

DINNER MENU



Soupe à l' Oignon \$9

Traditional Onion Soup with Gruyere Cheese

Filet de Saumon Fumé à la Normande \$13.50

Succulent Smoked Salmon

Salade du Jardinier \$9.50

Crisp House Salad with our famous Master Dressing

Poisson du Jour Meunière \$29

Pan Roasted Catch of the Day in Lemon Butter Sauce with Capers

Filet de Saumon Grille \$29

Grilled Salmon Filet with Lemon Butter Sauce



Bar à la Florentine \$39

Pan Roasted Fresh Fillet of Chilean Sea Bass topped with a light Velouté Sauce

Filet de Bœuf Financière \$39

Tender Filet Steak wrapped with Bacon and grilled to perfection served with a Pinot Noir Reduction Add 2 Jumbo Shrimp +\$6.00

Lapin aux Haricots Verts \$35

Pot Roasted Rabbit in a light Mustard Sauce with Fresh Green Beans and Buttered Spätzle

All Entrees Served with Fresh Seasonal Vegetables

Mousse au Chocolat \$8

Dark Belgian Chocolate Mousse

Gâteau au Fromage Blanc \$8

Alsacien Farm Cheesecake

Cerises au Kirsh \$9

Black Bing Cherries in Kirsch, over French Vanilla Ice Cream

Potage du Jour \$8

A Special Seasonal Soup, cooked fresh daily

Pâté de Canard \$11

Duck Pâté with Cumberland

Escargots à la Bourguignonne \$12

Succulent Burgundy Snails in Homemade Seven Herb Garlic Butter au Gratin

Suprême de Volaille aux Champignons des Bois \$25

Breast of Chicken sautéed in Olive Oil with Wild Mushrooms topped with Goat Cheese and Tomato Concasse

Coq au Vin à l'Ancienne \$26

Braised Chicken in Red Wine with Carrots, Mushrooms and Onions

Canard à l'Orange \$31

Half of a Roasted Duck with a Bigarade Sauce

Côte de Porc à la Charcutière \$27

Grilled Pork Chop and Charcutiere Sauce

Poêlé Foie de Veau aux Pommes \$28

Pan Roasted Calves' Liver with Apples, Crisp Bacon and Homemade French-Fried Potatoes

Médailillon de Marcassin à l'aigre-doux \$28

Pan Roasted Medallions of young Texas Hill Country Wild Boar served with Plum Sauce

Côtelettes d'Agneau Grillées \$41

Lamb Chops Grilled to Perfection

Tarte Tatin \$9

Caramelized Apple Tart with Vanilla Ice Cream

Crème Brûlée du Bistro Le Cep \$8

Creamy Custard glazed with Caramelized Sugar

