

PETIT POULET

LUNCH MENU

HORS D'OEUVRES

SOUP OF THE DAY.....	7.95
FRENCH ONION SOUP.....	8.95
FRISÉE SALAD	
<i>Chevre Croutons, Warm Bacon Vinaigrette.....</i>	<i>10.95</i>
ESCARGOT IN PUFF PASTRY	
<i>Wild Mushrooms.....</i>	<i>12.95</i>
HOUSE SALADE <i>Mixed Greens, Shaved Fennel,</i>	
<i>Tomato, Fines Herbes Vinaigrette.....</i>	<i>9.95</i>
MOUSSE ROYALE PÂTÉ <i>Foie de Canard & Porcini</i>	
<i>Terrine, Cornichons, Crostini.....</i>	<i>13.95</i>
BROILED ESCARGOT <i>White Wine Butter Sauce,</i>	
<i>Wild Mushrooms, Bacon Scented Bread Crumbs.....</i>	<i>12.95</i>
TRADITIONAL CAESAR SALADE.....	11.95
<i>Add Rotisserie Chicken ...4.95 Add Chicken Paillard6.95</i>	
TRUFFLED HUMMUS	
<i>Wild Mushrooms, Olives and Toasted Pita.....</i>	<i>12.95</i>
SHRIMP A L'AIL <i>Sauteed, Garlic Confit, Champagne Sauce</i>	
<i>Grilled Garlic Batard.....</i>	<i>16.95</i>

HAMBURGERS ET SANDWICHES

BISTRO BURGER	
<i>Angus Beef, Red Onion Jam, Pomme Frites.....</i>	<i>14.95</i>
BURGER ROYALE	
<i>Angus Beef, Mousse Royale, Pomme Frites.....</i>	<i>17.95</i>
CROQUE MONSIEUR.....	14.95
ROTISSERIE CHICKE TARTINE.....	14.95
VEGETARIAN TARTINE.....	13.95
TURKEY CRÊPE.....	14.95
JAMBON ET GRUYERE CRÊPE.....	13.95
DIJON PIALLARD BAGGETTE <i>Maille Dijon Mayo,</i>	
<i>Roquefort, Baby Arugula, Grilled Tomato</i>	<i>14.95</i>

ROTISSERIE

The finest quality organic, vegetarian fed chicken served with, haricot vert & roasted Yukon gold potato

Cornish Hen	19.95
1/2 Chicken	21.95

Flights of Cheese or Meat

Three...17.95 Four...21.95 Five...25.95

Artisanal Chesses

CAVE AGED GRUYERE
CHEVRE
ROQUEFORT
FLORETTE D'AFFINOIS
TÊTE DE MOINE
PETIT PONT L'EVEQUE

Cured Meats

CHARCUTERIE

FENNEL SALAMI
HOT SOPRESSATA
JAMBON SEC
SAUCISSON SEC
MOUSSE ROYALE
<i>(Au Sauternes)</i>

BUSINESS PRIX FIXE

2 Courses 24.95

3 Courses 26.95

APPETIZER

SOUP OF THE DAY
HOUSE SALADE
TRADITIONAL CAESAR SALADE
ESCARGOT

ENTRÉE

FISH OF THE DAY
BISTRO BURGER
MOULES FRITES
TURKEY CREPE
JAMBON ET GRUYERE CRÊPE
GRILLED ATLANTIQUE SALMON
PETIT POULET CHICKEN SALAD

DESSERT

PROFITEROLES
WHITE CHOCOLAT MOUSSE
ESPRESSO CRÈME BRÛLÉE

ENTRÉES

FISH OF THE DAY

Market Fresh with Chef's Accompaniments.....22.95

PETIT POULET SALAD

Pulled Chicken, St. André Cheese, Tomatoes, Sherry Vinaigrette.....17.95

SALADE NIÇOISE

Imported Tuna, Dijon Vinaigrette.....19.95

PAILLARD de POULET SALAD

Haricot Vert, Grape Tomato, Roasted Red Pepper Lemon Vinaigrette Parmesan Reggiano....18.95

CHICKEN IN PUFF PASTRY

Roasted Chicken, Pearl Onions, Peas, Sauce Suprême22.95

ATLANTIQUE SALMON

Baby Kale Tabuleh, Asparagus, Tarragon Buerre Blanc....25.95

ENTRECÔTE "STEAK FRITES"

12 oz. Top Sirloin, Caramelized Shallot Butter, Frites...26.95

FILET MIGNON

8 oz. Pommes Puree, Seasonal Vegetables, Wild Mushroom Glace de Veau.....32.95

SCALLOP FRANÇAISE LINGUINI

Squid Ink Linguini, Chorizo, Spinach, Tomato, Chablis Lemon Creme....28.95

BEEF BOURGUIGNON

Baby Carrots, Potato, Pearl Onion Wild Mushrooms...24.95

FRENCH OMELETE

Parisian Ham and Gruyere Cheese with Haricot Verts...15.95

BRANZINO

Grilled, Truffle Aioli, Rattatouille, Spinach Puree.....28.95

MOULES FRITES

Garlic, Shallots, White wine...18.95

ACCOMPANIMENTS

POMMES FRITES <i>With Garlic Aioli</i>	<i>4.95</i>
SAUTEED WILD MUSHROOMS.....	6.95
HARICOT VERTS <i>Sauteed.....</i>	<i>6.95</i>

POMMES PURÉE...5.95
ASPARAGUS <i>Grilled with Olive Oil... 7.95</i>
TRUFFLE AIOLI...2.95

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.