



# 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
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# 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 schrod 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.

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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

		glass / bottle
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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