



DINNER MENU

SALADS

Signature Salad 9

Mixed greens with chopped tomatoes, onions, cucumbers, spring peas, tossed with our buttermilk and peppercorn dressing

Winter Country Salad 12

Asparagus, potatoes, roasted beets, tomatoes, Bermuda onion and goat cheese tossed with fresh thyme, oregano, olive oil and sherry tomato vinaigrette

Paris Commune Salad 12

Frisée, Roquefort, walnuts, and crumbled bacon tossed with sherry vinaigrette, topped with an herb-crusted poached egg

Spinach Salad 11

Spinach, crumbled bacon, dried cranberries, mandarin oranges and walnuts with honey balsamic vinaigrette

APPETIZERS

French Onion Soup 8

Caramelized onions, beef stock, croutons, melted gruyere cheese

Alsace Onion Tart 10

Classic recipe with bacon served with a green salad

Coquilles Saint Jacques 12

Baked breaded scallops with mushrooms and gruyere cheese with lemon butter cognac sauce

Baked Goat Cheese en Croûte 13

Herbed goat cheese baked in puff pastry topped with cranberry coulis, atop a green salad tossed with mustard vinaigrette

Seared Crab Cake 13

With cous cous, lobster sauce and tomato jam

Escargot Flambé 11

Escargot sautéed with butter, shallots, garlic and parsley, then flambé with Pernod, served with an herb crisp

Stuffed Walnut-Crusted Brie 13

Filled with caramelized onions and crusted with walnuts and breadcrumbs, with an apricot compote

French Country Mussels 13 / 21

Plump fresh mussels with white wine, tomatoes, onion, garlic and cilantro. (Also available as an entrée, with frites)

ENTREES

PC Burger 15

8 oz Sirloin Beef Burger with caramelized onion, sliced tomato, fresh lettuce, shoe string fries and a green salad.
Add cheese or Bacon (add \$2)

Truffle Mac and Cheese 15

Elbow pasta, sharp cheddar cheese, ricotta cheese, parmesan and truffle oil topped with buttered bread crumbs, oven baked (**Sinful**)

Poulet Frites 24

Half free-range chicken, marinated and roasted, with herb jus served with frites and salad

Atlantic Salmon 22

Pan seared walnut incusted filet topped with grapefruit beurre blanc served over vegetable risotto

Mahi Mahi 24

Sautee mahi mahi filet served with béchamel sauce and sautéed spinach

Pork Tenderloin 21

Pork medallions, served with asparagus and potato gratin and a cranberry and pearl onion red wine reduction

Beef Bourguignon 21

Classic beef and vegetable stew

Duck Confit 24

Duck Confit served with roasted potatoes, mushrooms and caramelized onions with honey orange glaze

Steak Frites 25

8 oz Rib Eye Steak sautéed in garlic herb butter, mixed greens salad and crisp frites with a brie truffle cream

Penne Chicken 19

Penne pasta with chicken, mushrooms and green peppers with a balsamic reduction and parmesan cheese

Vegetable Cassoulet 18

French vegetable stew with beans and parmesan cheese served with garlic croutons. Also available with sausages (Add 4)

Fillet Mignon 29

8 oz of Beef tenderloin topped with a roquefort sauce served with haricoverts, mashed potato or crisp frites

Lemon Chicken 21

Sauteed chicken breast with lemon, butter, garlic, tomato and caper sauce over potato puree and vegetables

Meatloaf 18

Topped with roasted tomato chipotle ketchup, potato puree and vegetables

Sides – 6 – Cauliflower Gratin – Braised Red Cabbage – Potato Gratin – Sautéed Asparagus
Sautéed Spinach – Glazed Carrots– Brie and Truffle Frites

20% gratuity added to parties of 6 and more

