



## Appetizers

CLASSIC LYON STYLE SEAFOOD QUENELLE in a savory lobster sauce baked with Gruyère	10.50
SALMON CARPACCIO PAUL BOCUSE lemon, chives, olive oil, green peppercorns	11.75
ARTISAN PATÉ celery root salad, cornichons, Kalamata olives	14.00
FARFALLE PASTA fresh tomato, basil	9.50
FINGERLING POTATO SALAD with Lyon sausage, parsley, and shallot vinaigrette	9.00

## Soups and Salads

WILD MUSHROOM SOUP with chives	12.00
HOMEMADE SOUP OF THE DAY	8.00
LOBSTER BISQUE lobster meat, sherry Velouté	14.50
SEASONAL BABY FIELD GREENS with house dressing	9.00
MODERNE CAESAR SALAD with Grana Padano	9.50
ROASTED BEET SALAD barrel aged Greek Feta cheese, Champagne vinaigrette olive toast points	12.00
WEDGE SALAD with caramelized pecans, bacon, dried apricot, Blue cheese, with Ranch dressing.	9.00

## Entrée Salads

SALAD NICOISE fingerling potatoes, green beans, tomato egg, olives, capers & lettuce with imported Albacore solid tuna with a mustard vinaigrette	13.75
Also available 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	13.75
CHOPPED SALAD roasted chicken, beets, bacon, tomato, egg, avocado & 1000 island	13.75
MODERNE CAESER SALAD with Chicken	16.75
with Shrimp	21.00
with Salmon	21.50
WARM SHRIMP SALAD with avocado and raspberry vinaigrette	22.75
WARM MONGOLIAN NEW YORK STEAK SALAD on a bed of greens	28.00
MAINE LOBSTER AND GREEN BEAN SALAD with shallots and white wine sauce	Market Price



## Pastas

TAGLIATELLE PASTA Chanterelle mushrooms, lemon, crème fraiche, arugula	20.00
ANGEL HAIR PASTA with shrimp, tomatoes, fresh thyme	21.75
FARFALLE BOWL fresh tomato, basil	17.50

## Sandwiches & Paninis

SEABASS BLT fresh seabass, bacon, lettuce, tomato on brioche bun, mint remoulade	16.00
PANINI WITH CHICKEN roasted onions and bell pepper, Goat cheese, spinach, sun-dried tomato aioli on Ciabatta bread	17.75
CRISPY RUSSIAN SANDWICH ham, turkey, Swiss cheese, cole slaw, grilled on rye bread	13.75
BERNARD'S SIRLOIN BURGER brioche bun, baby arugula & cucumber mint salad	18.75
ROASTED LAMB SANDWICH served open faced with roasted garlic, shallots, cornichons and grilled tomato	29.75

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

## Entrées

HALF CHICKEN vinegar sauce, vegetable medley, crispy potatoes	21.00
STUFFED CHICKEN BREAST four cheeses, spinach, crispy potatoes	22.00
DUCK CONFIT crispy potatoes, caramelized apples, spinach salad	24.00
SEASONAL SEABASS vegetables, spinach, crispy potatoes, grape lemon sauce	25.00
MOULES-FRITES fresh mussels steamed in herbs, Chablis with French fries	20.50
ASPARAGUS 5 MINUTE EGG Prosciutto de Parma, Champagne vinaigrette	19.00
REGULO'S MEATLOAF with mashed potatoes, garden vegetables, fresh herbs WITH natural jus	19.50
STEAK FRITES aged New York paver, green beans, Maître d' butter & pommes frites	28.00
MEDALLIONS OF BEEF green peppercorn sauce, vegetables, potatoes	28.00
SAUTEED CALF'S LIVER with creamy mashed potatoes, Maplewood bacon with Jean Banchet vinegar sauce	25.00
CALIFORNIA SAND DABS with mashed potatoes, capers, lemon herb sauce	24.00

*SPLIT CHARGE FOR ANY PLATE \$5.00*