



BAR Menu



AMUSE-GUEULES / APPETIZERS

Shrimp Risotto • 17

Arborio Rice cooked with Chablis and Lightly Lemon Flavored Rock Shrimp & Peas

Dumplings • 14

Assorted Shrimp, Chicken, and Vegetarian served with Soy and Sweet & Sour Sauce

Feta Cheese Pretzel & Prosciutto Ham • 13

9 Months Aged Prosciutto on Mesclun served with a warm soft Feta Cheese Pretzel

Crispy Calamari • 12

Served with Tartar Sauce

Chicken Wings • 12

Spicy or Mild

Chicken Cheese Steak • 17

With Peppers, Onion and Smoked Gouda on Curry Sourdough Bread
Served with Sweet Fries

Hummus • 10

Homemade Served with Grilled Pita Bread

SANDWICH & TART

Black Angus Hamburger • 23

Served on a Brioche Bun with Morbier Cheese, Crispy Bacon and Pommes Frites

Chicken Club • 21

Pepper Bacon, Lettuce, Tomatoes and Hard Boiled Eggs on White Toast served with Pommes Frites

Steak Sandwich • 26

Served on a Baguettine with Pesto, Fresh Mozzarella, Spring Mix & Pommes Frites

Croque Monsieur • 22

Parisian Ham with Gruyere Cheese & Béchamel Sauce served on Brioche with Pommes Frites and Mixed Greens

Quiche • 20

- **Wild Mushrooms, Goat Cheese**, Mixed Greens
- **Traditional Quiche Lorraine**, Mixed Greens

SOUP & SALAD

Soupe Du Jour • 12

Inquire with your waiter

French Onion Soup • 12

Gruyère & Parmesan Cheese Gratin

Mesclun • 12

Mixed Greens, Black Mission Fig Vinaigrette and Shaved Parmesan

Grilled Natural Chicken Romaine • 13 / 20

Truffle Caesar Dressing, Parmigiano Reggiano

Vegetable & Goat Cheese Terrine • 15

Oven Roasted Portobello, Steamed Leek, Grilled Red Pepper
Fine Herbs coated Goat Cheese, Truffle Oil

MAIN COURSE

Gaby's Crab Cake • 20

Cranberry & Scallion Crab Cake, Pea Shoot, Lemon Dill Aioli

Steak Frites • 29

Grilled Sirloin Steak served with Maitre D' butter, Pommes Frites & Mixed Greens

Italian Omelet • 22

Sun Dried Tomato, Fresh Mozzarella and Parmesan Pesto Infused,
Spring Mix and Pommes Frites

Petit Filet Mignon • 21

Pan Seared 3oz Filet served with Bleu Cheese Mash, Caramelized Onions
& Wild Mixed Mushroom Sauce

Notice: *The consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

DESSERT • 12

Chocolate Lava Cake

Vanilla Ice Cream

Profiteroles

Crème Puff filled with Vanilla Ice Cream, Warm Chocolate Sauce & Caramelized Almonds

Seasonal Crème Brûlée

Caramelized & Topped with Fresh Berries & French Madeleine Cookie

Passion Fruit Panna Cotta

Classic vanilla infused panna cotta combined with a delectable passion fruit pureé

Apple Crumble

Apple Cinnamon Filling in Sweet Dough Crust and Cinnamon Ice Cream

Assorted Mini Cheesecake Selection

Banana Brulee, Berry Compote, Warm Chocolate Sauce

CHEESE



Choice of Two.....15

Choice of Three.....18

Choice of Five.....24

Crèmeux de Bourgogne, France • Cow, Creamy Dense, Mild & Buttery

Tomme de Savoie, France • Cow, Semi Firm, Earthy, Musty & Nutty

Haystack, USA-CO • Goat, Soft, Creamy & Slightly Sharp Finish

Bossa, USA-MO • Sheep, Semi Firm, Earthy with Apple Tones

Gorgonzola Cremificato, Italy • Cow, Soft, Creamy, Mild & Sweet