

## DINNER MENU

### SMALL BITES AND APPETIZERS

<b>Organic mix green salad</b> shaved manchego and a mustard vinaigrette	\$6.00
<b>Hummus plate</b> with a assortment of fresh cut raw vegetables and toasted pita bread	\$7.00
<b>Caprese</b> vine-ripened tomatoes, buffalo mozzarella, basil, pesto vinaigrette	\$8.00
<b>Crispy Calamare</b> basket of provençal seasoned calamare with aioli	\$9.00
<b>Radicchio and Manchego Quesadillas</b> with tapenade rub	\$8.00
<b>Ahi Tuna Tartare</b> sesame and peanut oil emulsified tartar with rustic toast points	\$9.00
<b>Charcuterie plate</b> country pâté, saucisson sec with pickled garnishes & dijon mustard	\$8.00
<b>Grilled Confit Vegetables</b> olive oil marinated grilled seasonal vegetables	\$7.00
<b>Maryland Crab Croquetas</b> lightly breaded crab fritter with aioli	\$9.00
<b>Ham Croquetas</b> lightly breaded smoked ham fritter with aioli	\$8.00

### FISH

<b>Dover Sole Almandine</b> seared filet with citrus brown butter with toasted almonds and served with French green beans	\$11.00
<b>Alantic Salmon Provençal</b> grilled filet over freshly stewed vegetables in provençal herbs	\$12.00
<b>Catch of the Day Picatta</b> risotto, lemon caper butter	\$11.00
<b>Cajun Shimp risotto</b> caramelized onions, white wine, parmesan cheese	\$10.00

### MEAT AND FOWL

<b>Chicken Tajine</b> half braised chicken, lemon, olives, onions, over brown rice	\$13.50
<b>Mediterranean CousCous</b> semolina topped with chickpeas, zucchinis, raisins, mergueze lamb sausage in a harrissa chicken jus	\$14.00
<b>Chorizo penne pasta</b> sliced chorizo, penne pasta, and home made tomato sauce	\$11.00
<b>Pork Tenderloin</b> oven roasted, roasted apples, apple brandy sauce	\$12.50
<b>Hachis Parmentier</b> French shepperd pie, ground siloin, topped with home made mash potatoes and a crispy layer of gruyère cheese	\$11.00
<b>Hanger Steak Frites</b> chard roasted served with French fries and bearnaise sauce	\$14.00

### DESERTS

<b>Tarte du Jour</b> butter dough crust pastry crème, fresh fruit and orange glaze	\$5.50
<b>Tarte Tatin</b> upside down caremelized apple tarte, served hot (à la mode \$2.00 extra)	\$6.50
<b>Flourless Chocolate cake</b> served hot (à la mode \$2.00 extra)	\$7.00

### SIDES AND SAUCES

<b>French Fries</b>	\$4.00	<b>Bacon</b>	\$4.00	<b>Herbed Butter</b>	\$2.00	<b>Havarti</b>	\$3.00
<b>Sweet Potato Fries</b>	\$4.00	<b>Mergueze Sausage</b>	\$5.00	<b>Lemon Butter</b>	\$2.00	<b>French Blue</b>	\$3.50
<b>Home fried potatos</b>	\$4.00	<b>Sautéd or grilled veggie</b>	\$4.50	<b>Olives</b>	\$3.00	<b>Feta</b>	\$2.50
<b>Parmesan risotto</b>	\$4.00	<b>Sautéd or grilled onions</b>	\$2.50	<b>Aioli</b>	\$2.50	<b>Swiss / Gruyère</b>	\$3.00
<b>Half Avocado</b>	\$3.00	<b>Steemed white/brown rice</b>	\$8.00	<b>Manchego</b>	\$3.50	<b>Raclette</b>	\$4.00
<b>Grilled Chicken</b>	\$5.00	<b>Grilled shrimp 4pc</b>	\$6.00	<b>Brie</b>	\$3.00	<b>Goat</b>	\$3.00