



# DINNER MENU



## APPETIZERS

### BAGUETTE CHAUDE \$4.00

Crispy Baguette served with Garlic Butter

### ESCARGOT PERSILLADE \$14.00

Snails cooked in Garlic and Parsley Butter, Puff Pastry

### MONDI' S BRIE CUIT AU FOUR \$14.00

Baked Brie Cheese, Baguette Toast, Fig Spread, Pecans

### FRIED CALAMARI \$16.00

Peppers, Onions, Remoulade Sauce

### OYSTERS ON THE HALF SHELL GF \$15/HALF DOZEN \$27/PER DOZEN

Citrus Mignonette, Horseradish, Lemon

### FOIE GRAS \$18.00

Seared Duck Liver, Demi Glacé Reduction on French Puff Pastry

### SHRIMP CHAMPAGNE BEURRE \$20.00

Five Jumbo Marinated Shrimps Topped with Champagne Beurre Blanc Sauce

### MOULES MARINIÈRE FRITES GF \$21.00

Sautéed Mussels, served in Shallots, Garlic, Parsley White Wine Sauce  
Served with Pommes Frites

### PLATEAU DE CHARCUTERIE \$25.00

Saucisson, Jambon De Pays served with assorted accoutrements, Fresh Baguette

### PLATEAU DE FROMAGE \$22.00

Chef's assortment of cheese, Fresh Baguette

### PLATEAU PARISIENNE \$38.00

Charcuterie and Fromage Combination

## SOUP & SALAD

### Soupe a l'Oignon Gratinee \$12.00

Onion Soup, Swiss Cheese, French Crouton

### Tomato Bisque \$12.00

Savory Fusion of Tomatoes and Aromatic Vegetables

### Bisque De Homard \$13.00

Lobster Bisque

### Salade Mediterranean GF \$13.00

Chopped Cherry Tomatoes, Chopped Onions, Avocado, Cucumbers, Feta Cheese, Lemon Dressing

### The Classic Caesar Salade GF \$12.00

Romaine Lettuce, Parmesan Cheese, Croutons

### La Parisienne Salade GF \$14.00

Mixed Greens, Green Apple, Strawberries, Blueberries, Walnuts, Feta Cheese, House Vinaigrette

### Cucumber Melon Salade GF \$14.00

Field Greens, English Cucumbers, Diced Melon, Crumbled Feta Cheese, Red Onions, Pecans, Mint Leaves, Vinaigrette

## MAIN COURSES

### PARISIENNE BURGER \$18.00

Two Patties, Brie, Arugula, Mushrooms, Aioli, Pommes Frites

### FRENCH DIP \$21.00

Shaved Tenderloin, Provolone Cheese, Mushrooms, Au Jus, Pommes Frites

### BEEF STROGANOFF \$27.00

Beef Tenderloin, Pappardelle Pasta, Mushrooms, Sweet Vermouth, Parmesan Cheese

### LE CONFIT DE CANARD GF \$25.00

Duck Leg, Bordelaise Sauce, Potato Au Gratin, Frisée

### SAUMON AUX AMANDES GF \$25.00

Seared Salmon, Roasted Almonds, Brown Butter, Mixed Veggies

### BOUILLABAISSSE GF \$32.00 GRAND \$55.00

Scallops, Mussels, Salmon, Fennels, Saffron Broth,  
Potatoes or Angel Hair Pasta

### CHICKEN FRANÇAISE \$25.00

Sautéed Chicken Breast, Lemon Butter Sauce,  
White Wine, Angel Hair Pasta

### BLACKENED CHICKEN TRUFFLE MAC & CHEESE \$25.00

Rigatoni Pasta, Truffle Infused Parmesan Cream Sauce,  
Blackened Grilled Chicken Breast

### SPICY RIGATONI PASTA \$25.00

OPTIONAL: ADD CHICKEN \$10, SALMON \$12, STEAK \$14  
Creamy Vodka Sauce, Burrata Cheese

### COQUILLE ST JACQUE PROVENCALE GF \$34.00

Seared Garlic Scallops, Cherry Tomatoes, Risotto

### CREVETTES & HOMARD RISOTTO GF \$34.00

Sautéed Jumbo Shrimps & Lobster Meat, Creamy Mushroom Risotto

### FILET DE LOUP DEMER GF \$36.00

Seared Sea Bass Filet, Sweet Peppers, Aigre Doux Sauce

### BOEUF BOURGUIGNON \$28.00

Braised Beef stew in Red Wine Demi Glacé Sauce, Pearl Onions, Mushrooms, Carrots, Lardon, Baguette

### STEAK FRITES GF 6 OZ. \$35.00, 8 OZ. \$45.00

Sliced Tenderloin, Pommes Frites Served with: Bordelaise Sauce

### STEAK AU POIVRE GF \$40.00

10oz NY Steak, Pepper Crusted, Au Poivre Sauce, Baby Carrots, Broccolini, Pommes Purée

## SIDES

Pommes Frites \$7.00 • Burgundy Mushrooms \$9.00  
Grilled Asparagus \$9.00 • Brussels Sprouts \$9.00 • Grilled Veggies \$9.00  
Cream of Corn \$9.00 • Pommes Purée \$9.00

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.