

Sel et Poivre



Dinner Menu

Appetizers

Soup du Jour	\$12.95
Fish Soup	\$13.95
French Onion Soup	\$13.95
Terrine of Foie Gras with red wine grapes	\$28.95
Mesclun Salad with balsamic vinaigrette	\$12.95
Crab Cake with ginger sauce mixed green salad	\$27.95
Arugula, Beets and Endive Salad with roquefort cheese	\$15.95
Fresh Tomato, Mozzarella, Basil Salad with shallot vinaigrette	\$16.95
Assorted Cheese Plate	\$22.95
French Green Bean Salad with almonds, carrots and a shallot vinaigrette	\$15.95
Country Duck Paté	\$16.95
Celery Root Curry Rémoulade with red beets	\$15.95
Escargot with Garlic Herb Butter	\$17.95
Risotto with wild mushrooms and leeks	\$21.95
Whole Chilled Artichoke with mustard vinaigrette	\$18.95
Mussels á la Marinière with french fries	\$23.95
Mussels á la Provençale with french fries	\$23.95
Tarte Flambé with onions, thyme, muenster cheese, bacon and sour cream	\$21.95

Salads

Salade Niçoise	\$23.95
Grilled Chicken Breast Salad with lettuce, pecans, boiled egg, chickpeas,dried cranberries, bacon tossed in a mustard vinaigrette	\$23.95
Grilled Shrimp Salad with lettuce, pecans, boiled egg, chickpeas,dried cranberries, bacon tossed in a mustard vinaigrette	\$25.95

Side Dishes

Red Skin Mashed Potatoes	\$10.00
French Fries	\$10.00
Risotto	\$10.00
French Green Beans	\$10.00
Sautéed Spinach	\$10.00
Mixed Vegetables	\$10.00

Entrées

Grilled Salmon Filet with white beans and string beans in a creamy white wine sauce	\$31.95
Scallops and Shrimp Provençal with vegetable risotto	\$32.95
Skate Fish with rice, vegetables and lemon, capers, butter sauce	\$30.95
Brook Trout Almandine with broccoli and carrots	\$30.95
Pan Seared Pork Chop with roasted potatoes, green beans and calvados sauce	\$34.95
Duck á l'orange with wild rice and mixed vegetables	\$38.95
1/2 Oven-Roasted Chicken with french fries or mashed potatoes	\$28.95
Grilled Chicken Paillard with mesclun salad and french fries	\$26.95
Calfs Liver á la Lyonnaise with mashed potatoes and broccoli	\$31.95
Veal Kidneys in an old fashioned creamy mustard sauce with spinach and boiled potatoes	\$30.95
Thin-Cut Steak with Fries served with a salad	\$26.95
Wiener Schnitzel (Pork) with potato salad and green salad	\$33.95
Aged New York Sirloin Steak with roquefort or pepper cream sauce	\$45.95
Medallions of Venison with mushroom risotto and cranberry sauce	\$48.95
Bistro Burger with french fries	\$21.95
Sautéed Mixed Vegetable Plate	\$23.95
Omelette of the Day	\$19.95

Pastas

Fettuccine with Chicken in a creamy pepper sauce	\$24.95
Linguini a la Provencale with shrimp and mixed vegetables	\$28.95
Linguini with fresh tomato and basil	\$22.95
Crabmeat Ravioli with peas in a mushroom sauce	\$27.50

Desserts

Assorted Cheese Plate	\$22.95
Tarte Tatin	\$14.95
Chocolate Lava Cake	\$14.95
Profiteroles	\$14.95
Chocolate Terrine	\$14.95
Ice Creams & Sorbets	\$14.95
Crème Brûlée	\$14.95
Crêpes Selection apricot, chocolate or strawberry macadamia nuts all served with vanilla ice cream	\$14.95

Coffee	\$5.50	Double Espresso	\$5.75
Tea	\$5.50	Café Latte	\$5.75
Espresso	\$5.00	Cappuccino	\$5.75

Specialty Coffees \$16.00

Irish Coffee	Kahlua & Coffee
Frangelico & Coffee	Tia Maria & Coffee

The restaurant is available for private parties, special wine dinners, catering or other festivities.
For more information please ask for Christian.

Sel et Poivre

All Night Prix Fix Menu \$46.95

Appetizers

Choose One:

**Tomato Mozzarella
and Basil Salad**

Onion Soup

Country Duck Paté

Green Bean Salad

Entrées

Choose One:

Grilled Salmon Filet
with white beans and haricot vertes in a
creamy white wine sauce

Thin Sliced Steak
with french fries and salad

1/2 Oven-Roasted Chicken
with french fries or mashed potatoes

Veal Kidneys
with a mustard sauce, boiled potatoes and spinach

Fettuccine with Chicken
in a creamy pepper sauce

Risotto
with mixed vegetables

Dessert

Choose One:

Classic Profiterole
Terrine of Chocolate

Ice Crème

Sorbet

Apricot Crepe

Prix Fix Brunch Menu \$27.95

Saturday & Sunday. In house only.
Choice of
Mimosa, Bloody Mary or Screwdriver

Choose One:

Eggs Benedict
on a toasted english muffin with smoked salmon
and hollandaise sauce

Grilled Chicken Quesadilla
with mushrroms and leeks, served with a green salad

Spinach and Goat Cheese Omelette
with mixed green salad and pommes frites

Tarte Flambee
with bacon, provolone cheese, onions, tyme and sour cream

Grilled Steak and Eggs
eggs served over easy with mashed potatoes
and pepper sauce

Quinoa and Mixed Vegetables
with strips of grilled salmon in a mustard vinaigrette

Croque-Monsieur
served with mixed green salad

Linguine with Fresh Tomato and Basil

Choose One Dessert:

Chocolate Terrine
Profiterol
Ice Cream
Sorbet

Weekly Specials

Monday

Bouillabaisse

Tuesday

Coq au Vin

Wednesday

Sweetbread Grenobloise

Thursday

Pot au Feu

Friday

Cassoulet

Saturday

Couscous Royal

Sunday

Chicken Cordon Bleu

**Promotions, coupons, discounts, etc., cannot be used in combination with each other
or with the prix fixe menus.**

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness.
If you have food allergy please speak to owner, manager, chef or our service staff.