

DINNER MENU

APPETIZERS & SHAREABLES

NAUGHTY FRENCH FRIES

Traditional French fries with Raclette cheese fondue and Prosciutto 13 (GF)

SOUPE DU JOUR

Soup of the day. Made fresh in house daily. Cup 6 (GF)

ESCARGOTS

Cooked with garlic, parsley, & butter 6 piece/9 12 piece/16 (GF)

HOUSE SALAD

Mixed greens, carrots, tomatoes, seed mixture, choice of house, balsamic, or turmeric dressing 6 (GF, DF, V)
Add your choice of protein: Shrimp Patty+7 Salmon Patty+7 Chicken Patty+6

EXOTIC SALAD

Grilled shrimp on a bed of spinach, avocado, pomegranate, picked jalapenos, green onion, grilled zucchini, house mango dressing 15 (GF)

ASPARAGUS SALAD

Grilled Asparagus, poached egg, parmesan, crispy prosciutto, jalapeno sauce and crostini 15

SALADE DU SOLEIL

Mixed greens, burrata cheese, tomatoes, melon, Prosciutto, crispy onions, seeds, pesto and balsamic dressing 15

BURGERS

All Burgers are served on a homemade bun with your choice of a side salad, french fries, or sweet potato fries +\$1

THE BCB

Black Angus Beef, topped with bacon, Tillamook Cheddar cheese, caramelized onion, lettuce, tomato & house sauce 16

THE ITALIAN

Black Angus Beef, topped with burrata cheese, pesto, balsamic mayonnaise, arugula, tomato & crispy onion 16

THE SCOTTISH

Salmon & cilantro patty, topped with avocado slices, red onion, arugula, mango chutney & tartar sauce 16

THE LOUISE

Chicken & pesto patty, topped with spinach, tomato, goat cheese, sriracha mayonnaise 15

THE EVA

Shrimp & scallion patty, topped with red cabbage, sprouts, tomato, guacamole, sweet chili & house sauce 16

FROM THE SEA

SAUMON EN CROÛTE D'HERBES

Seared Scottish Salmon filet with herb crust served with lemon beurre blanc, black olive oil and your choice of two sides 27

MEDITERRANEAN BRANZINO

Chef's favorite: Grilled European Sea Bass, served with sauce Vierge and your choice of two sides 29 (GF, DF)

RISOTTO DE LA MER

Risotto and eggplant topped with pan seared Scallops, arugula pesto, parmesan and your choice of one side 30

FROM THE LAND

DAUBE DE BOEUF AUX CAROTTES

Beef stew with red wine and carrots, a bit of orange zest and your choice of two sides 25 (GF, DF)

MAGRET DE CANARD AUX PISTACHES

Seared Duck breast, finished with pistachio crust, red wine reduction and cherry vinegar with your choice of two sides 27 (GF, DF)

JARRET D'AGNEAU BRAISÉ

Braised Lamb Shank cooked in white wine, honey, olives and your choice of two sides 32 (GF, DF)

SIDES

Additional sides \$5

RICE PILAF

Rice Pilaf with Edamame (GF)

RATATOUILLE

Braised vegetables in basil tomato sauce (GF, DF, V)

GRATIN DAUPHINOIS

Creamy scalloped potatoes with nutmeg (GF)

CARROTS GLACEES

Carrots glazed in carrot butter sauce (GF)

GRILLED ASPARAGUS

Fresh asparagus grilled with olive oil (GF, DF, V)

FRENCH FRIES (GF, DF, V)

SWEET POTATO FRIES +\$1 (GF, DF, V)

DESSERTS

COULANT AU CHOCOLAT ET MANGUE (takes 10 minutes)
Chocolate Lava Cake with mango heart and raspberry sorbet 9

CRÈME BRÛLÉE AU CITRON VERT ET BASILIC

Lime and Basil crème brûlée. 9 (GF)

TIRAMISU AU CARAMEL

Marscarpone mousse, layered with salted caramel and Belgian style cookie crumbles 9

TARTE DU JOUR

Tart of the day. Made fresh in house daily, served with ice cream 9

HOMEMADE ICECREAM & SORBET

Single scoop 3 Two scoop 5 Three scoop 7

Ice Cream: Madagascar Vanilla (GF)

Sorbet: Valrhona Dark Cocoa OR Raspberry (GF, DF)

NON ALCHOLIC DRINKS

DRINKS

Coke, Diet Coke, Sprite, Ginger Ale 3

Fresh brewed unsweetened Iced Tea 3

Lemonade or Arnold Palmer 3

Cranberry Juice 3

COFFEE

Fresh brewed regular or decaf 3

ESPRESSO

Single shot 3

Double shot 4

CAPPUCCINO

Nespresso espresso and steamed milk 5.5



Our Chef has created this menu with flavor profiles designed for your enjoyment, we respectfully request no substitutions or modifications.

*Please let your server know if you have a food allergy GF Can be made Gluten Free · DF Dairy Free · V Vegetarian

Notice: Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness

20% Gratuity will be added to parties of 6 or more. All menu items subject to change