

APPETIZERS

Mille Feuille of Smoked Salmon

Layers of smoked salmon, capers, French shallots and eggs. Served with mousseline of dill and toastini—10.99

Bruschetta

Fresh Panini with tomato, onion, garlic, oregano and olive oil topped with mozzarella cheese—7.99

Wild Mushroom Puffed Pastry

Puff pastry filled with wild mushrooms,

Shrimp Cocktail

Served with traditional cocktail sauce—11.99

Baked Escargot with Mushrooms au Gratin

Sautéed in wine and garlic butter, then baked with cheese—7.99

Crispy Classic Calamari

Served with garlic aioli and Tomato salsa—11.99

Shrimp Tempura

Served with ginger scallion dipping sauce—8.99

Petit Beef Wellington

Beef tenderloin accented with foie gras and mushroom duxelle in a French style puff pastry with béarnaise sauce—11.99

SOUPS

**Classic French
Onion Soup**—7.99

Soup of the Day—4.99

Clam Chowder—7.99

SALADS

Warm Quail Salad

With fresh mixed greens and garlic vinaigrette—9.99

Baby Spinach & Goat Cheese

Warm goat cheese on crostini, Mandarin oranges and pine nuts with a creamy mustard dressing—8.99

Organic Mixed Green Salad

Served with raspberry vinaigrette—6.99

Classic Caesar Salad

Grilled prosciutto, parmesan curls and croutons with a classic Caesar dressing—8.99

Shallows Salad

Endive salad with walnuts, apple and honey mustard dressing—8.99

ENTREMETS

House Sherbet—2.99

PST, GST & gratuity not included.

MAIN COURSE

All main courses are served with choice of rice or potato and vegetable of the day.

Beef Tenderloin Rossini

Topped with foie gras and
Madeira sauce—33.99

Grilled Chicken Breast

Topped with caper and lemon zest
beurre blanc sauce—21.99

Roasted Chicken Forestière

Chicken breast stuffed with wild mushrooms,
topped with a green peppercorn sauce—23.99

New York Striploin

A traditional cut Angus striploin
with bordelaise sauce—27.99

Wiener Schnitzel

A classic breaded milk fed veal cutlet—22.99

Veal Scaloppini

Veal scaloppini with artichoke hearts and capers in
a butter lemon and white wine reduction—22.99

Hunter Schnitzel

Veal breaded and topped with a
mushroom cream sauce—23.99

Spring Baked Rack of Lamb

Dijon and rosemary crusted rack of lamb
with a Martini & Rossi reduction—35.99

Our Classic Chateaubriand for Two

Served with soup or salad and an
array of fresh vegetables. Accompanied
with a classic béarnaise sauce—79.99

**Table D'hôte includes Sherbet,
Dessert, Tea & Coffee—89.99**

Veal Liver & Lyonnaise Sauce

Pan seared with a white wine
And onion reduction—23.99

Roasted Pork

Tenderloin aux Prunes

Pan seared pork tenderloin
With a Madeira port reduction—24.99

Create Your Own Surf & Turf by Adding:

Add a Lobster Tail—12.99 Add a Giant Tiger Shrimp 2 oz.—7.99

SEAFOOD & PASTA

Fresh Atlantic Salmon

Grilled or poached with a
dill beurre blanc sauce—24.99

Seafood Cioppino

A seafood medley of shrimp, salmon,
lobster claw, mussels and scallops
stewed in a rich saffron broth with julienne
vegetables. Served with garlic bread—27.99

Grilled Halibut

Grilled halibut Asian style. Served with
Sauté of tomato, spinach and garlic—26.99

Filet of Sole Argenteuil

Stuffed with asparagus. With a red wine
butter sauce—28.99

Lobster Ravioli

Stuffed lobster ravioli with lobster meat
And served in a rich broth with julienne
Vegetables and saffron scented aioli—29.99

Classic Vegetarian Lasagna

Roasted eggplant, tomatoes, Swiss chard,
Spinach, ricotta and mozzarella cheese.
Served with garlic bread—17.99

Fettuccini with Sun-dried Tomato & Spinach

Served with a rosé sauce and garlic bread—16.99
Add giant tiger shrimp—7.99
Add grilled chicken—4.99

PST, GST & gratuity not included.