

WINTER MENU

LA CUISINE ROBICHEAU.

OPEN THURSDAY- SUNDAY 4:00PM/8:00PM

Small Plates

Rustic bread

Warm crusty bread loaf served with house molasses butter.

\$6

French onion soup

Chef's slow simmered soup, toasted baguette, broiled gruyère cheese.

\$12

Seafood chowder

Creamy style chowder with haddock, scallops & lobster.

\$15

Steamed gyozas

House made pork gyoza's with homemade soy sauce. (6)

\$12

Fried brussel sprouts

Maple marinade, parmesean cream sauce, double smoked bacon.

\$12

Fresh burrata cheese

Basil pesto, olive oil, herbs, grilled baguette.

\$14

Robicheau's au gratin

Scallops with creamed lobster sauce broiled with our house cheese blend.

\$24

Smoked meat croquettes

Filled with Smoked meat, cheese & potato. Mustard aioli with pickle. (4)

\$12

Caesar salad

Crisp romaine, creamy vinaigrette, smoked lardons, pecorino cheese, panko herb crumble.

\$12

Citrus herb salad

Greens, radicchio, fennel, citrus dressing, orange, pistachio crumble.

\$12

Homemade Pasta & Mains

Lobster pasta

Fresh noodles, cream lobster sauce, green onion, shredded parm.

\$34

Squash Agnolotti

Roasted butternut squash & ricotta filled agnolotti, squash velouté, leek & proscuitto.

\$24

Italien style bolognese

Fresh tagliatelle, thick ragu, basil, shaved cheese.

\$26

Seafood linguini

Fresh noodles, garlic cream sauce, scallops, shrimps & lobster, crumble.

\$36

Beef short rib

Braised short rib, whipped potato, seasonal vegetables, beef jus, crispy onion.

\$30

Chicken

Chicken breast, whipped potato, seasonal vegetables.

\$22

Steak sandwich & fries

Thin sliced angus steak, caramelized onions, swiss cheese, house steak sauce.

\$20

Buttermilk chicken burger

House breaded chicken, sesame bun, house slaw, togarashi mayo, pickles, fries or salad.

\$20

Pan fried haddock

Haddock fillet, fresh vegetables, white wine lemon sauce, rice.

\$22

Lobster roll

Potato roll, lobster mix. Kettle chips, fries or salad.

\$26

Menu items subject to change