d'Agneau au Vin Porto*
Walnut crusted rack of lamb in a sweet shallot port wine sauce served with sautéed spinach and sage, cranberry bread pudding (cooked to order) \$29.00

Jarret d'Agneau
Braised lamb shank served over wild mushroom risotto with baby carrots \$23.00

Magret de Canard au Cassis*
Duck breast and leg confit with mushroom gratin, fresh raspberries and a touch of cassis (cooked to order) \$25.00

Truite Amandine
Filet of trout sautéed in a lemon brown butter sauce with sliced almonds, haricot verts and noisette potatoes \$22.00

Cabillaud et Coques
Black cod, cockles, leeks and lardons sautéed in a white wine sauce with Yukon potato and parsley purée \$26.00

Saumon aux Lentilles
Dijon crusted salmon over warm lentils and seasonal vegetables in a grain mustard beurre blanc \$23.00

Coquilles St. Jacques et Crevettes
Pan seared scallops and shrimp served with fricassee of leeks, oyster mushrooms and corn in a truffle cream sauce \$27.00

Sole Meunière
Filet of sole sautéed in a brown butter sauce with noisette potatoes and haricot verts \$22.00

• LE BAR A HUÎTRES •

FROID • COLD

Oysters du Jour* (raw) \$12.00

Shrimp Cocktail (4) \$11.00

Little Neck Clams* (raw) \$8.00

• PETITTE ASSIETTE DE FRUITS DE MER •

Shrimp, oysters and clams (3 each) \$15.00 (per person)

• ASSIETTE DE FROMAGE •

Assorted cheese platter \$12.00

CHAUD • HOT

Clams Provençale Tomato, garlic and basil \$11.00

Clams Marinières White wine and garlic butter \$11.00

Clams Kronenbourg Steamed littlenecks in French beer with sliced sausage and honey drizzle \$14.00

• POUR 2 PERSONNES •
PLATES FOR TWO

Poulet Rôti
Roasted chicken with fries and vegetables \$34.00

Chateaubriand*
served with French fries, broccoli rabe and béarnaise sauce (cooked to order) . . . \$59.00

• LES SANDWICHES •

Sandwich de Poulet Grille
Grilled chicken, bacon, grilled red onions, and avocado served on baguette with chipotle aioli and French fries \$15.00

Hamburger Maison*
Homemade sirloin burger served with French fries (cooked to order) \$14.00
with cheese \$15.00
with Roquefort cheese \$16.00

• PÂTES ITALIENNES •
PASTAS

Gratin de Macaroni
Elbow pasta served with lardons and green peas in a light cream sauce \$16.00

Fettucini aux Saucisson et Crevettes
Anduille sausage, rock shrimp and fresh basil in a grain mustard cream sauce . . . \$21.00

Ravioli du Jour
Homemade ravioli of the day \$17.00

• MENU POUR LES ENFANTS •
CASSIS JUNIOR
(CHILDREN 10 AND UNDER- NO EXCEPTIONS)

Hamburger*
Homemade burger served with French fries (cooked to order) \$10.00
with cheese \$11.00

Poulet Grillé sur Fettuccini
Grilled sliced chicken breast served over fettuccine with tomato sauce. \$11.00

Open for Brunch, Lunch & Dinner.
Reservations accepted for Valentine's Day, Mother's Day, New Year's Eve and for parties of 6 or more.

Chef David Bonilla



• PLATS DU JOUR •
OUR DAILY SPECIALS

<p>— MONDAY —</p> <p>Sole en Papillote</p> <p>Sole, scallops, rock shrimp, roasted garlic and herb butter baked in parchment paper</p> <p style="text-align: center;">\$22.00</p>	<p>— TUESDAY —</p> <p>Canard à l'Orange</p> <p>Crisp duck served with wild rice and vegetables in an orange sauce</p> <p style="text-align: center;">\$24.00</p>	<p>— WEDNESDAY —</p> <p>Cassoulet</p> <p>White bean stew with duck leg confit, pork loin, bacon and sausage</p> <p style="text-align: center;">\$23.00</p>	<p>— THURSDAY —</p> <p>Coq au Vin</p> <p>Chicken simmered in a red wine reduction sauce served with buttered noodles</p> <p style="text-align: center;">\$21.00</p>	<p>— FRIDAY —</p> <p>Bouillabaisse</p> <p>South of France's mixed seafood in own broth over potatoes and vegetables</p> <p style="text-align: center;">\$28.00</p>	<p>— SATURDAY —</p> <p>Côtes de Bœuf Braisées</p> <p>Braised short ribs in a red wine reduction served over asparagus risotto</p> <p style="text-align: center;">\$28.00</p>	<p>— SUNDAY —</p> <p>Blanquette de Veau</p> <p>Cubed veal served with turnips, carrots and green peas in a very light cream sauce</p> <p style="text-align: center;">\$22.00</p>
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*Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. †May be cooked to order. Fall/Winter 09

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