



The French Gourmet

APPETIZERS

Artisan Cheese & Charcuterie Board / 25

Chef's selection of artisanal cheeses, cured meats, pâté, cornichons, pickled garlic and onion chutney

Escargots à la Bourguignonne / 12

Garlic, herbs, butter, leeks

Bœuf Tartare / 17

Finely chopped filet with capers, shallot dressing, crostini

PEI Black Mussels / 16

Creamy chorizo & garlic sauce, grilled lemon, crostini

Crab and Shrimp Mac & Cheese / 19

Four cheese blend, mustard crumbs, cavatappi

Jumbo Lump Crab Cake / 18

Caper remoulade, arugula, chives

Crispy Duck Fat Brussels Sprouts / 15

Smoked onion chutney, parmesan, pickled onions & balsamic reduction

** Vegan option available*

Shrimp Cocktail / 16

Atomic cocktail sauce & lemon oil

SOUPS & SALADS

Soup Du Jour 7/9

Chef's Selection

Soupe à l'Oignon Gratinée 9/12

Swiss cheese, crostini

Heirloom Salad / 16

Heirloom & cherry tomato, arugula, pesto, burrata, candied walnuts, crostini

French Gourmet House Salad / 11

Local baby greens, cucumber, radish, pickled onion, boursin & house champagne vinaigrette

Kale Caesar Salad / 12

Homemade croutons, Parmesan, grape tomatoes, Romaine

Add Grilled Prawns 12/ Steak 13/

Chicken 10 / Salmon 13





FROM THE FARM

All entrées served with fresh seasonal vegetables.

Grilled Filet Mignon / 46

Green peppercorn demi-glace or bearnaise, garlic mash

Duck Breast / 37

Mushroom puree, wild rice, organic blackberry coulis

New York Strip / 39

12oz black crack pepper crusted New York Strip, potato pave, creamed brandy sauce

Dijon Crusted Rack of Lamb / 41

Housemade beet puree, mustard crumb, potato pave

Braised Short Rib of Beef / 33

Cabernet demi-glace, garlic mash

Pasta Chicken Marsala / 29

Wild mushrooms, cream, marsala wine, cavatappi pasta

Vegetarian Ratatouille Arrabiatta / 26

*Cavatappi pasta, local zucchini, peppers, eggplant, squash, onion
Vegan sub couscous

SATURDAY WEEKLY SPECIAL / 38

Oven Roasted Prime Rib, garlic mash, au jus

FROM THE SEA

Fresh Seasonal Catch

Ask server for details

Shrimp Risotto / 28

Mascarpone, roasted mushrooms, cherry tomatos

Seared Scallops / 36

Couscous, lemon oil, tarragon mustard & lemon beurre blanc

Fresh Pan Seared Salmon / 28

Whole grain mustard, fresh citrus, tarragon crème, beurre blanc, couscous

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. \$6.00 Split plate charge. Gratuity will be added to parties of 6 or more. Max \$100 iTEX per table. Max \$100 Synergy per table.

