



## APPETIZERS

### **Baguette Chaude \$4.00**

Crispy Baguette served with Garlic Butter

### **Mixed Herb Frittata \$16.00**

Mixed Herbs, Eggs, Garnished  
with Roasted Walnuts and Barberries

### **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

### **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,  
served on French Puff Pastry

### **Fried Calamari \$16.00**

Peppers, Onions, Remoulade Sauce

### **Moules Mariniere Frites GF \$21.00**

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



## BOARDS

### **Plateau De Charcuterie \$25.00**

Duck Liver Mousse, 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

### **Bisque De Homard \$13.00**

Lobster Bisque

### **Butternut Squash \$11.00**

Butternut Squash, Celery, Carrots

### **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

### **Salade De Betteraves ET Fromage De Chevre \$14.00**

Roasted beets and Goat Cheese, House vinaigrette

### **Salade Mediterranean GF \$14.00**

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

## SIDES:

**Pommes Frites \$7.00**

**Garlic Pommes Puree \$9.00**

**Burgundy Mushrooms \$9.00**

**Grilled Asparagus \$9.00**

**Brussels Sprouts \$9.00**

**Grilled Veggies \$9.00**

**Cream of Corn \$9.00**



**DINNER  
MENU**



**MAIN COURSES**

**TOMATO TART \$18.00**

(Please allow 30 minutes)

Puff pastry, Sliced Tomatoes, Herbs, Bread Crumb

**PARISIENNE BURGER \$18.00**

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

**PATES A LA CARBONARA \$25.00**

Garlic, Parmesan Creamy Sauce, Bacon topped with Egg Yolk

**POULET FRITES GF \$25.00**

Roasted Half Chicken, Pomme Frites, House Salad, Bordelaise Sauce

**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

**SPICY RIGATONI PASTA \$25.00**

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

**CREVETTES & HOMARD RISOTTO GF \$35.00**

Sautéed Jumbo Shrimps & Lobster Meat, Creamy Mushroom Risotto

**LOUP DE MER GF \$36.00**

Branzino, Potato Soubise, Sweet Peppers, Aigre Doux Sauce

**BOEUF BOURGUIGNON \$28.00**

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

**STEAK FRITES GF 6 OZ. \$35.00, 8 OZ. \$42.00**

Sliced Tenderloin, Pomme Frites, served with:  
Sauce Béarnaise & Bordelaise sauce



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