



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 lobster meat, sherry Velouté	15.75
<i>GF</i> SEASONAL BABY FIELD GREENS with house dressing	9.50
MODERNE CAESAR SALAD with grana Padano	10.50
ROASTED BEET SALAD barrel aged Greek feta cheese, Champagne vinaigrette, olive toast points	13.50
<i>GF</i> WEDGE SALAD with caramelized pecans, bacon , dried apricot, Blue cheese, with Ranch dressing.	9.50

Entrée Salads

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

Appetizers

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

Pastas

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

Burgers & Sandwiches

SEABASS BLT fresh seabass, bacon, lettuce, tomato on bun, mint remoulade	19.00
PANINI WITH CHICKEN roasted onions and bell pepper, Goat cheese, spinach, sun-dried tomato aioli on Ciabatta bread	19.75
CRISPY RUSSIAN SANDWICH ham, turkey, Swiss cheese, cole slaw, grilled on rye bread	15.50
PLANT BASED BURGER chopped lettuce, tomato, red onion, tzatziki on the side	19.75
BERNARD'S SIRLOIN BURGER baby arugula & cucumber mint salad	19.75
ROASTED LAMB SANDWICH served open faced with roasted garlic, shallots, cornichons and grilled tomato	33.50

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

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

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.