

ENTREES

STEAK

*Served with orange glazed carrots & rice
8 oz NY Strip*

L'Entrecote Au Poivre Steak topped with a black peppercorn cognac sauce. 20.00

Steak Gorgonzola Steak topped with a creamy bleu cheese sauce. 20.00

L'Entrecote Grille Maitre d'Hotel Steak topped with blackened shrimp and a Maitre d'Hotel butter. 22.00



Steak Bordelaise Steak topped with sautéed mushrooms and onions in a burgundy wine sauce. 20.00

Steak Bernaise Steak with asparagus and bernaise sauce. 20.00

Pot Roast Served with carrots, onions and mashed potatoes. 16.00

Pork Chops 10 oz bone in pork chops paired with a burgundy wine sauce. 17.00

SEAFOOD

Served with orange glazed carrots & rice

Salmon Francals Sautéed mushrooms and artichokes in our lemon butter sauce. 16.00

Salmon Piccata Fresh fillet sautéed in our lemon butter sauce topped with capers. 16.00

Tilapia Montpellier Fresh fillet topped with fresh spinach and sautéed mushrooms in lemon butter sauce. 15.00

Tilapia Bonne Femme Tilapia prepared in the French tradition with a delicate sauce of white wine and mushrooms. 15.00

Tilapia Maitre d'Hotel Blackened tilapia with blackened shrimp and sautéed mushrooms with Maitre d'Hotel butter. 18.00

Shrimp Champagne Shrimp sautéed with onions, bell peppers, mushrooms, tomatoes and our creamy mushroom champagne sauce. 16.00

Fish and Chips Beer battered cod served with fries, cole slaw and tartar sauce. 15.00

CREPES

Served with orange glazed carrots & rice

Seafood Crêpes Shrimp and mushrooms sautéed & stuffed in 2 homemade crêpes and topped with our creamy mushroom champagne sauce. 15.00

Chicken Crêpes Grilled chicken and mushrooms stuffed in 2 homemade crêpes and topped with our creamy mushroom champagne sauce. 15.00

Vegetarian Crêpes Sautéed seasonal vegetables stuffed in 2 homemade crêpes and topped with our lemon butter sauce. 14.00

Bolognese Crêpes Ground chuck, diced onions and mushrooms tossed in a tangy marinara sauce stuffed inside 2 homemade crêpes. 15.00

Add soup or salad \$3.00

All dinner entrees \$2.00 to split

PASTAS

- Chicken Marsala** Grilled or blackened chicken, penne pasta, mushrooms, spinach and onions tossed in a creamy marsala wine sauce & parmesan cheese. 15.00
- Chicken Alfredo** Grilled or blackened chicken breast on a bed of fettuccine tossed with our creamy alfredo sauce and parmesan cheese. 15.00
- Chef's Pride and Joy** Angel hair pasta, shrimp, mushrooms, onions, and our creamy alfredo sauce with parmesan cheese. 16.00
- Pasta Primavera** Fresh vegetables and fettuccine pasta with your choice of marinara or alfredo sauce with parmesan cheese. Add Chicken 4.00 Add Shrimp 5.00 Add Steak 5.00 10.00
- Pasta Scampi** Sautéed shrimp in a light wine sauce with tomatoes, onions, mushrooms, garlic, herbs and butter over angel hair pasta. 16.00
- Salmon Pesto** Wild salmon over penne pasta with our homemade pesto sauce. 16.00
- Pasta Bolognese** Angel hair pasta with ground chuck, diced onions and mushrooms in a tangy marinara sauce with parmesan cheese. 15.00
- Fettuccine Carbonara** Ham, bacon, diced onions and sundried tomatoes tossed with our creamy alfredo sauce and fettuccine with parmesan cheese. 15.00
- Beef Stroganoff** Sautéed sirloin tips, mushrooms, onions and a homemade sauce topped with sour cream, served over penne pasta. 16.00
- Chicken Pesto** Grilled or blackened chicken over penne pasta with our homemade pesto sauce. 15.00
- Chicken Scampi** Sautéed chicken in a light wine sauce with tomatoes, onions, mushrooms, garlic, herbs and butter over angel hair pasta. 15.00

CHICKEN

Served with orange glazed carrots & rice

- Chicken Bordelaise** Chicken breast with sautéed mushrooms & onions topped with a burgundy wine sauce 15.00
- Chicken Francals** Sautéed chicken breast topped with sautéed mushrooms, artichokes and our lemon butter sauce 15.00
- Chicken Montpellier** Chicken breast topped with sautéed spinach and mushrooms in our lemon butter sauce 15.00
- Chicken Picatta** Chicken breast sautéed in lemon butter sauce topped with capers 15.00
- Chicken Parmesan** Chicken breast topped with provolone cheese and marinara sauce. Served with pasta topped with marinara sauce 15.00
- Chicken Champagne** Chicken breast sautéed in our mushroom champagne sauce 15.00
- Chicken Maitre d'Hotel** Sautéed chicken with blackened shrimp and maitre d'hotel sauce, covered with fresh mushrooms. 17.00

VEAL

Served with orange glazed carrots & rice

- Veal Parmesan** Breaded tender veal with marinara sauce, provolone and Parmesan cheese 16.00
- Veal Piccata** Tender veal sautéed in butter with a light lemon and caper sauce 16.00
- Veal Montpellier** Tender veal with fresh spinach and sautéed mushrooms in our lemon butter sauce 16.00

Add soup or salad \$3.00

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