GRENIER (grénjé) n.m. from Latin *granum*, grain ♦ granary ♦ corn loft. Part of a building next below the roof ♦ the attic

ATTIC (át'ik) n. from French *attique*, ♦ (Greek *attikos*) of or pertaining to Attica or Athens, Greece ♦ in arch. a) a low story or wall above the main order of a facade. b) a room behind that part of the exterior; hence, section of a building next below the roof.
LEH HORS D’OEUVRES

ONION SOUP GRATINÉ  5.95
VICHYSSOISE  6.50
SCALLOP BISQUE  7.50
ESCARGOT BOURGUIGNON  7.50
FEUILLETE D’ESCARGOT  8.25
NATIVE CLAMS CASINO  7.50
OYSTERS ROCKEFELLER  8.50
STUFFED MUSHROOMS  6.95
MOULES A LA MARINIÈRE  6.95
CAESAR SALAD  6.95
LA SALADE MAISON  6.95
LA PETITE SALADE  4.25
LE GARLIC PAIN  2.25
LE PLATS DE RESISTANCE

BONELESS BREAST OF CHICKEN  RECETTE DU JOUR  16.95
BOUILLABAISE  A SOUP OF CLAMS, MUSSELS, OYSTERS, LOBSTER AND A VARIETY OF LOCAL FISH SERVED W/ ROUILLE  25.95
CALS BRAINS GRENOBLOISE  CLASSIC, AU BEURRE NOIR W/ CAPER  17.95
CHICKEN LIVERS PROVENCALE  SAUTEED W/ GARLIC BUTTER  15.95
«LE CANARD» ROASTED DUCK  EITHER A L'ORANGE, OR W/ BLACK BEING CHERRY SAUCE  20.95
MAGRIT DE CANARD AU CASSIS  BONELESS BREAST OF DUCK W/ BLACK CURRANT SAUCE  19.95
SWEETBREADS FINANCIERE  W/ MUSHROOMS, OLIVES IN CHEF'S SPECIAL DEMI-Glace SAUCE  21.95
TOURNEADOS  BEEF TENDERLOIN W/ MARCHAND DE VIN OR BEARNAISE SAUCE  25.95
BEEF WELLINGTON  FILET MIGNON TOPPED WITH LIVER PÂTE, DUXELLE AND WRAPPED IN PUFF PASTRY AND BAKED  26.95
CAILLES «LES QUAILS» AUX RAISINS  FLAMBÉ W/ COGNAC, WHITE AND RED GRAPES SAUCE  22.95
SAUMON A LA CREME DE POIREAUX  POACHED FRESH NORWEGIAN SALMON W/ CREAM OF LEEKS  19.95
SCALLOPS A LA RUSSE  NATIVE SCALLOPS FLAMBÉ W/ VODKA, RED CAVIAR AND CREAM SAUCE  20.95
SHERM ROYALE  JUMBO SHRIMPS STUFFED W/ FISH MOUSSE AND LOBSTER SAUCE  23.00
SHERM PERNOD  SAUTEED W/ SHALLOTS, FLAMBÉ W/ PERNOD (ANIS LIQUOR), FINISHED W/ CREAM  22.50
SIRLOIN STEAK DIJONNAISE  W/ DIJON MUSTARD SAUCE  21.95
SIRLOIN STEAK AUX Echalottes  W/ FINELY CHOPPED FRESH SHALLOTS  21.95
STEAK AU POIVRE  W/ CRUSHED BLACK PEPPER, FLAMBÉ W/ COGNAC, DEMI-Glace, CREAM SAUCE  26.95
SOFT SHELL CRABS AMANDINE  SAUTEED W/ LEMON BUTTER AND ALMONDS  22.00
SWORDFISH DIEPOISE  BROILED W/ FRESH STEAMED MUSSELS, LIGHT CREAM SAUCE  22.00
FILET OF SOLE CARDINALE  POACHED SOLE GLAZED WITH A MIXTURE OF THREE SAUCES (Hollandaise, Whipped Cream and a Tomato Fumet)  19.95
FROGS LEGS PROVENÇALE  SAUTEED W/ GARLIC BUTTER  19.95
PASTA PRIMAVERA  Linguini w/ tomato, onion, green pepper, mushroom, asparagus, artichoke and garlic butter - parmesan  16.95
VEGETARIAN WELLINGTON  CAULIFLOWER, CARROT, SPINACH - WRAPPED IN PASTRY SHELL W/ A COULIS OF RED PIMENTO  18.95
VEAL A LA CREME  SCALLOPINI FLAMBÉ W/ COGNAC, CREAM SAUCE, SLICED MUSHROOMS  22.00
VEAL OSCAR  W/ CRAB MEAT, ASPARAGUS, BEARNAISE SAUCE  22.95
VENaison GRAND VENeur  W/ RED CURRANT GAME SAUCE  22.95
LOBSTER NORMANDE  FLAMBÉ W/ CALVADOS, FRESH APPLES, CREAM SAUCE  28.95
DOVER SOLE AMANDINE  22.95

Bon Appétit

PLEASE NOTE: TO DEFRAY INCREASING COST OF LANDFILL FEES, ICE, GLASSWARE ETC... A FIFTY CENT PER PERSON BEVERAGE SET-UP SUPPLEMENT WILL BE ADDED.
NEW REVIEW

Le Grenier may mean attic, but to us, it means restaurant with a capital R. First, there's atmosphere -- a bustling, yet relaxed place where co-owner Robin Salisbury alternates between taking orders, chuckling with regulars, and igniting one of the plats de résistance. The food is prepared by Robin's husband, Lyons-bred Jean Dupon. His steak au poivre, crusted with coarse pepper and flambéed with cognac, deserves a special entry in Larousse Gastronomique. The grilled sabayon over strawberries is light, rich, and custardy. This is eating with a capital E. Main St., Vineyard Haven, Martha's Vineyard, (508) 693-4906. Dinner daily 6-10. Reservations recommended. BYOB.

AE, DC, MC, V.