le déjeuner

APPETIZERS *pour commencer*

SOUP OF THE DAY 13

TUNA TARTARE* 26

CRAB & AVOCADO SALAD 28

STEAK TARTARE* 18

ASPARAGUS MIMOSA 18

TOMATO MOZZARELLA 17

SMOKED SALMON* 26

ESCARGOT 19

SALMON TARTARE* 22

BABY BEET SALAD 18

ENDIVE ROQUEFORT SALAD 19

SALADS *les salades*

GREEK 20
Texas watermelon, feta, tomatoes, cucumbers, red onions, olives, balsamic vinaigrette

WARM GOAT CHEESE 20
mixed greens, bosc pear, toasted walnut, lemon-dijon vinaigrette

SHRIMP 29
bibb lettuce, tomatoes, avocado, cabbage, fennel, red onion, lemon-dijon vinaigrette

COBB 24
bacon, avocado, egg, chicken, blue cheese, tomatoes, green onion, red wine vinaigrette

GRILLED ROMAINE 18
parmesan, lemon-anchovy vinaigrette (+ protein, optional)

LOBSTER 46
couscous, mango, citrus vinaigrette

SUPPLEMENTS *en plus*

SHRIMP 19

SALMON 18

CHICKEN 12

HANGER STEAK 19

ENTREES *les plats*

CAJUN CHICKEN LUNCH 30
beurre blanc, house salad, pommes frites

SALMON BURGER 22
house-made patty, dijon aioli, arugula, pickled onions, avocado, citrus fries

VEAL SCALLOPINI 35
lemon butter sauce, house salad, pommes frites

LOBSTER CAPELLINI 46
herbs de provence

SALMON 39
sautéed fingerling potatoes, fennel, arugula, béarnaise

MOULES FRITES 20
choice of marinière or saffron

HANGER STEAK* 26
shallots, red wine demi, pommes purée

BURGER ET FRITES* 23
gruyère or cheddar, dijon aioli, bacon, caramelized onions, heirloom tomato, bibb lettuce, pommes frites

CHICKEN PAILLARD 28
arugula, sundried tomatoes, parmesan cheese, balsamic vinaigrette

TROUT ALMONDINE 42
lemon butter sauce, shaved almonds, haricots verts

POACHED SALMON 30
cucumber-dill salad, tabbouleh, caper-cornichon sauce

SIDES *à côté*

HOUSE SALAD 11

POMMES FRITES 11

GLAZED SEASONAL VEGETABLES 14

SAUTÉED SPINACH 14

Consuming raw or undercooked meat or fish may cause food borne illness. Please notify us of any food allergies