

*LUNCH IS SERVED  
FROM WEDNESDAY TO FRIDAY 11.30 AM - 2.30 PM*

**SOUP & SALADS**

French Onion Soup 7.50  
Soup du Jour 6.50

**PASTAS**

Chicken Penne 14.00  
with mushroom cream sauce

Pasta du Jour 14.00

Pasta with Salad 14.00  
a half portion of any pasta with a green, caesar, tossed spinach salad, or cup of soup

**APPETIZERS**

Basket of fries with 3 sauces 5.00  
Black beans dip with tortilla chips 5.00

**SALAD PLATES**

Warm seafood salad 16.00  
With assorted seafood in a tarragon dressing

Chef's Salad 15.00  
mixed greens, smoked ham, hard boiled eggs, aged cheddar, and  
oven dried tomatoes tossed with a balsamic vinegar dressing

Organic Mixed Green Salad 7.00

Caesar Salad 7.00

Warm Spinach Salad 9.00  
With mushrooms and bacon and a balsamic dressing

Topped with your choice of:

~ Shrimps 8.00  
~ Grilled chicken breast 8.00  
~ Wild Salmon 8.00  
~Smoked salmon, onions and capers 8.00  
~Sautéed scallops and prawns 11.00

**BISTRO SPECIALTIES**

STEAMED MUSSELS \$15  
served with our fresh cut homemade fries and your choice of sauce:  
pernod ~ cream ~ cilantro ~ ginger ~ chardonnay ~ tomato basil ~ tomato piccante ~ garlic lover

BISTRO STEAK FRITES  
Served with french fries

5 OZ FILET \$ 21

10 OZ FILET \$ 30

10 oz RIB EYE \$ 28

add your choice of béarnaise, or peppercorn cognac sauce, or  
prawns in garlic butter \$7  
sautéed mushrooms \$3  
blue cheese \$3

PASTA WITH SALAD \$14  
a half portion of our Pasta du jour or Chicken Penne with a  
cup of soup or your choice of salad

DUCK CONFIT WITH CABBAGE AND BACON \$18  
served with salad and fries

GRILLED WILD SALMON,  
W/HERB BUTTER \$19  
served with rice and a vegetable bouquetiere

CHICKEN PENNE \$14  
with a mushroom cream sauce and parmesan cheese

LE BISTRO PAELLA \$17  
A traditional rice paella served with chicken,  
Prawns ,chorizo sausage, assorted shellfish and served midly spicy

BRAISED CHICKEN 'AIGUILLETES' WITH TARRAGON \$15  
Tangy demi glace served with fries

BEEF SHORTRIBS bourguignonne \$22  
braised beef short ribs, marinated and slowly cooked in red wine with onions,  
mushrooms and salted pork belly

BLANQUETTE DE VEAU \$20  
Veal stew marinated and braised in a white wine sauce with mushrooms,  
pearled onions and carrots

VIEW THE CHALK BOARD FOR OUR DAILY SPECIALS

DAILY SPECIALS

OMELETTE

served with roast garlic potatoes 10.95

QUICHE

served with mixed greens salad or caesar 13.00

PASTA DU JOUR

Chef's daily creation 14.00

NEW - NEW - NEW

NEW LUNCH BLUE PLATE SPECIAL

Now offering from Wednesday thru Friday a lunch special at \$ 10.95  
with 3 dishes to choose from

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*Blue plate starting APRIL 15TH 2010*

BEEF STROGONOFF

Served with pastas and your choice of salad

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TURKEY CURRY AND RICE BOWL

Served with your choice of salad

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MUSHROOMS RISSOTTO

Served with your choice of salad and garlic toast