

# APERITIF

## Lunch Menu

### APPETIZERS

FRENCH ONION SOUP	9	FRIED CALAMARI - With caper berry aioli & tomato sauce	7
ZUCCHINI PANCAKES - With dill yogurt sauce	7	GRILLED OCTOPUS - Fingerling potatoes, chorizo, bell peppers, chili oil	19
ESCARGOT	10	PISTACHIO CRUSTED SCALLOPS - Gruyere & caramelized onions	16
TUNA TARTARE	15		
STEAK TARTARE	12		

### CREPES

SERVED WITH SALAD

CHICKEN & SPINACH	14
DICED FILET MIGNON - With mushrooms & cheese	16
SHRIMP & ASPARAGUS	15
HAM & CHEESE	12

### FLATBREADS

SERVED WITH SALAD & FRENCH FRIES

CHORIZO - With bell peppers, cheese & fine herbs	13
PROSCUITTO - With caramelized onions & fontina cheese	13

### OMELETTES

SERVED WITH SALAD AND FRENCH FRIES

CLASSIC OMELETTE - Fresh herbs & cheese	12
EGG WHITE OMELETTE - Spinach, goat cheese & mushrooms	14

### SALADS

ADD GRILLED CHICKEN \$8, ADD GRILLED SHRIMP \$15,  
ADD GRILLED SALMON \$18

APERITIF SALAD - Quinoa, mixed greens, tomatoes, walnuts, dried apricots & champagne vinaigrette	11
CAESAR SALAD - Romaine lettuce, shaved parmesan & creamy caesar dressing	10
SHRIMP & AVOCADO TOWER - Hearts of palm, frisee, cucumber, tomatoes with a citrus vinaigrette	15
SEAFOOD SALAD - Shrimp, scallops, lobster, calamari, mixed greens & pico de gallo, tossed in a lemon & olive oil dressing	21

### SANDWICHES

SERVED WITH FRENCH FRIES & SALAD

CROQUE MONSIEUR - Ham, with melted cheese topped with a Béchamel sauce (add a fried egg \$1)	12
CROQUE CANARD - Duck Rillettes topped with apples, melted brie & a Béchamel sauce. (add a fried egg \$1)	14
SIRLOIN BURGER - (Add cheese \$1)	16
"MONTAUK STYLE" LOBSTER ROLL - One pound lobster with an apple tarragon mayonnaise	23
FILET MIGNON SLIDERS - Two sliders with melted cheese, caramelized onions and sauteed mushrooms	16
FRENCH ONION SOUP SANDWICH - Grilled chicken, caramelized onions, melted gruyere, with onion soup dip on the side. (Add bacon \$1)	13

### ENTREES

MOULES & FRITES - Provençals or Marinères	21
PEPPERCORN CRUSTED TUNA - Over mixed greens, string beans & fingerling potatoes topped with our house dressing	28
GRILLED SALMON - With a quinoa & vegetable tower topped with a lemon & dijon mustard emulsion	24
COQ AU VIN ROUGE - Red wine braised chicken with bacon, carrots, mushrooms and mashed potatoes	21
STEAK FRITES - Grilled sirloin steak topped with truffled butter & a side of french fries	27
BUTTERNUT SQUASH GNOCCHI - With a creamy white wine pesto sauce	17
CAVATELLI - Diced Filet Mignon sauteed with leeks, & mushrooms in a creamy cognac sauce	25