

LES ENTRÉES

- LA GRATINÉE A L'OIGNON 7
CHEESE & CHARCUTERIE BOARD 16
ARTISINAL CHEESES, CURED MEATS, PATES & RILLETES
LES ESCARGOTS BOURGUIGNONS 10
BUTTER, GARLIC, FRESH HERBS

LES SALADES

- LA SALADE BRIE ET BRIOCHE 10
BABY GREENS, WALNUTS, SUN DRIED TOMATOES
WARM BRIE ON BRIOCHE
LA SALADE D'EPINARD AU CHÈVRE CHAUD 11
BABY SPINACH, SULTANA & CRANBERRY, GOAT CHEESE "CAKE,"
TOASTED ALMONDS, SHERRY VINAIGRETTE
ENDIVE SALAD 12
WALNUTS, GRAPES, BROWN SUGAR-DIJON VINAIGRETTE, GORGONZOLA

LES PLATS

- LE STEAK FRITES 32
FILET MIGNON, POMMES FRITES, SAUCE AU POIVRE OR BEARNAISE
ROASTED HALF DUCKLING 25
ORANGE GLAZE
CHÂTEAU DU LAC FILET BURGER & FRITES 16
FILET BURGER, DRESSED, ROQUEFORT OR SWISS CHEESE
ADD SEARED FOIE GRAS 10
POISSON DU JOUR PRICED DAILY
DAILY FRESH FISH WITH CHEF'S DELICIOUS SAUCE
CROQUE MONSIEUR ET PETITE SALADE VERTE 12
CLASSIC FRENCH BAKED HAM AND SWISS

LES ENTRÉES

- FOIE GRAS GUMBO 14/ 18
FRANCE MEETS BUCKTOWN
SMOKED SCOTTISH SALMON 15
CRÈME FRAÎCHE, CAPERS, RED ONION, HOUSE BAKED CROSTINI
TARTE FLAMBÉE AU JAMBON CRU 12
CARAMELIZED ONIONS, PROSCIUTTO, MELTED SWISS

LES SALADES

- SHRIMP & AVOCADO REMOULADE 12
BABY GREENS, FRENCH VINAIGRETTE
"BLT" SALAD 11
FRIED EGG, FRIÉE, TEARDROP TOMATOES,
WARM APPLEWOOD BACON-RED WINE VINAIGRETTE
POACHED PEAR & BEET SALAD 11
MACHÉ, TOASTED WALNUTS, CHAMPAGNE VINAIGRETTE

LES PLATS

- BRAISED LAMB SHANK 24
FRENCH LENTILS
BOEUF BOURGUIGNON 24
CLASSICALLY FRENCH
SEARED SEA SCALLOPS 26
SAFFRON CRÈME
PAVÉ DE BOEUF 22
RIBEYE, MELTED ROQUEFORT
SIDES: 5
WILTED SPINACH & MUSHROOMS
GRILLED ASPARAGUS & BEARNAISE
POMMES DAUPINOISE
\$3 CHARGE FOR KITCHEN SPLIT ENTREES
WE USE ORGANIC PRODUCE &
HUMANELY RAISED, HORMONE FREE MEATS