

## Les Hors d'Oeuvres

Escargots de Bourgogne <i>½ dozen sautéed with bacon garlic herbs butter sauce</i>	\$8.75
Pâté de Campagne <i>Country pate served with cornichons</i>	\$7.75
Gratin d'Artichaut au brie <i>Baked artichoke spinach dip brie with toasted pita wedges</i>	\$7.75
Tartine de Saumon Fumé <i>Timberline smoked salmon with capers &amp; onions, olive oil balsamic glaze</i>	\$8.95
Tian de Saumon Fumé au Fromage <i>Pyramid of smoked salmon with Panela creamy cheese, olive oil drizzle</i>	\$9.95

## Les Soupes et les Salades

Soupe du jour <i>Please ask your server for the choice of the day</i>	\$4.95
Soupe à l'Oignon <i>Onion soup au gratin, croutons, Swiss cheese</i>	\$5.95
La Salade Maison <i>House salad with choice of dressing</i>	\$4.50
Le trio de César <i>Choice of blackened chicken, smoked salmon or beef tenderloin</i>	\$9.75



*Jean Claude's passion for food come from his French/Italian roots and love for his grandmother Lola who used to cook for everyone and used to say "Mangia bene!"*

*We only serve the freshest seafood. The fact that Grand Lake is located 8,367 feet above the sea level means that from time to time we run out. Please accept our apologies when this happens. We recycle as much as we can. We use cage free eggs.*

**Special Sunday dinner: Buy two adult entrees & get a bottle of wine from our special list ½ prices.**

Entrees may be served with extra vegetables and no starch (Veggie platters are available)  
Entrees may be served with appropriate starch, vegetable du jour, bread, butter & herb cheese spread.

NO SEPARATE CHECKS PLEASE. An 18% gratuity will be added to parties of 6 or more.

No personal checks are accepted, all major credit cards are accepted.

There will be a \$4.00 per person charge for split entrees.

## La Mer

	Petits	Entree
Le Saumon au Poivre rose <i>Sautéed fresh salmon with pink pepper corn cream sauce</i>	\$14.00	\$22.75
Le Poison de la belle mere <i>Sautéed fresh fish (choice of the day) with artichoke, tapenade cream sauce</i>	\$13.00	\$19.50
Les Moules et Frites (a favorite Parisian entrée) <i>Steamed mussels in Chardonnay herb sauce with French fries</i>	—	\$15.00
Scampis à la crème <i>Jumbo shrimp sautéed with gorgonzola cream sauce, over penne pasta</i>	\$14.00	\$20.50
Coquilles St. Jacques sauce du sud * <i>Scallops sautéed with pesto olive, sun dried tomato cream sauce</i>	\$14.00	\$20.50

## La Terre

	Petits	Entree
Le Désastre <i>Grilled 8 oz cheeseburger hand packed with fries or side salad; veggie or fish burger available</i>	—	\$10.50
Le Steak Frites <i>10 oz. petite ribeye with French fries &amp; spicy pepper sauce</i>	—	\$18.00
Steak Diane <i>Grilled 12 oz ribeye with mushrooms in a tarragon demi glace sauce</i>	—	\$25.00
Filet Mignon au Roquefort <i>Center cut grilled 7 oz. in a demi glace Roquefort cream sauce</i>	—	\$26.00
Les Piccatas de Veau <i>Veal morsels sautéed with capers with a lemon butter</i>	\$16.00	\$25.75
Poulet Grand-Mère <i>Chicken breast sautéed with bacon, onion &amp; mushrooms</i>	\$13.00	\$18.50

## La Vie en Rose

Le Cheese Cake du jour <i>Please ask your server for the choice of the day</i>	\$6.50
La Crème Brûlée <i>Light custard cream with caramel</i>	\$6.00
Les Profiteroles <i>Pastry shells filled with vanilla ice cream &amp; chocolate sauce</i>	\$6.50
La Mousse au Chocolat <i>Very intense chocolate Mousse</i>	\$6.50

*\*These items contain nuts*