

## Spring Lunch Menu

**Les Olives ou Tapenade** marinated olives **OR** Niçoise and kalamata tapenade 3

**Soupe du Jour ou Potage de Saison** soup of the day or seasonal soup 6

**Fondue d'Épinards** spicy spinach and artichoke fondue with grilled flat bread 6

**Artichaut Rôti** baby artichokes tossed in an arbequina extra virgin olive oil and sea salt, broiled crisp, traditional aioli 9

**Escargots** tender escargots baked in a basil garlic butter with tender spinach 10

### Salades

**Fromage de Chèvre** warm almond crusted goat cheese, baby spinach, plumped currants, toasted pine nuts, wine vinaigrette 7

**Asperages** California asparagus, orange supremes, wild arugula, shaved parmesan cheese, Lucero arbequina olive oil 7

**Salade du Chef** grilled chicken breast, cherrywood smoked bacon, blue cheese, avocado, hard-boiled egg, seasonal vegetables and house-made balsamic vinaigrette 11  
(substitute steak add \$2)

**Shrimp Louis** bay shrimp, organic greens, hard-boiled egg, avocado and Louis dressing 14

**Salade du Saumon** grilled Atlantic salmon, California asparagus, orange supremes, wild arugula, shaved parmesan cheese, Lucero arbequina olive oil 17

### Plats Principaux

**Navarin d'Agneau Provençal** traditional Spring lamb stew, slow-cooked with root and Spring vegetables, fresh rosemary and thyme 15

**Steak Frites Maître d'Hôtel** grilled marinated hanger steak topped with garlic and parsley butter, hand-cut fries 19

**Coquilles St. Jacques à la Méditerranéenne** seared jumbo diver scallops served with grilled eggplant and baby greens tossed in a basil vinaigrette and thyme white wine sauce 21

### Vegetarian

**Sandwich Végétal Grillé** grilled eggplant, zucchini, red onions, roasted red pepper and marinated portabella mushrooms served warm with avocado balsamic vinaigrette and soft basil cheese served on our house-made garlic bread 6  
(add petite mesclun salad or hand-cut fries, asparagus, César or cup of soup \$3)

**Hamburger Végétarien** house-made chickpea and red lentil patty, sweet pepper aioli, pickled onions, arugula, goat cheese feta, creamy herb dressing, house-made wheat bun served with hand-cut fries or mixed greens 12

**Gnocchi Maison** house-made potato gnocchi with fresh seasonal mushrooms, truffle essence 15

## Nos Sandwichs et Nos Tartines (Our Sandwiches and Tartines)

**½ Monaco and Cup of Soup or Side Salad (house or César) 7**  
Substitute crock of soup 8

### À la Carte 6

**Add petite mesclun salad or hand-cut fries, asparagus, César or cup of soup 3**

**Monaco** roasted turkey breast, ham or beef, avocado, lettuce, tomatoes, red onion, alfalfa sprouts, provolone cheese, house-made mayonnaise and Dijon mustard served on choice of bread

**Pissaladiere Traditionnel** Provençal pizza with onions, anchovy, Niçoise olives

**Pissaladiere Saumon** crisp pizza with house-cured salmon, herb crème fraîche and cracked black pepper

### À la Carte 8

**Add petite mesclun salad or hand-cut fries, asparagus, César or cup of soup 3**

**Croque-Monsieur ou Madame** French ham melt with brie cheese, Mornay sauce and Pullman brioche toast (Madame - add egg)

**Le Club** roasted turkey breast, avocado, cherrywood smoked bacon, tomatoes, house-made mayonnaise served on brioche

**Crevettes** shrimp salad, avocado and alfalfa sprouts with a drizzle of Tabasco

**The following sandwiches and tartines are served with petite mesclun salad or hand-cut fries, César or cup of soup**

**Hamburger Provençal** charbroiled ½ lb. Kobe beef, caramelized onions, Dijon aioli on house-made wheat bun 12

**Poulet Grillé** marinated grilled chicken breast, Laura Chenel goat cheese, sun-dried tomato aioli and pistou on a wheat bun 12

**Gigot** braised lamb, caramelized onions, portabella mushrooms, provolone cheese and Dijon aioli 13

**Onglet** marinated grilled hanger steak, roasted peppers, crisp onions and Dijon aioli 13  
(add Gruyère, aged white cheddar or blue cheese \$1)

## Suppléments

**Les Olives ou Tapenade** marinated Mediterranean olives OR Provençal olive tapenade 3

**Frites ou Frites à l'ail** hand-cut French fries or garlic French fries 5

**Risotto de Asperges** Delta asparagus risotto 5

**Asperges** grilled California asparagus 5

**Salade Maison** organic field greens, house saucisson, olives, balsamic vinaigrette 7

**Salade César** chopped romaine, Parmigiano Reggiano tuile and house-made croutons, anchovies upon request 7.5

### Corkage \$13

18% gratuity and one check for parties of 7 or more

**Chef**  
Shane McMahon

**Executive Chef**  
Vincent Paul Alexander

**Pastry Chef**  
Sandra France

\*05-11-12