



Dinner is served daily from 3pm - 9pm

~ HORS D'OEUVRES ~**Soupe du Jour** 10
*chef's selection***Onion Soupe Gratinée** 13
*beef broth, gruyère cheese***Chicken Liver Paté** 16
*dijon mustard, cornichons***Escargots de Bourgogne** 17
*herbs, garlic, pernod d'anise***Smoked Salmon** 18
*potato pancake, horseradish creme***Bistro Cheese Plate** 17
*fresh fruit, toasted crostini***Baked Imported Brie** 18
*apricot preserves, almonds, wildflower honey***Lump Crab Cake** 19
*apple endive salad, grain mustard sauce***Shrimp De Jonghe** 21
*five jumbo shrimp, bread crumbs, garlic butter***Jumbo Shrimp Cocktail** 23
*six jumbo shrimp, brandy cocktail sauce***Blue Point Oysters** 24
*six piece, cocktail sauce***Foie Gras du Jour** 25**~ SALADES ~****Petite Mesclun Salade** 10
*house vinaigrette***Frisée Lyonnaise** 14
*bacon lardons, farm egg, croutons***Warm Goat Cheese** 14
*mesclun, sun-dried tomatoes, chive dressing***Endive et Noix** 14
*julienne apple, amish blue, walnut vinaigrette***Baby Arugula** 15
*watermelon, cherry tomato, feta, balsamic syrup***Grilled Salmon Niçoise** 35
*mesclun, green beans, egg, potatoes, nicoise olives***Maine Lobster Salade** 32
*1/2 lobster, citrus segments, mango vinaigrette***~ PLATS PRINCIPAUX ~****Grilled Portabello** 24
*fingerling, asparagus, basil oil***Lake Superior Herb Crusted Whitefish** 34
*spinach, pommes purée, lemon beurre blanc***Atlantic Salmon Dijonnaise** 36
*potatoes purée, cream lentils***Idaho Trout Almondine** 38
*string beans, pommes purée, citrus beurre blanc***Maine Jumbo Scallops** 39
*andouille, fingerling, corn, scallion beurre blanc***Grilled Amish Chicken Breast** 28
*goat cheese fondue, ratatouille, nicoise olives, beurre blanc***Mix Grill of Wild Game** 36
*venison, lamb, chicken, rabbit sausage, ratatouille, au gratin, sauce diablo***Indiana Rabbit Ragout** 34
*buckwheat spaetzle, spring peas, shitake, cherry tomatoes, sherry cream***Duo of Margot Duck** 38
*braised cabbage, pommes dauphine, mango demi***Grilled Steak Frites** 35
*potatoes frites, tomato persille, beurre maître d'hôtel***New York Strip au Poivre** 48
*crème spinach, pommes au gratin***Dijon Crusted Australian Lamb Rack** 52
*potatoes dauphine, ratatouille, au jus***~ WEEKLY SPECIALS ~****\$2 Oysters on the Half Shell**
*Monday - Friday, 2:30pm - 5:30pm***Maine Lobster Fest (1.5lb)** 43.95
*Monday and Tuesday***Beef Wellington** 48
*Saturday and Sunday, after 4pm***Champagne Sunday Brunch
with Live Jazz**
11am - 3pm

Available for Private Events of up to 90 people.

A 20% gratuity will be added to checks of parties of six or more.

"Tell me what you eat,
and I will tell you who you are."
~Savarin~

Please let us know if you have any allergies. Some of our menu items may contain nuts.
Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

There will be a 3% fee for using a credit card. Debit card and Cash is always welcome!

Gift certificates available

Our Food may take longer because we make everything in house....thank you for your patience.