



Courtyard

Fall / Winter Menu

Appetizers

<i>Soupe du Jour</i>	4.50
<i>Soupe de Poisson, Marseillaise style</i>	4.50
<i>Assiette de Charcuteries</i> assortment of pates with dry cured sausage	6.75
<i>Escargots (snails) in garlic butter</i>	6.25
<i>Crab Cakes</i> with sun-dried tomato-pernod remoulade	5.95 / 12.95
<i>Salade Maison</i> mixed greens and julienned vegetables with house dressing	3.95
<i>Caesar Salad</i>	5.25

Entrees

<i>Mussels Mariniere</i> with fennel, onion, garlic, white wine broth	10.95
<i>Grilled Lobster</i> with fresh herbs	Market
<i>Poisson du Jour</i> seasonal fish of the day	14.95
<i>Roasted Chicken</i> with creamed leek sauce	13.95
<i>Roasted Quail</i> with caramelized onion and lentil confit	12.00
<i>Roasted Duck</i> with bourbon and green peppercorn sauce	15.00
<i>Leg of Lamb</i> with garlic and herb sauce	13.95
<i>Rump Steak "Au Poivre"</i> rump filet with black peppercorn cream sauce	14.75
<i>Courtyard Burger</i> with caramelized onions and roasted red peppers	6.50
<i>Bré Horseradish Burger</i>	7.25

Dessert Specials

Also offering a prix fixe menu

Courtyard Wine List

House Wine: Reserve St. Martin ~ Chardonnay; Merlot; Cabernet Sauvignon
 glass 3.75 bottle/carafe 14.95 magnum 24.95 (white only)

Whites

	Glass	Bottle
Louis Jadot; Chardonnay Reserve (Burgundy)	8.00	31.95
Pouilly Fuisse Barton & Guestier; Chardonnay (Burgundy)	6.50	25.95
Chateau du Mayne; Semillon/Sauvignon Blanc (Graves)	5.50	21.95
Vouvray Chateau Montford; Chenin Blanc (Loire)	5.00	19.95
Pinot Blanc; Trimbach (Alsace)	4.75	18.95
Chardonnay; Black Opal; (Australian)	5.00	19.95
Chardonnay; Fess Parker (Santa Barbara)	8.00	31.95
Chardonnay; Sonoma Cutrer (Russian River Ranches)	6.50	25.95
Chardonnay; Villa Mt. Eden (California)	9.50	17.95
Chardonnay; Sutter Home Fre (Non Alcohol)	3.00	-
Sauvignon Blanc; Honig (Napa Valley)	5.00	19.95
White Zinfandel; Beringer (California)	4.00	15.95
Champagne; Veuve Du Vernay Blanc de Blanc (French Sparkling)	4.50	17.95
Champagne; Chandon Blanc de Noir (California Sparkling)	6.50	32.95
Champagne; Moet & Chandon (French Champagne)	9.00	39.95

Reds

Latour, Pinot Noir (France)	6.00	23.95
Chateau St. Andre-Corbin; Merlot (St. Emilion)	5.50	21.95
Black Opal; Cabernet/Merlot (Australian)	5.00	19.95
Cabernet Sauvignon; Fransican, Oakville Estate (Napa Valley)	8.00	31.95
Cabernet Sauvignon; Clos du Bois (Sonoma County)	5.50	21.95
Merlot; Markham (Napa Valley)	7.50	29.95
Merlot; Forest Glen (Sonoma County)	5.00	19.95
Pinot Noir, B.V. Beautour (Napa Valley)	5.00	19.95

Beers

Rolling Rock	2.25	Samuel Smith Nut Brown Ale	4.50
Coors Light	2.25	Heineken	3.25
Samuel Adams	3.25	Amstel	3.25
Bass Ale (Draft)	3.00	Fischer La Belle	3.25
		Clausthaler (Non Alcoholic)	3.00

Mineral Waters

Perrier (Individual)	1.75	Perrier (Large)	3.50
Evian (Individual)	1.75	Evian (Large)	3.50