

## Soups and Salads

<i>GF</i> WILD MUSHROOM SOUP with chives . . . . .	13.75
<i>GF</i> HOMEMADE SOUP OF THE DAY . . . . .	8.50
LOBSTER BISQUE. . . . .	15.75
lobster meat, sherry Velouté	
<i>GF</i> SEASONAL BABY FIELD GREENS . . . . .	9.50
with house dressing	
MODERNE CAESAR SALAD . . . . .	10.50
with grana Padano	
ROASTED BEET SALAD . . . . .	13.50
barrel-aged Greek Feta cheese, Champagne vinaigrette, olive toast points	
<i>GF</i> WEDGE SALAD. . . . .	9.50
with caramelized pecans, bacon , dried apricot, Blue cheese, with Ranch dressing	

## Entrée Salads

<i>GF</i> SALAD NICOISE . . . . .	15.50
fingerling potatoes, green beans, tomato egg, olives, capers & lettuce with imported Albacore solid tuna with a mustard vinaigrette	
With fresh seared Ahi Tuna . . . . .	24.50
<i>GF</i> SHRIMP LOUIS . . . . .	15.50
chopped lettuce topped with avocado, Bay shrimp, tomatoes, cucumber and egg, choice of house dressing or 1000 island	
<i>GF</i> CHOPPED SALAD. . . . .	15.50
roasted chicken, beets, bacon, tomato, egg, avocado & 1000 island	
MODERNE CAESAR SALAD with Chicken. . . . .	18.75
with Shrimp . . . . .	23.50
with Salmon . . . . .	23.75
<i>GF</i> WARM SHRIMP SALAD. . . . .	25.50
with avocado and raspberry vinaigrette	
<i>GF</i> WARM MONGOLIAN NEW YORK STEAK SALAD . . . . .	32.00
on a bed of greens	
<i>GF</i> MAINE LOBSTER AND GREEN BEAN SALAD . . . . .	Market Price
with shallots and white wine sauce	

## Entrées

<i>GF</i> HALF CHICKEN vinegar sauce, vegetable medley, crispy potatoes . . . . .	23.50
<i>GF</i> STUFFED CHICKEN BREAST four cheeses, spinach, crispy potatoes . . . . .	24.50
<i>GF</i> DUCK CONFIT crispy potatoes, caramelized apples, spinach salad . . . . .	26.75
SEASONAL SEABASS vegetables, spinach, crispy potatoes, grape lemon sauce . . . . .	28.00
<i>GF</i> MOULES- FRITES fresh mussels steamed in herbs, Chablis with French fries. . . . .	22.50
<i>GF</i> ASPARAGUS 5 MINUTE EGG Prosciutto de Parma, Champagne vinaigrette . . . . .	21.50
MEATLOAF with mashed potatoes, garden vegetables, fresh herbs with natural jus . . . . .	19.75
<i>GF</i> STEAK FRITES aged New York paver, green beans, Maître d' butter & pommes frites. . . . .	32.00
<i>GF</i> MEDALLIONS OF BEEF green peppercorn sauce, vegetables, potatoes. . . . .	29.75
CALIFORNIA SAND DABS with mashed potatoes, capers, lemon herb sauce. . . . .	26.50

SPLIT CHARGE FOR ANY PLATE \$5.00

## Appetizers

CLASSIC LYON STYLE SEAFOOD QUENELLE . . . . .	12.75
in a savory lobster sauce baked with Gruyère	
<i>GF</i> SALMON CARPACCIO PAUL BOCUSE . . . . .	13.75
lemon, chives, olive oil, green peppercorns	
ARTISAN PATÉ . . . . .	15.00
celery root salad, cornichons, Kalamata olives	
FARFALLE PASTA fresh tomato, basil . . . . .	11.50
<i>GF</i> FINGERLING POTATO SALAD . . . . .	11.50
with Lyon sausage, parsley, and shallot vinaigrette	

## Pastas

DITALINI PASTA FAZOO. . . . .	23.75
sausage, vegetables, white beans, swiss chard	
ANGEL HAIR PASTA . . . . .	26.75
with shrimp, tomatoes, fresh thyme	
FARFALLE BOWL fresh tomato, basil . . . . .	18.75

## Burgers & Sandwiches

*\*\* Sandwiches come with a choice of  
fresh fruit, small salad, or French fries \*\**

SEABASS BLT . . . . .	19.00
fresh seabass, bacon, lettuce, tomato on bun, mint remoulade	
PANINI WITH CHICKEN . . . . .	19.75
roasted onions and bell pepper, Goat cheese, spinach, sun- dried tomato aioli on Ciabatta bread	
BERNARD'S SIRLOIN BURGER . . . . .	19.75
baby arugula & cucumber mint salad	
ROASTED LAMB SANDWICH. . . . .	33.50
served open faced with roasted garlic, shallots, cornichons and grilled tomato	

We serve only the freshest food using sustainable hormone-free and antibiotic-free ingredients with local suppliers when possible.

*GF* = Gluten Free    Vegan options Available.