



**SOUPS**

**Soup du Jour** Cup 3.95 Bowl 5.95  
Prepared daily - ask your server

**Soupe a l'Oignon Gratinée** Cup 6.95 Bowl 8.95  
Onion soup topped with a slice of French bread  
and melted Swiss cheese

**PANINIS, WRAPS, & BURGERS**

*Served with your choice of coleslaw, hand-cut Kennebec French fries, sweet potato fries,  
or small mixed green salad with our homemade vinaigrette*

**Grilled Chicken Panini** 11.95  
Grilled chicken breast with tomato,  
basil aioli and mozzarella

and sliced onions

**Steak Focaccia Panini** 13.95  
Sliced grilled flat iron steak, onion chutney,  
Blue Cheese, and arugula

**Hamburger or Cheeseburger**  
**(with Swiss, Blue, or Pepper Jack Cheese)** 11.95  
Half-pound natural California grass-fed beef patty  
on our homemade bun with lettuce, tomato

**Vegan Wrap** 10.95  
Tofu, fresh basil, roasted red bell peppers, hummus,  
baby spinach, extra virgin olive oil,  
and balsamic glaze

**Tuna Wrap** 12.95  
Seared Ahi tuna with wakame, tomatoes, chives,  
romaine lettuce, creamy wasabi,  
and a light ginger-rice vinegar dressing

**HOUSE SPECIALTIES**

**Pâté Sampler** 9.50  
Chicken, duck, and country pâté, served with  
onion chutney, cornichons, pickled garlic,  
and Greek-style Petrou olives

**Quiche** 9.95  
Your choice of spinach, mushroom or Lorraine.  
Served with mixed greens  
and our homemade vinaigrette

**Chicken Pot Pie** 10.95  
Baked fresh from scratch.  
Served with steamed vegetables or mixed greens  
with our homemade vinaigrette

**SALADS**

**Salade Niçoise** 13.95  
Traditional French salad - mixed greens tossed with  
potatoes, green beans, seared Ahi tuna, boiled  
egg, olives, and topped with anchovies (optional)

**Caesar Salad** 9.95  
Romaine lettuce, croutons and Parmesan cheese  
tossed with our French Gourmet Caesar dressing  
With grilled chicken breast 12.95  
With grilled shrimp 14.95

**Hunan Chicken Salad** 12.95  
Sliced grilled chicken breast marinated  
in a tangy sesame dressing, served on Romaine  
lettuce and a julienne of cabbage  
with a light ginger-rice vinegar dressing

**Mixed Greens with Tomatoes** 5.95  
With blue cheese 6.95

**LUNCH ENTRÉES**

*Served with your choice of soup du jour or house salad, steamed vegetables,  
hand-cut Kennebec French fries, or garlic and parsley potatoes unless otherwise stated.*

**Ratatouille** 12.95  
Traditional French recipe: sautéed eggplant,  
onions, bell peppers, zucchini, and tomatoes  
served over quinoa

**Coquilles Saint-Jacques** 19.95  
Pan seared diver scallops, white wine,  
finished with garlic tomato concassé,  
and a touch of cream.

**Steak Pommes Frites** 17.95  
Grilled 7 oz flat iron steak with  
a chimichurri swirl. Served with French fries

**Grilled Salmon** 17.95  
Grilled filet of fresh salmon,  
served with Béarnaise sauce

**Filet Mignon** 24.95  
7 oz cooked to order served with Béarnaise sauce

**Moules Marinières & Pommes Frites** 17.95  
Black Mediterranean mussels sautéed  
with white wine, shallots, garlic and butter.

**Frenched Chicken Breast** 16.95  
Grilled and roasted in a  
fragrant marinade of lemon-lime, mint, garlic,  
onion, cilantro and cumin

**Pan Seared Snapper** 15.95  
Sautéed in a white wine, picante tomato  
concassé and garlic herb butter