

◦ **HORS D'ŒUVRES** ◦

Salade Citron
Mixed greens with artichokes, tomatoes and cucumbers in a citrus vinaigrette\$8.00

Salade Caesar Traditionnelle*
Traditional Caesar Salad\$8.00

Salade Frisée aux Lardons
Frisée lettuce served with a poached egg and crispy bacon\$9.00

Escargots à la Bourguignonne
Baked snails with garlic herb butter\$9.00

Soupe à l'Oignon
Onion soup with crouton and cheese gratin\$7.00

Tarte à la Tomate
Baked tart with tomato, Gruyère and caramelized onions over baby greens\$9.00

Steak Tartare* (Raw)
Traditional steak tartare\$13.00

Petatou de Chèvre
Warm potato salad with goat cheese, black olives, bacon and raspberry vinegar\$11.00

Thon Tartare* (Raw)
Tuna tartare marinated in ginger and lemongrass, served with fresh cucumbers\$15.00

Beignet de Crabe
Crab cake on a bed of warm sweet corn salad and tartar sauce\$14.00

Salade Niçoise
Tuna, olives, tomatoes, string beans, onions, potatoes and sliced egg, tossed with lettuce\$12.00

MUSSELS ◦ MOULES
CHAUD ◦ HOT

Moules Marinières
White wine and garlic ...\$14.00

Moules Provençales
Tomato, garlic and basil ...\$14.00

Moules à la Moutarde
White wine, mustard and crème fraîche\$14.00
with French fries add\$3.00

◦ **ACCOMPAGNEMENTS** ◦

Pommes Frites
French fries\$5.00

Haricots Verts
French beans\$5.00

◦ **ENTRÉES** ◦

Steak Frites*
Steak grilled and served with French fries and butter maître d'hôtel (cooked to order)\$26.00

Steak au Poivre Vert*
Pan seared steak served with fresh green peppercorn sauce, potato gratin and vegetables (cooked to order)\$27.00

Onglet Sauce Bordelaise*
Grilled hanger steak, celery chestnut mash, watercress and red wine shallot sauce\$20.00

Magret de Canard au Cassis*
Duck breast and leg confit with mushroom gratin and a touch of cassis (cooked to order)\$22.00

Jarret d'Agneau aux Flageolets
Braised lamb shank with green beans, onion, tomato and herbs of provence\$23.00

Filet Mignon de Porc
Roasted pork tenderloin, apples, potato, bacon and onion gratin with grain mustard sauce\$21.00

Poulet au Citron
Lemon marinated chicken, served with cured lemon, cippolini onion and morel mushroom sauce\$19.00

Carré d'Agneau à l'Ail*
Roasted rack of lamb, potato dauphine, oyster mushroom gratin, cream of garlic and rosemary jus (cooked to order)\$27.00

Thon au Pinot Noir*
Grilled ahi tuna, crispy potato cake, portobello mushroom and vegetables topped with Pinot Noir sauce (cooked to order)\$26.00

Saumon Grillé au Chorizo
Grilled salmon with chorizo, cockles, roasted tomato and red bliss potatoes\$21.00

Morue Provençale
Roasted cod fish, lobster ratatouille and crawfish sauce\$23.00

Sole Meunière aux Chou
Seared sole with bacon, green cabbage, saffron fingerling potato and lemon butter sauce\$20.00

Tatin de Coquille St. Jacques
Roasted scallops over julienne of vegetables, foie gras, puff pastry and white lillet sauce\$24.00

◦ **LE BAR A HÙITRES** ◦

FROID ◦ COLD

Malpeque Oysters* (Raw)P/A
Shrimp Cocktail\$11.00
Little Neck Clams* (Raw)\$7.00

◦ **ASSIETTE DE CHARCUTERIE** ◦

Plate of homemade pâte, cured meat and sausage\$14.00

CHAUD ◦ HOT

Clams Provençales Tomato, garlic and basil\$9.00
Clams Marinières White wine and garlic\$9.00



◦ **PLATS DU JOUR** ◦
OUR DAILY SPECIALS

— **MONDAY** —
Truite Amandine

Seared trout, sautéed spinach, baked potato, sour cream and almond sauce

\$21.00

— **TUESDAY** —
Canard à l'Orange

Half crisp duck served with wild rice and vegetables in an orange sauce

\$22.00

— **WEDNESDAY** —
Cassoulet Toulousain

White bean stew with duck leg confit, bacon and sausage

\$22.00

— **THURSDAY** —
Coq au Vin

Chicken simmered in a red wine reduction sauce served with buttered noodles

\$19.00

— **FRIDAY** —
Bouillabaisse

South of France's mixed seafood in its own broth served with potatoes and vegetables

\$25.00

— **SATURDAY** —
Marmite de Bœuf à l'os

Braised short ribs marinated in cognac and served with carrots, pearl onions and crimini mushrooms

\$26.00

— **SUNDAY** —
Choucroute Alsacienne

Veal sausage, Francfort sausage, smoked pork, bacon and potato in Riesling over braised sauerkraut

\$20.00

◦ **POUR 2 PERSONNES** ◦
PLATES FOR TWO

Poulet Rôti
Roasted chicken with French fries and vegetables ...\$32.00

Côte de Bœuf*
32 oz. prime rib served French fries and béarnaise sauce\$62.00

◦ **LES SANDWICHES** ◦

Sandwich Merguez
Merguez sausage, caramelized onion and frisée salad with harissa sauce served on a baguette\$14.00

Sandwich de Homard
Lobster meat in a herbed mayonnaise served with lettuce, bacon and tomato on brioche\$25.00

Hamburger Maison*
Homemade sirloin burger served with French fries (cooked to order)\$13.00
with cheese\$14.00
with Roquefort cheese\$15.00

◦ **PÂTES A L'ITALIENNE** ◦
PASTAS

Gratin de Macaroni
Penne gratin topped with Gruyère, Parmesan and crème fraîche\$14.00

Tagliatelle à la Valdôtaine
Fettuccini, prosciutto ham, roasted garlic, Bel Paese cheese and crème fraîche\$18.00

Ravioli du Jour
Homemade ravioli of the day\$16.00

◦ **MENU POUR LES ENFANTS** ◦
LES ENFANTS ◦ CITRON JUNIOR (CHILDREN 10 AND UNDER- NO EXCEPTIONS)

Hamburger*
Homemade burger served with French fries (cooked to order)\$10.00

Poulet Grillé sur Fettuccine
Grilled sliced chicken breast served over fettuccini with tomato sauce\$11.00

Open for Brunch, Lunch & Dinner.
Reservations accepted

Chef de Cuisine - Alexandre Petard

*Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.