

• HORS D'ŒUVRES •

- Soupe à l'Oignon**  
Onion soup with crouton and cheese gratin .....\$9.00
- Salade Citron**  
Mixed greens with artichokes, tomatoes and cucumbers in a citrus vinaigrette .....\$11.00
- Salade Caesar Traditionnelle\***  
Traditional Caesar Salad .....\$9.00
- Salade Frisée aux Lardons**  
Frisée lettuce served with a poached egg and crispy bacon .....\$11.00
- Salade Niçoise**  
Tuna, olives, tomatoes, string beans, onions, potatoes and sliced egg, tossed with lettuce ...\$16.00
- Escargots à la Bourguignonne**  
Baked snails with garlic herb butter .....\$11.00
- Tarte à la Tomate**  
Baked tart with tomato, Gruyère and caramelized onions over baby greens .....\$11.00
- Salad de Canard**  
Warm duck confit salad with candied pecans, watermelon radishes, pears, and Gorgonzola in a sherry vinaigrette .....\$14.00
- Salade de Crabe**  
Lump crabmeat, avocado, and boston lettuce with a French cocktail sauce .....\$17.00
- Cuisses de Grenouille Provençal**  
Frogs legs sautéed in capers, garlic, and butter over sliced tomatoes and warm frisée ..\$14.00
- Meli-Melo de Saumon**  
Smoked salmon and chilled Atlantic salmon with asparagus, French beans, tomatoes, peppers, cucumbers, red onions, and capers in a house dressing ..\$15.00
- Steak Tartare\*** (Raw)  
Traditional steak tartare ...\$13.00
- Tartare de Thon\*** (Raw)  
Tuna tartare marinated in ginger and lemongrass, served with fresh cucumbers .....\$16.00

**MUSSELS • MOULES  
CHAUD • HOT**

- Moules Marinières**  
White wine and garlic ..\$18.00
- Moules Provençales**  
Tomato, garlic and basil ..\$18.00
- Moules au Raifort et Moutarde**  
Horseradish, mustard cream sauce .....\$18.00

**Demi-Portion** ..... \$10.00  
(small portion)

• ACCOMPAGNEMENTS •

- Pommes Frites**  
French fries .....\$5.00
- Haricots Verts**  
French beans .....\$6.00

• ENTRÉES •

- Steak Frites\***  
Steak grilled and served with French fries and butter  
maître d'hôtel (cooked to order) .....\$31.00
- Steak au Poivre Vert\***  
Pan seared steak served with fresh green peppercorn sauce, potato gratin and vegetables (cooked to order) .....\$32.00
- Bavette Echalotte\***  
Grilled skirt steak with zucchini Provençale in a red wine shallot sauce .....\$24.00
- Epaulé de Porc Braisée**  
Cider braised pork shoulder with apple parsnip purée and pickled red cabbage .....\$25.00
- Carré d'Agneau\***  
Rack of lamb served au jus with asparagus and bleu cheese whipped potatoes .....\$32.00
- Magret de Canard\***  
Duck breast over spinach and mushroom ravioli, with duck leg ragu .....\$28.00
- Poulet Chardonnay**  
Sautéed chicken breast with mushrooms and fresh sweet corn in a Chardonnay sauce .....\$23.00
- Poulet aux Artichaut**  
chicken breast stuffed with artichokes, mushrooms, and spinach over basmati rice in a pan jus .....\$23.00
- Coquilles et Crevettes au Sauce Cognac**  
Sautéed shrimp and scallops with potatoes, andouille sausage, caramelized shallots, and asparagus .....\$27.00
- Thon au Sesame**  
Sesame crusted tuna over baby bok choy and oyster mushrooms in a ginger-soy demi .....\$29.00
- Saumon au Raifort**  
Pan roasted salmon over roasted vegetables and potatoes in a horseradish-beet sauce .....\$26.00
- Bar Raye au Ratatouille**  
Pan seared striped bass over ratatouille with preserved lemon beurre blanc .....\$27.00
- Sole Meunière**  
Filet of sole in lemon and butter with fingerling potatoes and haricot verts .....\$24.00

• LE BAR A HUITRES •

FROID • COLD

- Oysters\*** (Raw) .....Mkt
- Shrimp Cocktail** .....\$13.00
- Little Neck Clams\*** (Raw) .....\$9.00

• PETITE ASSIETTE DE FRUIT DE MER •

- 3 oysters, 3 clams and 3 shrimp .....\$18.00

CHAUD • HOT

- Clams Provençales** Tomato, garlic and basil .....\$10.00
- Clams Marinières** White wine and garlic .....\$10.00



• PLATS DU JOUR •  
OUR DAILY SPECIALS

— MONDAY —  
**Sole en Papillote**

Sole, scallops, rock shrimp, roasted garlic and herb butter baked in parchment paper

\$24.00

— TUESDAY —  
**Canard à l'Orange**

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

\$27.00

— WEDNESDAY —  
**Lotte au Safran**

Roasted monkfish with chorizo and saffron risotto

\$25.00

— THURSDAY —  
**Coq au Vin**

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

\$23.00

— FRIDAY —  
**Bouillabaisse**

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

\$31.00

— SATURDAY —  
**Côtes de Bœuf Braisées**

Braised short ribs, tomato confit, pearl onions and spinach over parsnip purée

\$29.00

— SUNDAY —  
**Jarret d'Agneau**

Braised lamb shank with roasted vegetables and risotto

\$27.00

• POUR 2 PERSONNES •  
PLATES FOR TWO

- Poulet Rôti**  
Roasted chicken with French fries and vegetables ...\$38.00
- Paella du Pays Basque**  
Saffron rice served with mixed shellfish, chicken and sausage .....\$58.00

• LES SANDWICHES •

- Sandwich d'Homard**  
Club sandwich with lobster meat, celery, onion, mayonnaise, lettuce, bacon and tomatoes on brioche .....Mkt
- Sandwich de Sole**  
Filet of sole sandwich, lettuce, tomato, and remoulade sauce on baguette .....\$17.00
- Hamburger Maison\***  
Homemade sirloin burger served with French fries  
(cooked to order) .....\$15.00  
with cheese .....\$16.00  
with Roquefort cheese .....\$17.00

• PÂTES A L'ITALIENNE •  
PASTAS

- Gratin de Macaroni aux Trois Fromages**  
Penne with Gruyère, goat cheese, and Parmesan ..\$18.00
- Fusilli aux palourde et Saucisse**  
Fusilli pasta with andouille sausage, spinach, and clams .....\$23.00
- Ravioli du Jour**  
Homemade ravioli of the day .....\$21.00

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

- Hamburger\***  
Homemade burger served with French fries  
(cooked to order) .....\$11.00
- Poulet Frites**  
Grilled chicken breast with French fries .....\$11.00

Open for Brunch, Lunch & Dinner.  
Reservations accepted

Chef de Cuisine - Tom Wittich