

KEEPING IT SPICY

C O R A L G A B L E S , F L

Half Dozen Oysters \$18.00 | Full Dozen Oysters \$36.00 | Crispy Pig Ears \$12.00



A P P E T I Z E R S

Soupe du Jour

seasonal soup of the day

~ or ~

Salade Maraîchère au Chèvre Chaud

mixed greens, warm goat cheese, baguette croûton & herbes de Provence
with red wine vinaigrette

Soupe à l’Oignon

caramelized sweet onions with beef jus, country bread & Comté cheese
(\$15.00 supplement)



E N T R É E S

Quiche du Jour

Bouchon Bakery quiche served with mixed greens

~ or ~

Croque Madame

grilled ham & cheese sandwich
on brioche with a fried egg & sauce Mornay,
served with French fries

~ or ~

Salade de Saumon

pan-seared Scottish salmon with mixed greens,
marinated summer vegetables & red wine vinaigrette

*Steak Frites

pan-seared filet steak, caramelized shallots &
maître d’hôtel butter served with French fries
(\$20.00 supplement)



D E S S E R T

Crème Caramel

vanilla bean custard

~ or ~

Crème Glacée ou Sorbet aux Fruits

house ice cream / sorbet



\$40.00 per person | Lunch

*THOROUGHLY COOKING FOOD OF ANIMAL ORIGIN, INCLUDING BUT NOT LIMITED TO BEEF, EGGS, FISH, LAMB, MILK, POULTRY, OR SHELLSTOCK REDUCES THE RISK OF FOODBORNE ILLNESS. YOUNG CHILDREN, THE ELDERLY AND INDIVIDUALS WITH CERTAIN HEALTH CONDITIONS MAY BE AT A HIGHER RISK IF THESE FOODS ARE CONSUMED RAW OR UNDERCOOKED. PLEASE NOTE PEANUT OIL IS COMMONLY USED IN OUR KITCHEN.
PLEASE NOTE THAT THE CHECK INCLUDES AN 18% SERVICE CHARGE