



Hors d'œuvres

Moules Marinières \$9

Our famous Prince Edward Island mussels, sautéed in a saffron cognac cream sauce.

Add homemade pommes frites for \$4

Fromage de Chèvre \$7

Creamy goat cheese topped with mango puree and toasted almonds. Served with fresh fruit.

Alligator Piccata \$8

Lightly breaded and sautéed alligator medallions served over spring mix with a zesty tomato caper sauce.

Calamari Kerkenaise \$10

Fresh ocean calamari sautéed in garlic and olive oil. Finished with a red wine tomato sauce.

Crab Cakes \$8

Chef's original blend of fresh crab meat, roasted bell peppers, onions, garlic and black olives. Served with a dash of jalapeno mayonnaise aioli.

Soup du Jour \$5

Bowl of our homemade soup, prepared daily with fresh ingredients.



Salades

Salade Niçoise* \$13

Seared filet of yellowtail tuna, served atop a blend of fresh baby spring mix, our house vinaigrette, green beans, potatoes, eggs, anchovies and Niçoise olives.

Salade 4 Saisons \$11

Organic baby spring mix dressed in our house vinaigrette, tossed with caramelized walnuts, dried Turkish apricots and crumbled Gorgonzola.

(Add: Chicken \$3 Shrimp \$4 Scallops \$5)

Les Boissons

House Wine	\$5
Evian (500 ml)	\$2.50
Perrier (330 ml)	\$2.50
Orangina	\$2.50
Coffee/Tea	\$2.50
Soda	\$2

Les Bières

Kronenbourg 1664 -France-	\$4
Stella Artois -Belgium-	\$4
Hoegarden -Belgium-	\$4
New Castle -England-	\$4
Capital Island Wheat -Wisconsin-	\$4
Peroni -Italy-	\$4

Plat Principal

Each entrée served with a dinner salad, crusty French bread and our signature 'Terchi'

Bouillabaisse 'Notre Façon' \$19

A spicier twist on the traditional French classic. Fresh mussels, tilapia, shrimp and salmon, simmered in a light tomato and white wine broth with garlic, shallots, carrots and celery.

French Spring Lamb Ragoût \$18

Oh-so-tender boneless New Zealand leg of lamb, stewed with delicate green peas, turnips and carrots.

Duck Ravioli \$15

Homemade jumbo ravioli stuffed with roasted duck and ratatouille, finished with an oven-roasted red pepper cream sauce.

Mediterranean Pasta -Vegetarian - \$13

Sun-dried tomatoes, artichoke hearts, Feta cheese and black olives sautéed in olive oil and cooked in a garlic white wine reduction sauce. Served over fettuccine pasta 'al dente.'

(Add: Chicken \$3 Shrimp \$4 Scallops \$5)

Beef Bourguignon \$19

Beef tenderloin marinated in Burgundy wine and braised in our homemade beef stock with pearl onions, mushrooms, potatoes, and celery.

Dieppoise \$21

Fresh sea scallops, Black Tiger Shrimp, mussels and crab claw, sautéed, flambéed and served over Pappardelle pasta with a saffron cognac cream sauce. Exquisite!

Salmon Moutarde \$19

Fresh Norwegian salmon grilled and topped with a mustard caper cream sauce. Sides of goat cheese infused mashed potatoes and fresh sautéed seasonal vegetable.

Chicken Veronique \$16

Grilled chicken breast topped with a sweet sherry cream sauce and fresh grapes. Served with "Anna" potatoes.

Tilapia à la Niçoise \$17

Pan-seared fresh Tilapia with a Niçoise butter sauce. Accompanied by a heap of homemade pommes frites and savory vegetable chutney.

Steak Frites \$24

Grilled 12 oz New York strip steak with homemade fries.



 **Not available on Tuesdays.**

* **TUESDAYS: All-you-can-eat 'Moules & Frites' Only \$14.95 5pm to 11pm** *

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.