



Lunch à La Carte

Our Luncheon Plates are served with a complimentary Soup or Salad

Le Saumon cru 13

**Thinly sliced raw Salmon, marinated in Lemon juice, Olive oil, Capers and Chives*

Les Escargots 12

Baked Snails (6) with Garlic and Parsley Butter and Tomato concassée

La Crêpe au Crabe 14

Thin French "Crêpe" stuffed with Lump Crab meat, Béchamel with Swiss cheese

LeThon 14

**Hand Cut sashimi grade Ahi Tuna steak, seasoned in the classic French "Tartare" way (shallots, chives, etc) and seared carpaccio slices, crispy Potatoes, Ginger Vinaigrette*

Le Suprême de Volaille 14

**Sautéed boneless Breast of Chicken, Pommery Mustard Sauce*

Le Foie de veau 13

**Sautéed calf's liver, and Onion marmalade, Port Wine Sauce*

La Salade de Poulet aigre-douce 12

Salad of tender Greens, dried Cherries, Walnuts, Fourme d'Ambert pieces, topped with sliced grilled Chicken, Apple julienne, Shallots, Sherry Vinegar and Walnut Oil Vinaigrette

Le Porc 13

**Grilled Berkshire Pork Tenderloin, Apple and Apricot Chutney, Crispy Potatoes, Dried Cherries Port wine sauce*

Les Coquilles Saint-Jacques 16

Pan seared Diver Sea Scallops over tiny French green Lentils, Champagne Sauce with touch of Saffron

Le Saumon 15.

Poached Filet of Salmon with fresh herbs, sautéed Spinach, **Lemon and Capers Butter Sauce or *Grilled over Tender Greens, finish with our **Heart healthy Sauce** (Petite diced heirloom Tomatoes, Garlic, Fresh Herbs, Olive Oil)*

La Gourmandise de Boeuf 15

**Seared Prime Beef tenderloin Tips, tender mixed Greens, Heirloom Tomato, Cherries, Gorgonzola Croûton, Sherry Walnut Vinaigrette*

La Salade de Coquilles Saint-Jacques aux Truffes 16

Salad of pan seared Diver Sea Scallops on tender Greens and crispy Potatoes, Truffle vinaigrette

Le Crabe 17

Pan seared Local Jumbo Lump Crab Cake (almost no binder), Sauce "Beurre Blanc"

Le Homard 20

*Maine Lobster Tail poached in Olive Oil, fresh sautéed Spinach, Crispy Potatoes, **Shallot "Beurre Blanc"** or Maine Lobster Tail poached in Olive on tender Baby Greens, crispy Potatoes, **Truffle vinaigrette***

Le Steak au Poivre 19

**Petite Peppercorn crusted Beef Tenderloin, deglazed with Cognac and demi-glace*

Le Filet grillé Sauce

Roquefort 19

**Petite Beef Tenderloin, Blue Cheese and Port Wine Cream Sauce*

Le Bar et Le Crabe 25

~When available~

Pan seared fresh Filet of Sea Bass topped with Lump Crab meat, sautéed Spinach, Shallot, Saffron Champagne Sauce

L'Agneau 23

**Two Grilled Lamb Chop, Du Puy Lentils, Heirloom Tomatoes, Au Jus*

Le Foie Gras 26

**Pan seared Fresh Duck Liver served with crispy Potatoes, Port Wine sauce*

Le Duo Gourmand 28

**Twin Filets of Beef Tenderloin, one Peppercorn crusted, Cognac and demi-glace sauce, the other with blue Cheese Port wine Cream sauce*

L'Assiette Végétarienne – Market Price

Seasonal Roasted Vegetarian Plate Available, Please ask your Waiter for the choices of the Day