

Diner

Les Hors D'Oeuvres

Paté Maison 10.25
House Duck Paté

Escargots au Chablis 12.95
Snails in garlic butter and chablis

Saint Jacques au Noilly Pratt, Gratinées 15.50
Scallops Gratinée with Noilly Pratt Vermouth

Tomates au Chèvre 9.00
Warm tomato stuffed with goat cheese on greens

Saumon Fumé 15.50
Mesquite Smoked Salmon

Moules Marinières 18.75
Mussels cooked in white wine

Les Potages

Soupe à l'Onion Gratinée 8.50
Baked Onion Soup

Crème aux Potirons 8.25
Cream of Squash Soup

Vichyssoise 7.25
Cold Leek & Potato Soup

Les Salades

Salade aux Champignons 8.25
Mushroom Salad

Salade d'Epinards 9.25
Spinach Salad

Salade "Le Rendez-vous" 6.95
House Salad with Dressing Vinaigrette

Les Poissons

Saumon à l'Oseille 24.50
Salmon with sorrel sauce

Sole Meunière 41.50
Dover Sole

Le Poisson du Jour • Market Price
Fish of the Day

Crevettes "St. Tropez" 29.25
Sautéed Shrimps with garlic and paprika

Les Viandes

Demi Poulet au Vinaigre de Xerès 19.50
Half Chicken with Sherry Wine

Mignonons de Veau au Calvados 30.75
Veal medallions with apple and Calvados

Carré d'Agneau Provençale 33.00
Baby Rack of Lamb

Rognon de Veau Flambé, Sauce Madère 24.75
Veal Kidneys, Madère sauce and Mushrooms

Chateau Briand Bearnaise Sauce 32.95 per person (2 person minimum)
Roasted Beef tender with herbs de Provence with Bearnaise sauce

Canard Montmorency 27.25
Braised Duck with wild Cherries

Filet au Poivre Vert 33.95
Pepper Fillet Flambé with green peppercorns

Ris de Veau Aux Champignons Dijonnaise 28.75
Sweetbreads of Veal with Dijon mustard, mushrooms and cream sauce.

Assiette Végétarienne 20.95
Grilled or steamed vegetable plate with pasta, garlic, tomato, basil, olive oil

Les Desserts

Bananes Flambée 13.00 Crêpes Suzette 13.00
For two 18.50

Grand Marnier Soufflé served with Sabayon 11.50

Pastry Cart Selection 7.95

Crème Brulée 7.75

Mexican or Irish Coffee 7.95

DeJeuner

Appetizers

ESCARGOTS AU CHABLIS 8.25	DUCK PATE MAISON 5.95
GALLETTE DE POTATOES / GOAT CHEESE 8.95	CRABE SOUFFLE 9.50

Soups

CROQUE ONION SOUP 7.75	SOUP DU JOUR 5.75
VICHYSOISE 6.50	
ANY SOUP OR APPETIZER WITH SALAD EXTRA 2.50	

Daily Special

TUESDAY: SEAFOOD CREPES 13.95
WEDNESDAY: BOEUF BOURGUIGNON 14.25
THURSDAY: BOUCHEE A LA REINE 13.50
FRIDAY: BOUILLABAISSSE 14.95

The Sandwiches

THE BRIE Spread with Tapenade, Tomatoe on Greens 8.75
THE CURED SALMON Spread with Roasted, Garlic Cream Cheese 10.750
<i>All sandwiches are served with Green Salad or Celery Remoulade</i>

Salads Main Course

SALADE NIÇOISE 11.25
Tuna, Anchovies, Tomato, Green Beans, Olives over Mixed Greens
SEA SCALLOPS AU ROQUEFORT 11.95
Blackened Sea Scallops on Greens topped with Roquefort Cheese
WARM TOMATOE AND GOAT CHEESE OVER MIXED GREENS 10.25
With Mustard Vinaigrette
SALMON ARTICHOKE GRILLED SALMON 13.95
Tossed with Tomatoe, Cucumber confit, stuff in Artichoke on a bed of green
POACHED SALMON SALAD 12.25
Served on a bed of Spinach Greens, garnished with Celery Root Remoulade and Cucumber Sauce

Entrees

GRILLED VEGETABLE PLATE 9.25	SHRIMP "ST TROPEZ" 15.75
Served with Pasta with Tomato	Saute Shrimp with Garlic Paprika White Wine,
POISSON DU JOUR • MARKET PRICE	BEEF STROGONOF 13.95
Fish of the day: Market price	Sliced beef tenders, Paprika, Dill, Sour cream
MUSSELS MARINIERE 12.25	PASTA OF THE DAY 13.50
Steamed Mussels with white Wine Shallots and Parsley	Changes daily, ask your waiter
VEAL LIVER WITH GLAZED ONIONS 11.50	BREAST OF CHICKEN TARRAGON 13.50
Glazed Onion with Sherry Vinaigler, Veal Demi-Glace	Stuffed with Brie Cheese and baked with Bread Crumbs

All Main Courses Served with Ratatouille Niçoise and Sauté Potatoes

Desserts

FRESHLY MADE PASTRIES 4.95
SHERBETS 3.75
MERINGUE GLACÉ CHANTILLY 4.95
PEACH MELBA 4.95