

DINNER

SOUPS

- FRENCH ONION SOUP WITH FRENCH BAGUETTE AND GRUYERE CHEESE
\$7.50
TOMATO GAZPACHO WITH PICKLED SUMMER VEGETABLES AND AVOCADO
\$7.00

LITE FARE

- CLASSIC CAESAR SALAD, ROMAINE LETTUCE AND SOURDOUGH CROUTONS
\$9.00
ADD CHICKEN \$13.00
OR SHRIMP \$15.00
- SPINACH SALAD WITH GREEN BEANS, PARMESAN, WARM BACON AND MUSTARD VINAIGRETTE
\$12.00
- OUR OWN BLEND OF MIXED LETTUCES WITH ROASTED CORN, AVOCADO, BLACK BEANS AND A SWEET AND SOUR SOUTHWEST DRESSING
\$11.00
- CHARCUTERIE PLATTER WITH COUNTRY PATE, WHOLE GRAIN MUSTARD AND FRENCH BAGUETTE
\$18.00
- ENGLISH PEA, SPINACH AND ARTICHOKE GRATIN WITH GARLIC CROUTONS
\$12.00
- ONE DOZEN RAW OYSTERS WITH MIGNONETTE, COCKTAIL SAUCE AND LEMON
\$15.00
- STELLA ARTOIS STEAM MUSSELS WITH POMME FRITES AND ROUILLE
\$13.00

ENTREE

- ROASTED CHICKEN WITH SPRING VEGETABLES AND POMME PUREE
\$23.00
- GRILLED NEW YORK STRIP "AU POIVRE" WITH FRISEE SALAD AND POMME FRITES
\$27.00
- GRILLED HALIBUT WITH WILD MUSHROOM RAGOUT, TARRAGON AND FAVA BEANS
\$23.00
- PROVENCAL SHRIMP LINGUINI WITH OLIVES, ROASTED TOMATOES AND BASIL
\$24.00
- BRAISED VEAL SHANK WITH WHITE CORN POLENTA AND GREMOLATTA
\$30.00
- SALMON-RADISH SANDWICH ON RYE WITH MAYO AND RED ONION
\$13.00
- CREEK BURGER ON TOASTED KAISER BUN WITH POMME FRITES
\$15.00

DESSERTS

- CRÈME CARAMEL
\$5
- SEASONAL TART TATIN
\$6
- CRÈME BRÛLÉE WITH FRESH BERRIES AND STRAWBERRY SORBET
\$6
- SELECTION OF ICE CREAMS AND SORBETS
\$6
- PROFITEROLLES WITH CHOCOLATE SAUCE AND VANILLA ICE CREAM
\$6