

Appetizers

Baguette Chaude \$4.00

Crispy Baguette served with Garlic Butter

Jumbo Crab Cake \$18.00

Jumbo Lump Crab, Warm Bacon Vinaigrette

Escargot Persillade \$14.00

Snails cooked in Garlic and Parsley Butter, Puff Pastry

Mondit'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

Searched Duck Liver, Demi Glazed Reduction, served on French Puff Pastry

Shrimp Remoulade \$16.00

Boiled Shrimp, Remoulade Sauce, Mix Green

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

Soups & Salads

Soupe a l'Oignon Gratinee \$12.00

Onion Soup, Swiss Cheese, French Crouton

Bisque De Homard \$13.00

Lobster Bisque

The Classic Caesar Salade GF \$11.00

Romaine Lettuce, Parmesan Cheese, Croutons

Wedge Salade GF \$12.00

Iceberg Lettuce, Blue Cheese Dressing, Lardons, Boiled Egg, Tomatoes

La Parisienne Salade GF \$14.00

Mixed Greens, Green Apple, Avocado, Walnuts, Feta Cheese, House Vinaigrette,

Salade De Betteraves ET Fromage De Chevre \$14.00

Roasted beets and Goat Cheese, House vinaigrette

Salade de Printemps GF \$14.00

Mixed Green, Strawberries, Blueberries, Apples, Cherry Tomatoes, Sliced Onions, Goat Cheese, Vinaigrette

Salade Mediterranean GF \$14.00

Chopped Tomatoes, Red Onions, Potatoes, Boiled Egg, Green Beans, Kalamata Olives. Balsamic Vinaigrette

Sides:

Parmesan_Pommes Frites \$7.00

Potato Au Gratin \$7.00

Creamy Mushrooms \$7.00

Risotto \$7.00

Brussels Sprouts \$7.00

Grilled Asparagus \$7.00

Dinner

Entrees

Parisienne Burger \$18.00

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

Moules Mariniere Frites GF \$26.00

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

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

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

Bouillabaisse GF \$32.00

Scallops, Mussels, Salmon, Fennels, saffron broth, Potatoes or Angel Hair Pasta

Coquille St Jacques Provencale GF \$34.00

Seared Garlic Scallops, Cherry Tomatoes, Risotto

Spicy Rigatoni Pasta \$25.00

Optional: Add Chicken \$10, Salmon \$12, Steak \$14
Creamy Vodka Sauce

Crevettes & Homard Risotto GF \$35.00

Sauted Jumbo Shrimps & Lobster Meat, Creamy Mushroom Risotto

Filet De Loup De Mer GF \$36.00

Seared Sea Bass Filet, Sweet Peppers, Aigre Doux Sauce

Boeuf Bourguignon \$28.00

Braised Beef stew in red wine semi glazed sauce, pearl onions, mushrooms, carrots, potatoes

Steak Frites GF 6 Oz. \$35.00, 8 Oz. \$42.00

Sliced Tenderloin, Pomme Frites, served with Bordelaise sauce

Tournedos De Boeuf & Crevettes GF \$49.00

8oz Steak & Jumbo Shrimps, Garlic Butter Sauce, Potatoes Au Gratin, Spring Vegetables
Sauce Béarnaise Roquefort sauce Bordelaise sauce