



SMALL PLATES

Olives GF V	3
<i>marinated Mediterranean olives</i>	
Pistachio Olive Tapenade V	8
<i>with grilled flatbread</i>	
Fondue V	9
<i>spicy spinach and artichoke fondue with grilled flatbread</i>	
Baked Polenta GF V	9
<i>grilled summer squash, corn and tomato salsa, avocado, goat cheese, creamy tomato sauce</i>	
Crispy Eggplant & Mozzarella V	9
<i>oven-dried cherry tomato relish, pistou, balsamic</i>	
Escargots Aixoise	11
<i>Burgundy snails, garlic herb butter, crostini</i>	
Calamari Fritto Misto	12
<i>portobello, zucchini, artichoke, olives, kale, capers, preserved lemon aioli</i>	
Lobster and Shrimp Risotto GF	15
<i>preserved lemons, parmesan, basil oil</i>	
Artisan Cheese Plate V	15
<i>assorted cheeses, spiced nuts, olives, grilled grapes, fig jam, grilled flatbread</i>	
Charcuterie Plate	18
<i>prosciutto, salami, chorizo, assorted cheeses, grilled grapes, dried apricots, greens, flatbread</i>	

SOUP AND SALADS*

*Add to any salad: 6 oz. chicken \$5 / 4 oz. steak \$8 / 5 oz. salmon \$11 / 5 oz. albacore tuna steak \$10

Soupe du Jour	5/7
French Onion Soup	8
House Salad GF V	6
<i>organic baby greens, cucumber and cherry tomatoes, herb vinaigrette</i>	
Heirloom Tomato Salad GF V	12
<i>oak leaf lettuce, Burrata cheese, avocado and corn, toasted sunflower seeds, balsamic</i>	
Wedge Salad	10
<i>cherry tomatoes, pancetta, blue cheese dressing and crumbles, grilled onions, rye breadcrumbs</i>	
Caesar Salad	6/10
<i>crisp romaine, house-made croutons, house César dressing (may substitute kale for romaine)</i>	
Chèvre Salad V	11
<i>almond crusted Laura Chenel goat cheese, roasted pecan crumble, Medjool dates, mesclun greens, champagne vinaigrette</i>	
Fuji Apple Salad GF V	7/11
<i>Little Gems romaine lettuce, Fuji apples, candied walnut crumble, blue cheese, dried cranberries, Dijon apple cider dressing</i>	
Blue Crab Salad GF V	14
<i>papaya, avocado, frisée, radish, cilantro vinaigrette</i>	

GF = Gluten-Free

V = Vegetarian

PRIX FIXE

\$29 per person for 2 courses \$33 per person for 3 courses

First Course

Second Course

Third Course

Cup of Soup of the Day
French Onion Soup
Small Caesar or House Salad

Chicken
Salmon
Short Ribs

Lemon Pots de Crème
Profiteroles (2)
Gelato or Sorbet

Add House White, Red or Rosé Wine 7/glass

ENTRÉES

Grilled Jumbo Shrimp Salad	21
<i>mixed greens, quinoa, nectarine, avocado, cucumber, pistachio, honey-citrus vinaigrette</i>	
Prosciutto & Brie Crusted French Cut Chicken Breast GF	24
<i>herb roasted potatoes, garlic green beans, candied onions and arugula, pistou</i>	
Summer Mixed Grill GF	34
<i>blackened Salmon, flat iron prime choice steak, house-made garlic-artichoke chicken sausage, Cajun potatoes, summer squash, chimichurri</i>	
Pan Roasted Salmon	27
<i>pan-roasted salmon, pappardelle pasta, caramelized cauliflower and fennel, pistachio pesto, spinach</i>	
Seared Sea Scallops GF	33
<i>peach and basil risotto, stone fruit salsa, arugula, preserved lemon coulis</i>	
Roasted Halibut Fillet GF	36
<i>blue crab coconut soubise, basmati, summer vegetables, ginger-herb pesto, basil oil</i>	
Short Ribs GF	27
<i>spiced rum braised boneless beef short ribs, forest mushroom risotto, green beans, pan jus</i>	
Petit Château GF	29
<i>9 oz. bistro filet, roasted garlic mashed potatoes, seasonal vegetables, demi-glace</i>	
Flat Iron Prime Choice Steak GF	32
<i>King Trumpet mushrooms, garlic green beans, caramelized shallot sauce</i>	
Beef Wellington	38
<i>6 oz. filet mignon, puff pastry, mushroom duxelles, prosciutto, mashed potatoes, garlic green beans</i>	
Hamburger Provençal	15
<i>½ lb. Angus beef, caramelized onions, house-made bun, choice of french fries, soup or salad</i>	

Additions: 7 oz. lobster tail \$25 / 4 oz. sea scallops \$20 / 5 grilled gulf prawns \$15

VEGETARIAN ENTRÉES

Gnocchi V	11/17
<i>house potato gnocchi, forest mushrooms, cream, truffle essence, parmesan, balsamic</i>	
Portobello Burger V	13
<i>grilled Portobello mushroom marinated in balsamic and olive oil, onion, lettuce, tomatoes, provolone cheese with pistou aioli on a house-roll, choice of french fries, soup or side salad</i>	
Summer Risotto Primavera GF V (vegan available)	15
<i>garlic green beans, squash, corn, cherry tomatoes, peas, chimichurri, creamy tomato sauce</i>	

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Corkage \$20

18% gratuity for parties of 7 or more

~ Consuming raw or uncooked foods may be a health risk ~

We accept Visa, MasterCard and American Express; however, do not accept personal or traveler's checks.