



Late Night



Appetizers

GRATINÉE DES HALLES \$10.95

French onion soup

SOUPE DE LÉGUMES \$7.95

Vegetable soup

MESCLUN SALADE \$8.95

Mixed green salad with house vinaigrette

SALADE D'ARTICHAUT ET

ASPERGES \$12.95

Baby artichoke, grilled asparagus, mixed greens & Parmesan cheese

SALADE VERTE ET ENDIVES AU

ROQUEFORT \$12.95

Green salad & endives with roquefort cheese & walnuts

ESCARGOTS À LA

BOURGUIGNONNE \$12.99

Snails with garlic butter

ASSIETTE DE COCHONAILLE \$16.95

Moules

MOULES MARINIÈRES \$13.95/23.95

Steamed mussels in white wine with onions, shallots, garlic & parsley

MOULES PROVENÇALES \$13.95/23.95

Steamed mussels, white wine, tomatoes, olives, thyme & garlic

MOULES CATALANES \$13.95/23.95

Steamed mussels, white wine sauce with onions, peas, carrots, peppers, tomatoes & chorizo

SUNDAY - WEDNESDAY

10PM-12AM

THURSDAY - SATURDAY

10PM-1AM

ENTREES

LE STEAK MAISON *Grilled Steak with French fries & Bearnaise sauce* \$24.95

ONGLET A L'ÉCHALOTTE *Hanger Steak with French fries served with compote of shallots & red wine sauce* \$25.95

ENTRECÔTE GRILLÉE, SAUCE BEARNAISE *Grilled Rib Eye with French fries & Bearnaise sauce* \$28.95

POULET ROTI *One-half oven roasted chicken with French fries* \$19.95

PAVÉ DE SAUMON SAUCE VIERGE *Pan seared salmon, vegetable risotto tomato & sauce vierge* \$24.95

SIDES

HOMEMADE FRITES \$7.95
Homemade French fried potatoes

HARICOTS VERTS \$7.95
Sauteed green beans

POMME PURÉE \$6.95
Mashed potatoes

RIZ SAUVAGE PILAF \$5.50
Wild rice pilaf

EVIAN *flat* \$5
BADOIT *bubbly* \$8.25
PERRIER \$8.95 *lg.*
PERRIER \$3.50 *sm.*

Ice water will be served upon request.

*CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS