



Gluten Free Menu

Hors D'oeuvres

Escargot: Sauteed escargot in a brandied mushroom jus topped with asiago cheese
\$18

Prawns au Pernod: Prawns sautéed in garlic and finished in a pernod cream sauce
\$18

Steak Tartare: Seasoned raw filet served with classic garnishes and house made potato chips
\$23

Soupes

Vegetable bouillabaisse
\$10

Soup Du Jour

Salades

*Organic greens with roasted pine nuts, tomato and cucumber with your choice of dressing
(Raspberry Champagne & poppy seed, orange basil, maple cranberry or creamy garlic bacon)*
\$8

Romaine lettuce tossed with our house made Caesar dressing topped with scallions and asiago cheese
Half \$9 Full \$16

*Green apple, blue cheese, candied walnuts and organic greens tossed with a miso blue cheese
vinaigrette*
Half \$10 Full \$17

Ask your server for our gluten free Daily Specials options



Gluten Free Menu

Moules et frites

\$23

Roquefort

Cream, Roquefort cheese

Sweet Curry

Onion, peppers, mango chutney, cream

Provençal

Garlic, tomato, onion, fine herbs

Flamande

Leeks, white wine, pernod, cream

Coconut Thai

Sweet chili peppers, cilantro, ginger, lemon grass, coconut broth

Entrees

All entrées served with a side of vegetables and potatoes du jour

Poulet a la façon du Chef

Chicken stuffed with apple, Havarti and red pepper in a cranberry brown butter gastrique

\$28

Saumon Champagne

Pan seared salmon topped with sorrel and Champagne cream sauce

\$28

Char Artique

Arctic Char stuffed with a lobster gruyere potato mousseline over a lemon verbena sauce

\$34

Le Petit Mignon

7oz Prime aged filet mignon

\$37