



**Classic Caesar Salad 10**

*Prepared Table Side*

**Herb Roasted Beet Salad 10**

*Spiced Almonds, Goat Cheese, Micro Greens, Stone Mustard Rosemary Honey Vinaigrette*

**Vichyssoise Soup 8**

*Crème Freche, Gin Tomato Pearls, Chives And Crispy Crackling*

**Beef Tartar 15**

*Spiced Cornichons, Onion Marmalade, Prepared Table Side*

**Boeuf Bourguignon 16**

*Red-Wine Braised Beef with Onions, Mushrooms & Mashed Potatoes*

**Chicken Coq Au Vin 16**

*Red Wine Marinated Chicken, Baby Potatoes, Daily Vegetables*

**Beef Tenderloin 24**

*Wilted Arugula, Shallot Confit, Calvados Reduction & Daily Vegetables*

**Lamb Meatball Sandwich 16**

*Lamb Meatballs, fresh Basil Tomato Sauce, Sweet Pea Greens, Choice of Soup Or Salad Of The Day*

**Seafood Risotto 16**

*Assorted Fresh Seafood Mixed with Arborio Rice*

**Grilled Salmon Nicoise Salad 17**

*Grilled Wild Salmon, Mixed Artisan Greens, Baby Potatoes, Free-Range Egg, Green Beans, Olives, Tomatoes & Anchovy*

**Quandra Island Honey Mussels & Frites 16**

*Scallions, Shaved Garlic, White Wine, Lemon Zest*

**Assiette De Fromage 19**

*Assorted Cheeses with Fresh Fruit, Nuts & Dried Fruit*

**Daily Table D'hôte**

*You're Choice of Soup or Salad*

*Main Course \$20.00*