

ENTREES

STEAK

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

- L'Entrecote Au Poivre** Steak topped with a black peppercorn cognac sauce 18.00
- Steak Gorgonzola** Steak topped with a creamy bleu cheese sauce 18.00
- L'Entrecote Grille Maitre d'Hotel** Steak topped with blackened shrimp and a Maitre d'Hotel butter 20.00



- Steak Bordelaise** Steak topped with sautéed mushrooms and onions in a burgundy wine sauce 18.00
- Steak Oscar** N.Y. strip with crabmeat topped with asparagus and bernaïse sauce 22.00
- Pot Roast** With baby carrots and onions served with mashed potatoes 15.00
- Pork Chops** 10 oz bone in pork chops paired with a burgundy wine sauce 16.00

SEAFOOD

Served with orange glazed carrots & rice

- Salmon Francais** Sautéed mushrooms and artichokes in our lemon butter sauce 15.00
- Salmon Piccata** Fresh fillet sautéed in our lemon butter sauce topped with capers 15.00
- Tilapia Montpellier** Fresh fillet topped with fresh spinach and sautéed mushrooms in lemon butter sauce 14.00
- Tilapia Bonne Femme** Tilapia prepared in the French tradition with a delicate sauce of white wine and mushrooms 14.00
- Tilapia Maitre d'Hotel** Blackened tilapia with blackened shrimp and sautéed mushrooms with Maitre d'Hotel butter 16.00
- Shrimp Champagne** Shrimp sautéed with onions, bell peppers, mushrooms, tomatoes and our creamy mushroom champagne sauce 14.00
- Fish and Chips** Beer battered cod served with fries, cole slaw and tartar sauce 14.00

CREPES

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- Seafood Crêpes** Shrimp and mushrooms sautéed & stuffed in 2 homemade crêpes and topped with our creamy mushroom champagne sauce 14.00
- Chicken Crêpes** Grilled chicken and mushrooms stuffed in 2 homemade crêpes and topped with our creamy mushroom champagne sauce 14.00
- Vegetarian Crêpes** Sautéed seasonal vegetables stuffed in 2 homemade crêpes and topped with our lemon butter sauce 13.00
- Bolognese Crêpes** Ground chuck, diced onions and mushrooms tossed in a tangy marinara sauce stuffed inside 2 homemade crêpes 14.00

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 14.00
- Chicken Alfredo** Grilled or blackened chicken breast on a bed of fettuccine tossed with our creamy alfredo sauce and parmesan cheese 14.00
- Chef's Pride and Joy** Angel hair pasta, shrimp, crab meat, 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 4.50 10.00
- Pasta Scampi** Sautéed shrimp in a light wine sauce with crab meat, 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 15.00
- Pasta Bolognese** Angel hair pasta with ground chuck, diced onions and mushrooms in a tangy marinara sauce with parmesan cheese 14.00
- Fettuccine Carbonara** Black Forest ham, bacon, diced onions and sundried tomatoes tossed with our creamy alfredo sauce and fettuccine with parmesan cheese 14.00
- Beef Stroganoff** Sautéed sirloin tips, mushrooms, onions and a homemade sauce topped with sour cream, served over penne pasta. 14.00
- Chicken Pesto** Grilled or blackened chicken over penne pasta with our homemade pesto sauce 14.00
- Chicken Scampi** Sautéed chicken in a light wine sauce with tomatoes, onions, mushrooms, garlic, herbs and butter over angel hair pasta. 14.00

CHICKEN

Served with orange glazed carrots & rice

- Chicken Bordelaise** Chicken breast with sautéed mushrooms & onions topped with a burgundy wine sauce 14.00
- Chicken Francais** Sautéed chicken breast topped with sautéed mushrooms, artichokes and our lemon butter sauce 14.00
- Chicken Montpellier** Chicken breast topped with sautéed spinach and mushrooms in our lemon butter sauce 14.00
- Chicken Picatta** Chicken breast sautéed in lemon butter sauce topped with capers 14.00
- Chicken Parmesan** Chicken breast topped with provolone cheese and marinara sauce. Served with pasta topped with marinara sauce 14.00
- Chicken Cordon Bleu** Chicken breast stuffed with Black Forest ham & Swiss cheese, topped with dijon brandy sauce 14.00
- Chicken Champagne** Chicken breast sautéed in our mushroom champagne sauce 14.00
- Chicken Maitre d'Hotel** Sautéed chicken with blackened shrimp and maitre d'hotel sauce, covered with fresh mushrooms and served with mashed potatoes. 16.00

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
- Veal Cordon Bleu** Tender veal stuffed with Black Forest ham & Swiss cheese, topped with dijon brandy sauce 16.00

Gluten free pasta available. Add soup or salad \$3.00

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