

THE PARISIAN

DINNER MENU

TO START

STEAK TARTARE hand-cut beef eye round, onions, capers, pickles, seasonings, baguette bread toast	15
FOIE GRAS TERRINE mi-cuit from Perigord region, France	24
PÂTÉ DE CAMPAGNE French country pâté, toast points, prosciutto	16
HOT FOIE GRAS pan seared foie gras, aigre douce sauce (sweet and sour)	28
✦ ESCARGOTS persillade, garlic and parsley butter	14
TARTE FLAMBÉE puff pastry topped with caramelized onions, lardons, cheese, crème fraîche	13

SOUPS

ONION SOUP caramelized onions, baguette bread croutons, swiss cheese gratinee	12
SOUP OF THE DAY	9

SALADS

CAESAR SALAD romaine heart lettuce, croutons dressed with lemon juice, anchovies, garlic, Dijon mustard and Parmesan cheese	13
✦ BEET VOLCANO poached beetroot, goat cheese mousse, chives	14
✦ GARDEN SALAD mixed greens, caramelized pecans, apple, lemon vinaigrette	12
SALAD CHEVRE CHAUD Gratinee goat cheese on a baguette over mix greens, walnuts, maple syrup glaze	15

MUSSEL CORNER APPETIZERS

✦ CHORIZO MUSSELS white wine, shallots, garlic, pan seared chorizo	15
✦ MUSSELS MARINIÈRE white wine, garlic and shallot broth	14
✦ BLUE CHEESE MUSSELS white wine, shallots, blue cheese	15

FISH

✦ CHORIZO MUSSELS white wine, shallots, garlic broth, pan seared chorizo, homemade pommes frites	26
✦ MUSSELS MARINIÈRE white wine, garlic and shallot broth, homemade pommes frites	25
✦ BLUE CHEESE MUSSELS white wine, shallots and blue cheese, homemade pommes frites	26
✦ GRILLED SALMON BRITTANY white wine lemon sauce, vegetables of the day, ratatouille	28
✦ HALIBUT FILET pan seared, capers white wine sauce, vegetables of the day, ratatouille	36
✦ MARKET VEGETABLE PLATE Rutabaga, turnip, squash, carrot, rice, spring pea, ratatouille, cucumber, radish, cherry tomato	24

MEAT

✦ POULET CAJUN sliced chicken breast, light cajun spice and beurre blanc sauce, homemade pommes frites	26
✦ DUCK A L'ORANGE crispy half duck, orange sauce, vegetables of the day	34
✦ STEAK FRITES hand trimmed center cut New York strip, five peppercorn sauce, homemade pommes frites	42
✦ STEAK TARTARE hand-cut beef eye round, onions, capers, cornichons, parsley, seasonings, homemade pommes frites	28
✦ FILET MIGNON 8oz center cut beef tenderloin, Bordelaise sauce, vegetables of the day	49
✦ SKIRT STEAK marinated center cut 10oz skirt steak, homemade pommes frites	48
GOURMET BURGER 8oz ground chuck, caramelized onions, homemade pommes frites Add cheese \$1.50	20

SIDES 8

HOMEMADE POMMES FRITES
VEGETABLES OF THE DAY
POTATO OF THE DAY
SPLIT PLATE

DESSERTS

PROFITEROLES puff pastry, vanilla ice cream, topped with Belgium chocolate ganache	10
CHOCOLATE POT DE CRÈME dark chocolate cream, crumble and crème anglaise	8
✦ PAVLOVA meringue, Chantilly cream and fresh strawberries	10
✦ APPLE CAKE caramelized, topped with crème anglaise	9

DESSERT CRÊPES

CHOCOLATE CRÊPES Belgium chocolate ganache, Chantilly cream	9
SWEET CRÊPES flavored butter and sugar, Chantilly cream	7
FRUIT CRÊPES fresh mixed berry coulis, Chantilly cream	8
CARAMEL CRÊPES butter and homemade caramel sauce, Chantilly cream	9

All Soft Drinks: \$3.50, Coffee \$3.50, Espresso \$4.00, Cappuccino \$4.50

✦ GLUTEN FREE (wheat gluten)

The combination of ingredients makes the flavor of our dishes, please no substitutions.

Please notify us of any food allergies—not every ingredient is listed, and your well-being is important to us.

*Food items are cooked to order or served raw. Consuming raw or undercooked meat, seafood or eggs may increase your risk for food borne illnesses.

20% gratuity will be added to parties of 6 or more