



Hors D'oeuvres

Escargot

*Garlic parsley butter/ puff pastry /
French baguette \$16*

Tomato Bruschetta (Veg/Veg)

*Frech tomato / garlic / olive oil / French
baguette \$11*

Ceviche

*Cod / lime / red onion / tomatoes / jalapeno /
cilantro / corn tortillas chips \$18*

Cheese and Charcuterie Platter \$27

*Served with grapes, Dijon, French baguette
Manchego (Spain / Cow)
Pont L'Eveque (France / Cow)
Sandy Creek Goat Cheese (N.C. / Goat)
Mortadella (Italy)
Coppa (Italy)
Sopressata (Italy)*

Mussels

*Shallot / garlic / white wine / butter / thyme /
parsley / French baguette \$16*

Grilled Artichokes Hummus (Veg)

*Artichoke heart / chickpeas / tahini / lemon /
garlic / olive oil / pita bread \$13*

Beef Wellington Tarts

*Puff pastry / tenderloin / mushrooms /
garlic / onion /
tangy horseradish cream \$19*

Wrapped Warm Brie (Veg)

Shaved almonds / local honey / baguette \$16

Garlic Shrimp

*Garlic / red pepper flakes / butter / olive oil /
white wine / French baguette \$16*

Truffled Deviled Eggs (GF)

*Stuffed eggs / truffle oil / crostini /
duck confit \$16*

Salmon and Crab Sliders

*Served with Lemon Aioli and fresh
mix green salad
Garlic / Onion/ Soy Sauce / Olive Oil \$18*

Soup & Salads –

(Add to your salad Chicken + \$10, Salmon + \$14, Shrimp +\$12, Hanger \$15)

Grand Cru French Onion Soup

Caramelized onion / beef broth / crostini / Gruyere \$12

Classic Caesar Salad

Romaine hearts / Caesar dressing / Parmesan crisp \$12

Warm Brussel Sprout Salad (GF)

*Apples / dried apricots / shaved almonds
crispy bacon / aged sherry dressing \$14*

Beets Salad (GF/ Veg)

Pecans / dry cranberries /blue cheese / mix greens / balsamic- cranberry vinaigrette \$14

Cucumber Feta and Mint (GF/ Veg)

English cucumber / feta cheese / red onion / olive oil / mint \$12



Entrées

Steak Au Poivre

New York strip / pommes purées / Cognac peppercorn sauce \$41

Steak and Frites

Hanger / pommes frites / red wine shallot sauce \$35

Roasted Breast of Chicken (GF)*

French beans / pommes Purées / lemon-thyme juice \$26

Grand Cru Burger

Cheddar / pickled red onion & pickles / house fries \$20

Thick Apple-Wood Bacon, Mushrooms, Caramelized Onions +\$2.75 for each

Alaskan Halibut (GF)*

Creamy corn / asparagus / Meyer Lemon \$38

Wagyu Beef Stroganoff *

Tagliatelle / American wagyu / mushrooms / shallots / garlic \$29

Salmon (GF)*

Summer green peas / asparagus / cherry tomatoes confit \$27

Mushroom Orzo

Mushrooms / Gruyere / white truffle drizzle \$20

Bouillabaisse

Cod / mussels / shrimp / leak / onion / garlic / thyme / parsley / fennel / tomato / French baguette \$39

Crab and Asparagus Pasta

Penne pasta / Parmigiano-Reggiano cheese / butter \$29

Breast of Duck (GF)*

Red quinoa / bacon Brussels sprouts / orange confit \$27

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

(GF) - Gluten Free

(Veg) - Vegetarian

(V) - Vegan