



## ~SOUP AND APPETIZERS~

CUP BOWL

**CLASSIC FRENCH ONION SOUP**  WITH CAVE AGED GRUYÈRE CHEESE

\$4 \$7

**SOUP OF THE DAY**  CHEF'S DAILY SELECTION

\$3.50 \$6.50

**ESCARGOT DE BOURGOGNE**

½ DOZEN OVEN BAKED SNAILS IN GARLIC AND HERB BUTTER

\$10

## ~SALADS~

**“BROWN DERBY” STYLE COBB SALAD**  FINELY CHOPPED WITH FRENCH DRESSING

\$13

**CARIBBEAN GRILLED CHICKEN SALAD**

JERK SEASONED CHICKEN BREAST, PAPAYA, MANGOS , STRAWBERRIES AND AVOCADO  
ORANGE-RASPBERRY VINAIGRETTE, HONEY-MACADAMIA NUT DRESSING

\$12.50

**SEAFOOD SALAD**

SEARED SHRIMP AND SEA SCALLOPS ON A BED OF MIXED GREENS, GREEN BEANS, TOMATOES,  
SNAP PEAS, BACON, RED ONION AND CILANTRO WITH A BALSAMIC VINAIGRETTE

\$15

**ORANGE PEEL CHICKEN SALAD**

LIGHTLY FLOURED CHICKEN, TOSSED IN A PLUM WINE-ORANGE GLAZE ON A CHIFFONNADE  
OF SPINACH AND ROMAINE, GARNISHED WITH DAIKON SPROUTS AND SCALLIONS

\$12

**LA BRASSERIE GRILLED HANGER STEAK SALAD** 

CHOPPED ROMAINE, TOASTED SPICED PECANS, AVOCADO, HARDBOILED EGG, TOMATO,  
WHOLE GRAIN MUSTARD DRESSING AND CRISPY SHALLOT STRAWS

\$13

**WALDORF CHICKEN SALAD**

MIXED GREENS CHOPPED APPLES, GRAPES, CELERY AND CANDIED WALNUTS TOSSED IN A  
ROQUEFORT DRESSING

\$12.50

**CLASSIC CAESAR SALAD** 

HEARTS OF ROMAINE, HOMEMADE CAESAR DRESSING, CRISPY PARMESAN

CHIPS AND ESPELETTE CROUTONS **ADD: CHICKEN \$ 3 SALMON \$ 4 RARE AHI TUNA \$ 5 SHRIMP \$ 5**

\$9.50

**~CRÊPES~** SERVED WITH MIXED GREENS & DIJON MUSTARD VINAIGRETTE

**CRÊPE PARISIENNE** SAUTÉED CHICKEN, MUSHROOM AND HAM TOSSED WITH BÉCHAMEL SAUCE  
AND GRUYERE CHEESE TOPPED WITH A FRIED EGG

\$13

**CRÊPE VEGETARIAN** SAUTÉED SPINACH AND MUSHROOM, GRILLED VEGETABLES, GOAT CHEESE  
AND CALAMATA OLIVES


\$12

 **AFTERNOON MENU 2:00PM TO 4:00PM**  
**BON APPETIT**  
**CHEF/OWNER EMMANUEL JANIN**



**~QUICHES AND TARTES~** SERVED WITH MIXED GREENS & DIJON MUSTARD VINAIGRETTE


**CLASSIC QUICHE LORRAINE**  BACON, PARISAN HAM AND GRUYERE CHEESE \$12

**TARTE FLAMBÉE A L'ALSACIENNE**  OVEN BAKED THIN FLATBREAD CRUST TOPPED WITH CRÈME FRAICHE, BACON, CARAMELIZED ONIONS AND GRUYERE CHEESE \$11

**~SANDWICHES~** CHOICE OF FRENCH FRIES, SWEET POTATO FRIES, MIXED GREEN SALAD OR CUP OF FRESH FRUIT

**GRILLED CHEESE AND SHORT RIB SANDWICH**  PICKLED CARAMELIZED ONIONS AND BABY SPINACH ON TOASTED WHITE BREAD \$13.50

**NEW ORLEANS MUFFULETTA PANINI** SLICED HAM, SALAMI, MORTADELLA AND PROVOLONE CHEESE, WITH OLIVE TAPENADE \$13

**CLASSIC RUEBEN SANDWICH**  SLICED CORNED BEEF, HOMEMADE SAUERKRAUT, THOUSAND ISLAND DRESSING AND SWISS CHEESE ON TOASTED RYE BREAD \$13.50

**SHRIMP CLUB SANDWICH** GRILLED SHRIMP TOSSED WITH MAYONNAISE AND KETCHUP, CRISPY BACON, AVOCADO, TOMATO AND LETTUCE ON TOASTED WHITE BREAD \$14.50

**CROQUE MONSIEUR / MADAME**  LAYERS OF PARISAN HAM AND MELTED GRUYÈRE CHEESE ON BRIOCHE PAIN DE MIE SERVED WITH BECHAMEL DIPPING SAUCE – MADAME, ADD A FRIED EGG FOR \$1.00 \$11.50

**GRILLED VEGETABLE PANINI** BALSAMIC ROASTED PORTOBELLO MUSHROOM, BELL PEPPER, ZUCCHINI AND CARAMELIZED RED ONIONS WITH GOAT CHEESE AND BABY SPINACH \$12.50

**~MAIN COURSE~**

**BRASSERIE BAR STEAK FRITES**  GRILLED 6OZ FLAT IRON STEAK "CAFÉ DE PARIS" BUTTER, TRUFFLE FRENCH FRIES AND BUTTER LETTUCE SALAD \$19

**MOULES MARINIÈRE AND BRASSERIE FRITES** P.E.I. MUSSELS STEAMED IN WHITE WINE AND SHALLOTS \$18

**SESAME CRUSTED RARE AHI TUNA BURGER** ASIAN COLESLAW, PICKLED GINGER, WASABI CRÈME FRAICHE, ON A TOASTED BRIOCHE BUN \$15

**GRILLED CHEDDAR AND BACON BURGER**  ½ LB BURGER, CARAMELIZED RED ONIONS, CHIPOTLE KETCHUP, ON A TOASTED BRIOCHE BUN \$14