

Appetizers

Blue Crab Cake \$9

Our Chef's Blue crab cake prepared with roasted red peppers served with arugula & honey mustard vinaigrette

Escargots in Garlic Butter \$9

Six snails baked in garlic butter

Poached Eggs in Meurette \$8

Eggs poached in a red wine sauce served with bacon & mushrooms on crostini

Sea Scallops Wrapped in Bacon \$15

Pan-seared sea scallops wrapped in bacon served with avocado coulis

Sesame Jumbo Tiger Prawns \$14

Sautéed prawns delicately seasoned with garlic & sesame seeds served on a bed of arugula with citron oil

Our Chef's Traditional Paté \$8

Homemade paté prepared with pork & duck liver, served with cornichons & crostini

Assiette de Charcuterie \$13

Cured ham, saucisson, garlic sausage & pâté, accompanied by cornichons and crostini

Assiette de Fromage \$13

Our selection of imported cheeses served with grapes, walnuts and crostini

Soups

Gratinée à l'Oignon \$7

Traditional French onion soup topped with melted & crusty cheese

Soup of the Day starting at \$7

Ask for our Chef's Seasonal Soup

Salads

Sesame Ahi-Tuna Salad \$16

Sesame-crusting pan-seared Ahi-Tuna served with pickled carrots & ginger, green onions & fresh cilantro on a bed of arugula

La Cuisine Caesar Salad \$7

Heart of romaine lettuce topped with our Chef's caesar dressing, roasted garlic cornbread croutons & parmesan

Lyonnaise Salad \$12

Spring mix topped with poached eggs, red wine sauce & lardons

Tarragon Chicken Salad \$14

Sliced chicken with tarragon aioli topped with walnuts & grapes on a bed of arugula

Small-Size Mixed Green Salad \$6

Spring mix served with confit tomato & crostini

Our homemade dressings

Honey-Mustard
Vinaigrette

Balsamic
Vinaigrette

Fresh Herbs
& Cream

Sesame Ginger
Vinaigrette

Specialty Entrees

Chicken Linguini \$16

Pasta topped with sautéed chicken cooked in a creamy mushroom sauce

Duck Filet au Cognac \$29

Pan-seared duck breast served with corn-bread stuffing & red berry jam finished with a Cognac demi-glaze

Veal Côtelette \$26

Veal chop in a demi-glaze served with corn bread & julienne vegetables

Rack of Lamb

Half Rack **\$36** / Full Rack **\$42**

Oven-roasted rosemary-rubbed rack of lamb served with white truffle infused mashed potatoes

La Cuisine Burger \$16

8 oz Freshly-ground beef tenderloin served on a bun with garlic aioli and your choice of French fries or sweet potato fries

NY Strip Steak \$25

A 14 oz premium NY strip steak served with your choice of French fries or sweet potato fries

Add Demi-Glaze or Red Wine Burgundy sauce for \$1.50

Beef Filet Mignon \$29

A 8 oz premium beef filet mignon served with your choice of French fries or sweet potato fries

Add Demi-Glaze or Red Wine Burgundy sauce for \$1.50

Veggie Dishes

Eggplant Lasagna \$19

Pan-fried eggplant strips layered with seasoned tomato sauce and parmesan served with a cup of soup and tomato à la Provençale

La Cuisine Vegan Tamale \$14

Traditional corn tamale stuffed with julienne turnip, carrot & zucchini seasoned with thyme, garlic & cilantro, served with pasilla pepper salsa, thinly sliced avocado & rice

Linguini aux Légumes de Saison \$16

Linguini pasta topped with garlic-sautéed shitaki mushrooms, turnips, carrots & zucchini, diced tomato & pine seeds

Entrées

*Served with your choice of one side dish
Add \$2 for Vegetables or Mixed Green Salad*

Duck a l'Orange \$24

Two duck thighs cooked in a zesty orange sauce

Pork Jarret in Honey \$21

Honey-coated pork shank seasoned with provençal herbs
and fresh thyme served in a sweet and savory sauce

Bourguignon Beef \$19

Beef stewed in a red wine sauce with carrots and pearl onions

Blue Crab Stuffed Beef Filet Mignon \$35

8 oz beef filet mignon stuffed with blue crab seasoned with smoked paprika & parsley
served with a rosemary balsamic reduction

Cod Filet with Julienne Vegetables \$21

Pan-seared cod filet served with thinly cut vegetables & creamy horseradish sauce

Sea Bass in Mango-Ginger Chutney \$32

Pan-seared sea bass served with mango, ginger and bell peppers chutney
seasoned with fresh scallions

Mahi-Mahi \$26

Blackened Mahi-Mahi served with thinly cut vegetables and cilantro citrus pesto

Side dishes

*For your consideration, along with any of the above Entrées
Add \$2 for Vegetables or Mixed Green Salad*

Gratin Potatoes \$3

Sweet Potato Fries \$2

Seasonal Vegetables \$4

French Fries \$2

Rice Pilaf \$2

Mixed Green Salad \$4

\$4 will be added to the price of any side ordered on its own

Desserts

Soufflé du Chef starting at \$9

Ask about our Soufflé of the Day

Tarte Tatin \$7

Traditional upside down warm apple pie topped with caramel served with vanilla ice cream and whipped cream

Crème Brûlée \$7

Creamy custard topped with caramelized sugar

Pain Perdu \$8

Traditional French toast flavored with Triple Sec served with vanilla ice cream and whipped cream

Chocolate Mousse and its Madeleine \$7

Chocolate mousse served with a genuinely traditional shell-shaped soft pastry

Chocolate Fondant \$7

Warm chocolate cake served with vanilla ice cream and crème anglaise

Crêpe Gourmande \$8

Sweet warm crêpe from Brittany served with one topping of your choice -- whipped cream, chocolate sauce, jam or caramel --

Add \$1 per any additional topping

Soft Drinks, Coffee & Tea

Sodas (Coke, Diet coke, Coke zero, Sprite) \$2

Iced Tea \$2

add a Monin flavored syrup for \$1

Fruit Juices \$2.50

Panna Water Btl (16.9 oz) \$2.50

Perrier Water Btl (Perrier 11.15 oz) \$2.50

Regular / Decaf Coffee \$2

Espresso / Decaf Espresso \$2.50

Noisette Espresso (w/ milk) \$2.70

Viennois Espresso (w/ whipped cream) \$3

Cappuccino \$3.50

Tea \$2.50

Talk to us about ordering a Gourmet Cake made by Chef Albert Barrett of Stella's Modern Pantry for your next Special Event