



Lunch Menu

\$19 (per person)

(Plus service charge and sales tax)

Plat Principal (Main Course)

*You may select 3 options for your entire group
1 pre-selected entrée per person*

Grand César avec Blanc de Poulet Grillé

*Whole leaf hearts of romaine, house-made croutons and grilled chicken breast
(substitute salmon for an additional \$3)*

or

Tartine de Crevettes

*French open-faced sandwich of shrimp salad, avocado and alfalfa sprouts with a
drizzle of Tabasco served with mesclun salad*

or

Poulet Grillé

*Marinated grilled chicken breast, Laura Chenel goat cheese, sun-dried tomato aioli and
pistou on a wheat bun served with mesclun salad*

or

Monaco

*Roasted turkey breast, avocados, tomatoes, lettuce, red onions, alfalfa sprouts, provolone cheese,
house-made mayonnaise and Dijon mustard on a sweet deli roll served with mesclun salad*

or

Hamburger Provençal

*Charbroiled ½ lb. ground Kobe beef, caramelized onions, Dijon aioli on
house-made wheat bun and served with hand-cut fries*

Dessert

You may select 1 option for your entire group

*(You may choose to bring a cake and we will deduct \$4 from the menu price
and a \$2 per person cake-cutting fee will apply)*

Chocolate Decadence or Lemon Tart

Bread Service \$1.50 (per person)

Beverage Service \$3 (per person)

Juice, Soda, Coffee or Tea

All prices and menu items subject to change

Chef

Shane McMahon



"The Festive Luncheon"

\$29 (per person)

(Plus service charge and sales tax)

Pour Commencer (Starters)

You may select 1 option for your entire group

Salade Mesclun

*Organic baby greens, Laura Chenel
goat cheese, seasonal vegetables and
balsamic vinaigrette*

Salade César

*Chopped hearts of romaine,
Parmigiano Reggiano and
house-made croutons*

Plat Principal (Main Course)

1 pre-selected entrée per guest

Saumon Grillé

Grilled salmon over vegetable spaghetti and Provençal fresh herb vinaigrette

Steak Frites

*Grilled petite marinated hanger steak, hand-cut fries and
shallot red Côtes-du-Rhône reduction*

Coquilles St. Jacques

*Diver scallops sautéed with our house white Côtes-du-Rhône,
served over seasonal risotto*

Dessert

You may select 1 option for your entire group

*(You may choose to bring a cake and we will deduct \$4 from the menu price
and a \$2 per person cake-cutting fee will apply)*

Gateau au Chocolat

Flourless chocolate decadence cake

Tarte au Citron

Lemon tart over raspberry sauce

Bread Service \$1.50 (per person)

Beverage Service \$3 (per person)

Juice, Soda, Coffee or Tea

Chef

Shane McMahon