

Complimentary, Assorted Breads, Sweet Butter and Homemade Pate

DINNER

Frog Legs, Sauté Provençale \$39
Veal Sauté Piccata, Angel Hair Pasta \$41
The Classic Steak Tartare, Pomme Frites \$39
Maple Leaf Duck Breast, Orange Sauce \$42
Braised Beef Bourguignon, Fettuccini Pasta \$38
Calf's Liver sauté with Onions \$36
Creekstone 7 oz Choice Filet Mignon, Pomme Frites \$48
Braised Veal Sweetbread, Mushroom, Au Gratin Potato \$41
Organic Chicken Breast Paillarde, Pomme Frites, \$36
Fresh Beef Tongue, Fresh Organic Spinach \$40

Split Charge for Main Course \$8.5

SUBSTITUTION

Penne Pasta Tomato Sauce \$8
Fresh Organic Spinach \$9
Pomme Frites \$8.5

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

Prices to Change Without Notice