

DINNER

Frog Legs, Sauté Provençale \$31

Calamari Steak, Panko Breaded, Angel Hair Pasta \$29

Veal Sauté Piccata, Angel Hair Pasta \$32

The Classic Steak Tartare, Pomme Frite \$32

Maple Leaf Duck Breast, Orange Sauce \$34

Braised Beef Bourguignon, Fettuccini Pasta \$31

Calf's Liver sauté with Onions \$29

Prime Top Sirloin 11oz , Bordelaise Sauce, Pomme Frite \$32

Braised Sweetbread, Mushroom, Au Gratin Potato \$34

Stuffed Boneless Chicken Breast, Spinach, Roasted Bell pepper, Goat Cheese, \$31

(Roasted Red Bell Pepper Sauce, Penne Pasta)

Chicken Breast Paillarde, Pomme Frite, \$29

Veal Kidney, Mustard Cognac Sauce \$30

Fresh Beef Tongue, Fresh Spinach \$30

Split Charge for Main Course \$5

Ask your Server for Fresh Fish of the Day

(Our Fresh Fish is always Wild not Farm)

Consuming raw or undercooked, meat, fish, egg, shellfish may increase your risk of foodborne illness

Please notify your server if you have food allergies