

# HiGH TEa

# Salads & CRUDITÉS

**HOUSE SALAD \*\* \$5.95** mixed greens with Swiss cheese, walnuts & Dijon vinaigrette

**MIXED FIELD GREENS \*\* \$5.95** with miso ginger vinaigrette

**ARTICHOKE \*\* \$5.95** with mustard vinaigrette

**LENTIL SALAD \*\* \$6.50** with feta cheese, roasted red peppers & lemon vinaigrette

**CAESAR SALAD \*\* \$7.50** Romaine with croutons, anchovies, and Parmesan garlic dressing

**EVELYNE'S GOAT CHEESE SALAD \*\* \$9.95** mixed greens with Montrachet, new potatoes & sautéed mushrooms and walnuts

**BEEF ENDIVE & WALNUTS** with **ROQUEFORT \*\* \$9.95**

**SEARED RARE AHI TUNA SALAD \*\* \$12.50** with marinated cucumbers, baby arugula and a wasabi aioli

# CHARCUTERIES & CHEESes

**RILLETES \*\* \$6.95**  
minced pork and duck spread with rosemary & roast garlic

**PÂTÉ DE CAMPAGNE \*\* \$6.95**  
pork liver pâté with green peppercorns

**SOPRESSATA \*\* \$6.95**  
dried, garlic and pork sausage

**DUCK MOUSSE PÂTÉ \*\* \$6.95**  
creamy duck liver mousse with port wine

**GOAT CHEESE \*\* \$6.95**  
with apples

**COMBINATION PLATE \*\* \$10.95**  
(Choose 3 from above)

# HOT APPETIZERS

**SOUPE OF THE DAY \*\* ASK**

**ONION SOUPE GRATINÉE \*\* \$6.50**  
with crouton & French Gruyère

**VEGETARIAN CHILI \*\* \$6.95**  
with sour cream, cheddar, onion, tomato & tortilla chips

**ESCARGOTS IN GARLIC BUTTER \*\* \$7.95**

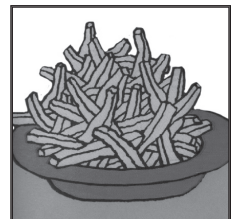
**SESAME CHICKEN BROCHETTES \*\* \$7.95**  
with spicy Thai peanut sauce

**MINI LOUISIANA CRAB CAKES \*\* \$8.50**  
with tomato Creole sauce

OUI. WE'RE OPEN  
**24**  
HEURES

WE ARE PLEASED TO ACCEPT  
**CASH ONLY**  
SORRY, NO CREDIT CARDS

ASK TO SEE OUR  
*Children's*  
menu



# SandWicheS

Served with French fries / Add bacon to any sandwich, **add \$1.50**

**VEGGIE BURGER \*\* \$7.95** garden burger on an English muffin with lettuce, tomato, sliced red onion and a tomato-basil mayo

**HAMBURGER (8 OZ) \*\* \$7.95** on an English muffin

**CHEESEBURGER (8 OZ) \*\* \$8.95** on an English muffin  
(Swiss, Cheddar or American)

**GRILLED PORTOBELLO MUSHROOM with GOAT CHEESE \*\* \$8.95**  
roasted red pepper, arugula & roast garlic aioli wrapped in a soft flour tortilla

**GRILLED MARINATED CHICKEN BREAST \*\* \$9.50** with homemade mozzarella, arugula, roasted red pepper, tomato and a Pommery mustard aioli on 7 grain bread

**LOUISIANA CRAB CAKE \*\* \$10.50** with Creole mayo, tomato & lettuce on an English muffin

## EntrÉes

**VEGETARIAN CHILI \*\* \$10.50** with sour cream, cheddar, onion tomato & tortilla chips

**STEAMED PRINCE EDWARD ISLAND MUSSELS \*\* \$10.95** in white wine with lemon garlic, onions & fresh herbs  
with **FRIES \*\* \$12.95**

**BOUDIN NOIR \*\* \$14.50** French blood sausage with apples and onions & French fries

**GRILLED SKIRT STEAK \*\* \$15.50** with French fries, house salad & your choice of Mustard or Port wine & mushroom sauce

**STEAK FRITES (10 OZ NEW YORK SIRLOIN) \*\* \$17.50** with French fries, house salad & your choice of Mustard or Port wine & mushroom sauce

## EntrÉE SaLADS

**CAESAR SALAD with GRILLED CHICKEN BREAST \*\* \$11.95**  
Romaine with croutons, anchovies, and Parmesan garlic dressing

**GRILLED MARINATED CHICKEN SALAD \*\* \$11.95** with baby spinach, applewood smoked bacon, julienne apples, toasted pecans, cherry tomatoes and feta cheese with balsamic vinaigrette

**CHEF'S SALAD \*\* \$12.95** grilled chicken breast, Black Forest ham, smoked turkey, cheddar, Swiss & hearts of palm with creamy balsamic & basil vinaigrette

**NIÇOISE with GRILLED FRESH TUNA \*\* \$12.95** mixed greens, new potatoes, haricots verts, anchovies & hard boiled egg with Dijon vinaigrette

## SlideS

HOMEMADE FRENCH FRIES \* **\$3.95** \*

20  
florent!  
1985-2005