

Sel et Poivre

Dinner menu

Appetizers

Soupe du jour \$9.95

Fish soup \$10.50

French onion soup \$10.95

Mesclun salad with balsamic vinaigrette \$9.95

Country duck pate \$10.95

Terrine de Foie Gras with red wine grapes \$18.95

Fresh tomato and basil salad \$10.95

Crab cake with mixed green salad and ginger sauce \$14.95

Arugula, watercress and endive salad with Roquefort cheese \$10.95

Assorted cheese plate \$14.95

French green bean salad \$10.95

Celery root remoulade with red beets \$10.95

Escargots with garlic butter and herbs \$10.95

Risotto with wild mushrooms and leeks \$16.95

Grilled garlic sausage with lentil salad \$10.95

Artichoke vinaigrette \$11.95

Mussel's mariniere or a la Provencal with French fries \$16.95

Salads

Salad Nicoise \$19.95

*Chicken salad in balsamic vinegar, pignoli nuts
on a bed of greens* \$19.95

Prefix menu not available on any promotions

The restaurant is available for private parties, special wine dinners, catering or other festivities.

For more information please ask for Christian.

Grilled salmon filet with white beans and haricots in a white wine sauce \$25.95
Skate with lemon, capers and served with basmati rice \$23.95
Brook trout Almandine, broccoli and carrots \$25.95
Wild Striped Bass with Artichoke Hearts, Fennel and black Olive lemon oil \$32.95
Frog legs in a Pernod sauce, wild mushrooms and basmati rice \$24.95
Duck a l'orange with wild rice \$27.95
Oven roasted chicken, French fries or mashed potatoes \$24.95
*Pan seared chicken breast served with wild mushroom sauce
 and mixed vegetables \$23.95*
Grilled Chicken Paillard with mesclun Salad and Fench Fries \$22.95
Leg of Lamb with haricot verte \$25.95
Wiener Schnitzel {Pork} with potato salad \$23.95
*Pork chop with braised onions, apples in calvados sauce and
 Herb roasted potatoes \$23.95*
Calf's liver a la Lyonnais with mashed potatoes and broccoli \$23.75
Veal kidneys with mustard sauce, boiled potatoes and spinach \$22.95
Thin sliced steak frites and salad \$21.95
Aged New York sirloin steak with Roquefort or Poivre sauce \$33.95
Filet Mignon in a red wine shallot sauce and roasted Yukon Gold Potatoes \$34.95
Bistro burger served with French fries \$16.95
Sautéed mixed vegetable plate \$17.95
Omelette of the day \$16.95

Side dishes

*Red skin mashed potatoes \$7.00 French Fries \$7.00, Risotto \$8.00, French green
 beans \$8.00 Sautéed Spinach \$8.00*
Mixed vegetables \$8.00

Pastas

Fettuccine with chicken in a creamy pepper sauce \$19.95
Linguine with fresh tomato and basil \$18.95
Linguine with shrimp, mixed vegetables a la Provencal \$23.95