Lunch  
Served until 3 pm

**SOUPS**

<table>
<thead>
<tr>
<th>Soup du Jour</th>
<th>Cup 3.95</th>
<th>Bowl 5.95</th>
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</thead>
<tbody>
<tr>
<td>Prepared daily - ask your server</td>
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<table>
<thead>
<tr>
<th>Soupe a l’Oignon Gratinee</th>
<th>Cup 6.95</th>
<th>Bowl 8.95</th>
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<tbody>
<tr>
<td>Onion soup topped with a slice of French bread and melted Swiss cheese</td>
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**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
- **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 and sliced onions
- **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

**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
- **Steak Pommes Frites** 17.95
  - Grilled 7 oz flat iron steak with a chimichurri swirl. Served with French fries
- **Filet Mignon** 24.95
  - 7 oz cooked to order served with Béarnaise sauce
- **Frenched Chicken Breast** 16.95
  - Grilled and roasted in a fragrant marinade of lemon-lime, mint, garlic, onion, cilantro and cumin
- **Coquilles Saint-Jacques** 19.95
  - Pan seared diver scallops, white wine, finished with garlic tomato concassé, and a touch of cream
- **Grilled Salmon** 17.95
  - Grilled filet of fresh salmon, served with Béarnaise sauce
- **Moules Marinieres & Pommes Frites** 17.95
  - Black Mediterranean mussels sautéed with white wine, shallots, garlic and butter
- **Pan Seared Snapper** 15.95
  - Sautéed in a white wine, picante tomato concassé and garlic herb butter

2/11/2020