



French Kitchen

DINNER

HORS D'OEUVRES

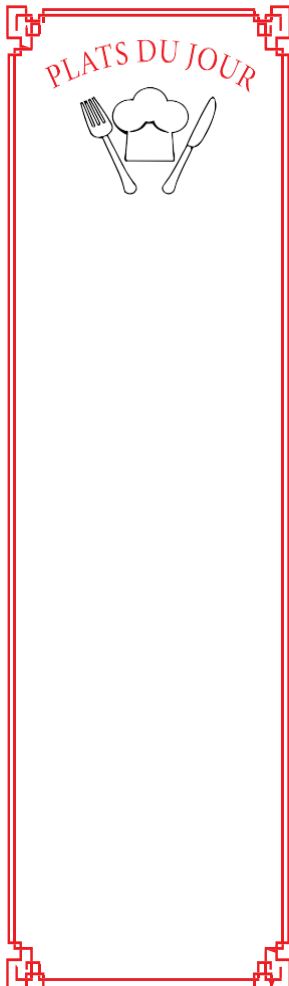
ONION SOUP GRATINÉE	\$9
SOUP OF THE DAY	\$9
MIXED FIELD GREEN SALAD	\$9
<i>w. Goat cheese & almonds</i>	\$11
ESCARGOTS	\$15
<i>w. white bean, garlic butter & herbs in puffed pastry</i>	
ROASTED BEET SALAD	\$13
<i>w. Mache, goat cheese, & candied walnuts</i>	
CAESAR SALAD <i>w. Traditional Caesar dressing</i>	\$10
<i>w. Grilled chicken</i>	\$16
SEARED SEA SCALLOPS	\$15
<i>w. Avocado, mango salsa & balsamic reduction</i>	
FRISÉE AUX LARDONS	\$15
<i>maytag bleu cheese and a soft poached egg, truffle oil w. mustard vinaigrette</i>	
JUMBO CRAB CAKE	\$16
<i>cucumber, roasted red peppers, caper berries, saffron mayonnaise</i>	
SEARED FOIE GRAS <i>poached peach & brioche</i>	\$18
SAUTÉED P.E.I. MUSSELS	\$14
<i>w. White Wine or Tomato Sauce</i>	

EARLY BIRD DINNER \$30

5:00pm-7:00pm



*Choice of House Salad or Soup
Choice of one Entrée
W. N.Y. Strip Steak +\$3
W. Filet Mignon or Duck +\$5
And Tea or Coffee*



ENTRÉES

GRILLED TUNA <i>w. roasted potatoes, petit pan squash & red pepper vinaigrette</i>	\$27
GRILLED SCOTTISH SALMON <i>w. lemon truffle vinaigrette, haricots verts, & mashed potatoes</i>	\$25
N.Y. STRIP STEAK <i>w. pomme frites</i>	\$30
FILET MIGNON AU POIVR	\$33
<i>w. Dauphinoise Potatoes & roasted mushroom w. Brandy cream sauce</i>	
ROASTED DUCK BREAST & CONFIT LEG <i>w. wild rice & asparagus ,orange sauce</i>	\$33
ROASTED FREE-RANGE 1/2 CHICKEN <i>fingerling potatoes & spinach roasted garlic au jus</i>	\$24
GRILLED BAR STEAK (petit tenderloin) <i>w. Roquefort butter & pomme frites</i>	\$25
SCALLOP & SHRIMP RISOTTO <i>w. asparagus, fine herbs, & truffle oil</i>	\$26
RIGATONI <i>spicy sausage w. tomato cream sauce</i>	\$17
SPINACH CHEESE RAVIOLI <i>w. Wild mushrooms</i>	\$17
ANGUS HAMBURGER <i>w. Pomme frites</i>	\$15
add bacon \$2 add cheese \$1.5 add avocado \$3	
CROQUE MONSIEUR <i>French ham, swiss cheese, w. mixed greens</i>	\$15
GRILLED CHICKEN SANDWICH <i>w. Bacon, sriracha mayonnaise, tomato, arugula & pomme frites</i>	\$16

SIDE DISHES

POMME FRITES	\$7	SAUTÉED SPINACH	\$8
FINGERLING POTATOES	\$8	MASHED POTATOES	\$7
ROASTED ASPARAGUS	\$9	HARICOT VERTS	\$8
<i>with Parmesan Cheese</i>			

Brunch Sat - Sun: 12:00pm ~ 4:00pm
Lunch Mon - Fri: 12:00pm ~ 4:00pm

Dinner Sun -Thu: 5:00pm ~ 10:00pm
Fri - Sat: 5:00pm ~ 11:00pm

EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESSES PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES.



French Kitchen

LUNCH

HORS D'OEUVRES

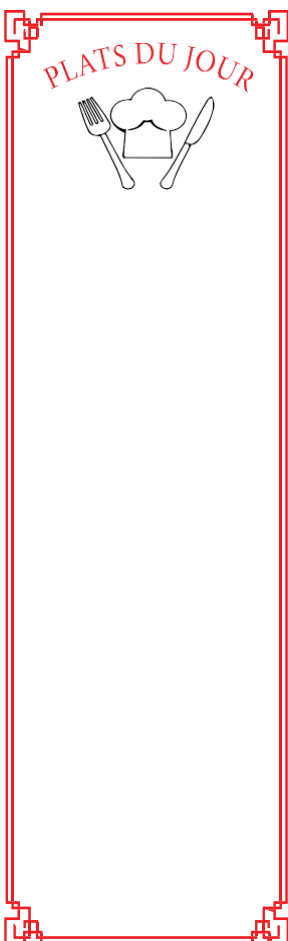
ONION SOUP GRATINÉE	\$8
SOUP OF THE DAY	\$8
MIXED FIELD GREEN SALAD	\$8
w. Goat cheese & almonds	\$10
ROASTED BEET SALAD	\$13
<i>w. Mache, age goat cheese, & candied walnuts</i>	
CAESAR SALAD <i>w. Traditional Caesar dressing</i>	\$9
w. Grilled chicken add	\$6
FRISÉE AUX LARDONS	\$15
<i>maytag bleu cheese and a soft poached egg, truffle oil w. mustard vinaigrette</i>	
JUMBO CRAB CAKE	\$16
<i>cucumber, roasted red peppers, caper berries, saffron mayonnaise</i>	

LUNCH PRIX FIXE \$16



½ soup & ½ house salad
Choice of ½ sandwich or
½ burger or ½ pasta

ENTRÉES



GRILLED SCOTTISH SALMON	\$24
<i>w. lemon truffle vinaigrette, haricots verts, & mashed potatoes</i>	
N.Y. STRIP STEAK <i>w. pomme frites</i>	\$29
ROASTED FREE-RANGE ½ CHICKEN <i>fingerling potatoes & spinach roasted garlic au jus</i>	\$23
GRILLED BAR STEAK <i>w. Roquefort butter & pomme frites</i>	\$24
RIGATONI <i>spicy sausage w. tomato cream sauce</i>	\$16
SPINACH CHEESE RAVIOLI <i>w. Wild mushrooms</i>	\$16
ANGUS HAMBURGER <i>w. pomme frites</i>	\$14
add bacon \$2 add cheese \$1.5 add avocado \$3	
CROQUE MONSIEUR <i>French ham, swiss cheese, w. mixed green</i>	\$14
CROQUE MADAME <i>French ham, swiss cheese, egg over easy w. mixed greens</i>	\$15.5
GRILLED CHICKEN SANDWICH <i>w. Bacon, sriracha mayonnaise, tomato, arugula & pomme frites</i>	\$15
SEARED TUNA SANDWICH <i>w. Wasabi, mayonnaise, tomato, arugula & pomme frites</i>	\$17
EGGS ANY STYLE <i>with pomme frites</i> add bacon \$3	\$12
OMELETTE	\$14
<i>w. Pomme Frites -choose of 3: cheddar, swiss, ham, bacon, spinach, mushrooms, tomato</i>	

SIDE DISHES

POMME FRITES	\$6.5	SAUTÉED SPINACH	\$7.5
FINGERLING POTATOES	\$7.5	ROAST ASPARAGUS	\$8.5
HARICOT VERTS	\$7.5		

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French Kitchen

BRUNCH

12:00PM-4:00PM

HORS D'OEUVRES

FRENCH ONION SOUP \$8

SOUP OF THE DAY \$8

MIXED GREEN SALAD \$8

w. GOAT CHEESE & ALMONDS \$10

CAESAR SALAD \$9

w. CHICKEN add \$6

ROASTED BEET SALAD *w. Mache, age goat cheese, & candied walnuts* \$13

FRISÉE AUX LARDONS *maytag bleu cheese and a soft poached egg, truffle oil w. mustard vinaigrette* \$15

ENTRÉES

EGGS ANY STYLE *with home fries* \$13

add bacon or sausage \$3

OMELETTE \$14

w. home fries -choose of 3: cheddar, swiss, ham, bacon, spinach, mushrooms, tomato

EGGS BENEDICT *poached eggs, Country Ham, hollandaise, english muffin with home fries* \$15

EGGS NORWEGIAN \$16

poached eggs, smoked salmon, hollandaise, english muffin with home fries

BRIOCHE FRENCH TOAST *with fresh fruits* \$14

PANCAKES or WAFFLE *w. mixed berry compote* \$13.5

AVOCADO TOAST *w. 2 eggs any style* \$15

STEAK AND EGGS *w. home fries* \$28

CROQUE MONSIEUR *w. grilled ham, swiss cheese and bechamel with mixed greens* \$14

CROQUE MADAME \$15.5

w. grilled ham, swiss cheese and bechamel, over easy egg and mixed greens

N.Y. STRIP STEAK *w. pomme frites* \$29

GRILLED BAR STEAK *w. Roquefort butter & pomme frites* \$24

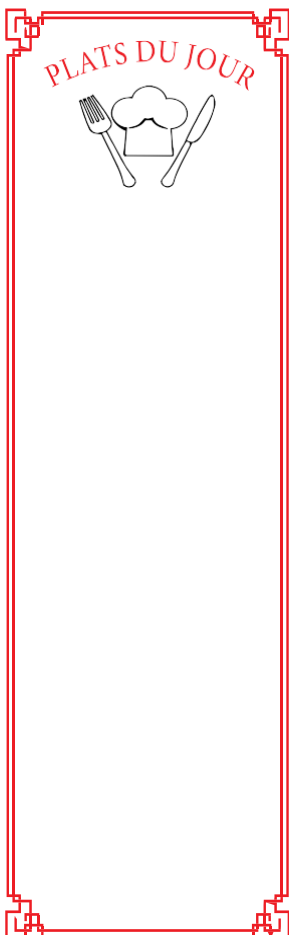
GRILLED CHICKEN SANDWICH \$15

w. Bacon, sriracha mayonnaise, tomato, arugula & pomme frites

SEARED TUNA SANDWICH *w. Wasabi, mayonnaise, tomato, arugula & pomme frites* \$17

ANGUS HAMBURGER *w. pomme frites* \$14

add bacon \$2 add cheese \$1.5 add avocado \$3



SIDE DISHES

POMME FRITES \$6.5 SAUTÉED SPINACH \$7.5

HOME FRIES \$6.5 SIDE BACON \$5

SIDE SAUSAGE \$5

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