



Bistro

Pot au Feu

Hors d'Oeuvres

Crevettes Safranée - Chilled saffron infused shrimp salad with black bean salsa.	9.95
Escargots a la Bourguignonne - Snails broiled in their shells with garlic-parsley butter.	8.95
Pate Maison - Chicken liver mousse with French Brandy and croutons.	5.95
Pate de Foie Gras de Canard - Classic fresh duck liver pate with warm croutons.	15.00
Terrine de Campagne - Country Pate - Veal, pork, duck liver, pistachios, Cumberland sauce.	6.50
Terrine de Printemps - Grilled vegetables layered with goat cheese served with balsamic reduction.	5.95
Filet de Saumon Cru - House cured salmon gravlox with cucumber salad and sour cream.	7.95
Huitres Lorraine - 3 Moonstone oysters gratineed with sour cream, mustard, bacon & horseradish.	6.95
Pate de Poisson Fume - Smoked bluefish pate with toasted croutons.	6.95

Soupes et Potages

Soupe du Jour - Made from scratch with fresh ingredients.	3.75
Bisque de Homnard - Creamy lobster bisque.	6.95
Soupe a l'Oignon - Our famous crock of onion soup with gratineed cheese.	5.95

Salades

Salade au Chevre - Goat cheese and roasted red peppers with field greens and baby herbs.	6.95
Salade Caesar a la Provencale - Romaine lettuce, Caesar dressing, capers and olives.	6.95
Fromage Bleu -	.50

Omelettes

Omelette du Jour, Champignons ou Fromage - Your choice of fillings.	9.95
Pot au Feu	

Poisson

Sole Doria - 19.95

Filet of sole sauteed with lemon, butter, white wine, chives and cucumber crescents.

Crevettes Provencale - 20.95

Shrimp grilled with tomato concasse, fresh basil, lemon, white wine, garlic.

Scrod a la Creole - 15.95

Fresh scrod baked and served with a sauce of red and green peppers, onion, garlic, cayenne and paprika.

Saumon d'Azur - 19.95

Filet of salmon broiled and served with a lemon, lime, orange and ginger butter.

Bouillabaisse Marseilles - 19.95

From Provence, a variety of fin fish and shellfish, potatoes and onions poached in a saffron and tomato broth. Served with aioli.

Coquilles St. Jacques Cari - 20.50

Tender scallops seared, served over a warm tomato, curry and balsamic vinaigrette.

Vegetalite

Croque Printemp - 7.95

Open faced vegetable sandwich baked with havarti cheese.

Our Entrees come with Our Famous Basket of Warmed French Bread

Salad Verte - Mixed Greens with a Cruet of Pot au Feu's Mustard Vinaigrette and Your Choice of Pommes Frites or Baked Sweet Potato or Baked Russet Potato or

Dills - Our Special Combination of Fried Sweet and Russet Potatoes with Sour Cream Dill Sauce (while they last) or Rice and Fresh Chef's Vegetable du Jour

Volaille

Supreme de Volaille au Porto - 15.95

Herb crusted boneless breast of chicken broiled sauced with Port wine, Demi-glace and cream.

Supreme de Volaille Farci - 16.50

Skinless, boneless breast of chicken stuffed with daily specialities and served with sauce supreme.

Foies de Volaille Lyonnaise - 13.95

Marinated chicken livers sauteed with white wine, Madeira and onions.

Poulet a l'Automn - 15.95

One half of a chicken roasted with a pecan and maple syrup glaze.

Caneton aux Peches - 18.95

Half a roasted duckling served with a peach sauce.

Viande

Tournedos Bearnaise ou Bordelaise - 19.95

Medallions of beef tenderloin seared and served with Bordelaise or Bearnaise sauce.

Flanchet de Boeuf au Poivre - 18.95

Flank steak marinated with mustard and crushed black peppercorns, grilled and served thinly sliced au jus.

Entrecote Rouille - 19.95

Ribeye steak grilled and served with a red pepper rouille.

Veau au Champignons Sauvage - 18.95

Veal tenderloins grilled and served with wild mushroom sauce and couscous.

Our Entrees come with Our Famous Basket of Warmed French Bread

Salad Verte - Mixed Greens with a Cruet of Pot au Feu's Mustard Vinaigrette and Your

Choice of Pommes Frites or Baked Sweet Potato or Baked Russet Potato or

Dills - Our Special Combination of Fried Sweet and Russet Potatoes with Sour Cream

Dill Sauce (while they last) or Rice and Fresh Chef's Vegetable du Jour

Specialities Regionale

Crepes du Jour - 13.95

Two savory crepes, flipped, rolled and baked with today's fresh filling and sauce

Boeuf a la Bourguignon - 18.95

Beef marinated in red wine and spices, braised until tender, served with potatoes gratinee

Quiche du Jour 9.95

A slice of our fresh baked quiche served with salad and your choice of potato and vegetable of the day

Pot au Feu - 18.95

Beef and chicken braised with a melange of fresh vegetables including onions, leeks, carrots, celery, cabbage and potato served with traditional garnishes of coarse salt, cornichons and warm horseradish and mustard sauce

Porc Normande - 18.95

Pork tenderloin grilled and served with a sauce of apple brandy, cream and fresh apples slices.

Vins du Jour

Vins Blanc

		<u>glass / bottle</u>
1997	Chardonnay - William Hill - Napa Valley	6.75 / 27.50
1999	Chardonnay - Lindemans - Bin 65 - Southeastern Australia	6.00 / 24.50
1997	Macon-Lugny - "Les Charmes" - Cave de Lugny	5.75 / 23.50
1997	Gewurztraminer - Alexander Valley Vineyards - North Coast	6.25 / 25.50
1997	Pinot Grigio - Santa Margherita - Valdadice	7.00 / 28.50
1997	Pinot Blanc - J. Lohr - <i>October Night</i> - <i>Estates</i> - Monterey	5.00 / 20.50

Vins Rose

1997	White Zinfandel - Beringer - North Coast California	5.00 / 20.50
1997	Cinsault - Les Jamelles - Vin de Pays d'Oc	5.25 / 21.50

Vins Rouge

1997	Merlot - Forest Glen - <i>Barrel Select</i> - Sonoma	7.00 / 28.50
1997	Merlot - Val d'Orbieu - Resérve St Martin - Languedoc	5.75 / 23.50
1998	Milenage - Georges DuBoeuf - Vin de Pays d'Oc	6.25 / 25.50
1997	Cabernet Sauvignon - Maison Nicolas - <i>Reserve</i> - Vin de Pays d'Oc	5.25 / 21.50
1997	Margaux - Barton & Guestier - Bordeaux - Tradition	8.50 / 34.00

Champagne & Sparkling

Moet & Chandon, Brut Imperial - Epernay	9.95
Mumms, Cuvée Napa - Brut Prestige	6.50
Veuve de Vernay - Blanc de Blancs - Brut	6.95

Eaux Minerales

Perrier, France	3.50
San Pelligrino, Italy	3.50
Evian, France	3.50

Les Bieres

Kronenbourg 1664 - <i>France</i>	Bass Ale - <i>England</i>
Fischer Labelle - <i>France</i>	Heineken - <i>Holland</i>
Fischer Amber - <i>France</i>	Anchor Steam - <i>USA</i>
Biere de Garde - <i>Belgium</i>	Amstel Light - <i>Holland</i>
Guinness Stout - <i>Ireland</i>	Miller Lite - <i>USA</i>
Beck's Light - <i>Germany</i>	Beck's Dark - <i>Germany</i>
Sam Adams Boston Lager - <i>USA</i>	Rolling Rock - <i>USA</i>
Pilsner Urquell - <i>Czechoslovakia</i>	Dos Equis - <i>Mexico</i>

Non Alcoolique

Clausthaler - <i>Germany</i>	Coors Cutter - <i>USA</i>
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