



Appetizers

CLASSIC LYON STYLE SEAFOOD QUENELLE in a savory lobster sauce baked with Gruyère	10.00
SALMON CARPACCIO PAUL BOCUSE lemon, chives, olive oil, green peppercorns	11.00
ARTISAN PATÉ celery root salad, cornichons, Kalamata olives	14.00
FARFALLE PASTA fresh tomato, basil	9.00
FINGERLING POTATO SALAD with Lyon sausage, parsley, and shallot vinaigrette	9.00

Soups and Salads

WILD MUSHROOM SOUP with chives	11.00
HOMEMADE SOUP OF THE DAY	8.00
LOBSTER BISQUE lobster meat, sherry Velouté	13.00
SEASONAL BABY FIELD GREENS with house dressing	9.00
MODERNE CAESAR SALAD with grana Padano	9.00
ROASTED BEET SALAD barrel aged Greek feta cheese, Champagne vinaigrette olive toast points	11.00

Entrée Salads

SALAD NICOISE fingerling potatoes, green beans, tomato egg, olives, capers & lettuce with imported Albacore solid tuna with a mustard vinaigrette	13.50
with fresh seared Ahi Tuna	21.50
SHRIMP LOUIS chopped lettuce topped with avocado, Bay shrimp, tomatoes, cucumber and egg, choice of house dressing or 1000 island	13.50
CHOPPED SALAD roasted chicken, beets, bacon, tomato, egg, avocado & 1000 island	13.50
MODERNE CAESER SALAD with Chicken	16.50
with Shrimp	20.00
with Salmon	21.50
WARM SHRIMP SALAD with avocado and raspberry vinaigrette	21.50
WARM MONGOLIAN NEW YORK STEAK SALAD on a bed of greens	27.00
MAINE LOBSTER AND GREEN BEAN SALAD with shallots and white wine sauce	Market Price



Pastas

TAGLIATELLE PASTA chanterelle mushrooms, lemon, crème fraiche, arugula	19.00
ANGEL HAIR PASTA with shrimp, tomatoes, fresh thyme	20.00
FARFALLE BOWL fresh tomato, basil	17.00

Sandwiches & Paninis

SEABASS BLT fresh seabass, bacon, lettuce, tomato on brioche bun, mint remoulade	15.50
PANINI WITH CHICKEN roasted onions and bell pepper, Goat cheese, spinach, sun-dried tomato aioli on Ciabatta bread	16.75
CRISPY RUSSIAN SANDWICH ham, turkey, Swiss cheese, cole slaw, grilled on rye bread	13.50
BERNARD'S SIRLOIN BURGER brioche bun, baby arugula & cucumber mint salad	18.50
ROASTED LAMB SANDWICH served open faced with roasted garlic, shallots, cornichons and grilled tomato	28.50

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

Entrées

HALF CHICKEN vinegar sauce, vegetable medley, crispy potatoes	20.00
STUFFED CHICKEN BREAST four cheeses, spinach, crispy potatoes	21.00
DUCK CONFIT crispy potatoes, caramelized apples, spinach salad	23.00
SEASONAL SEABASS vegetables, spinach, crispy potatoes, grape lemon sauce	24.00
MOULES- FRITES fresh mussels steamed in herbs, Chablis with French fries	19.50
ASPARAGUS 5 MINUTE EGG Prosciutto de Parma, Champagne vinaigrette	18.00
VEAL PATTY fresh herbs, lemon sauce, field greens, crispy potatoes	26.00
STEAK FRITES aged New York paver, green beans, Maître d' butter & pommes frites	27.00
MEDALLIONS OF BEEF green peppercorn sauce, vegetables, potatoes	27.00

SPLIT CHARGE \$5.00

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