

## VALENTINES SPECIAL APPETIZERS

ST. LOUIS DRY RUBBED BABY BACK RIBS WITH ASIAN BBQ GLAZE	8
BRIE AND SLICED MANGO WITH SPICY PEPPER HONEY	7
SPICY SESAME TOFU WITH ASIAN SALAD, BASIL OIL AND SOY GINGER DIP	7
CARAMELIZED ONION AND GRUYERE TART	7
BEET SALAD WITH WARM CHEVRE GOAT CHEESE	9
CREAM OF MUSHROOM SOUP WITH EXOTIC MUSHROOM GARNISH	9
HOMEMADE LEMON VODKA GRAVLOX	9
PANKO CRUSTED FOGS LEGS WITH A LEMON AIOLI AND ARUGALA SALAD	9
CLASSIC FRENCH ONION SOUP WITH A SAVORY CROUTON AND MELTED GRUYERE	8

## VALENTINES SPECIAL ENTREES

HOMEMADE MANICOTTI WITH TOMATO AND CREAM SAUCES <i>Fresh Pasta Stuffed with Garlic Ricotta Cheese and Reggiano Parmesan</i>	19
FILET OF SOLE FRANCAISE <i>Delicate Filets of Sole Gently Sauteed and Served with a Lemon Butter Sauce, Rice Pilaf and Spinach</i>	24
BEEF WELLINGTON DECONSTRUCTED <i>A Natural Filet Mignon Roasted in the Oven and Served with Puff Pastry, Mushroom Duxelle and Demi Glace</i>	34
FRESH CHEESE TORTELLINI WITH BASIL AND MARINARA SAUCE	14
FRESH PORCINI MUSHROOM RAVIOLI WITH PARMESAN CREAM SAUCE AND BASIL	18
NEW YORK STRIP STEAK AU POIVRE WITH MADEIRA DEMI GLACE SAUCE <i>14oz Pan Seared Natural Black Angus Strip Loin, Served Sliced with Green Beans and Duchesse Potatoes.</i>	27
MUSSELS AND SHRIMP WITH ANGEL HAIR PASTA <i>Served with Our Fresh Tomato Sauce</i>	24
ROASTED WILD SALMON FILET WITH GARLIC PANKO CRUMBS <i>Served with Potato Puree and Herb Lime Butter</i>	24
GRILLED SHRIMP PERSILLADE <i>Grilled Jumbo Shrimp in a Parsley, Lemon and Garlic Sauce. Served with Jasmine Rice, Grilled Vegetables and Jalapeno</i>	22
GRILLED TOFU PERSILLADE <i>Grilled Organic Tofu in a Parsley, Lemon and Garlic Sauce. Served with Jasmine Rice, Grilled Vegetables and Jalapeno</i>	17
MEATBALLS AND RIGATONI <i>Homemade Meatballs and Marinara Sauce</i>	17



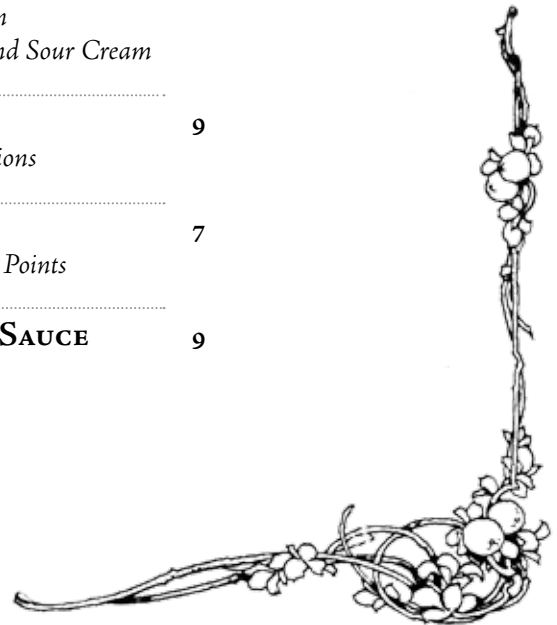
## SALADS

<b>HARICOTS VERT SALAD</b> .....	9
<i>French Green Beans Tossed with a Red Wine Vinaigrette, Roquefort Cheese, Red Onion, Tomato and Toasted Pecans</i>	
<b>TUSCAN SALAD</b> .....	9
<i>Baby Spinach and Arugala, Fennel and Red Onion Tossed with a Citrus Vinaigrette and Topped with Parmesan Cheese Curls. Served with Toasted Ciabatta Slices Topped with Olive Tapenade</i>	
<b>ASIAN SALAD</b> .....	7
<i>Organic Baby Greens, Snow Peas and Toasted Almonds Tossed in a Rice Wine Vinaigrette</i>	
<b>BABY FIELD GREENS SALAD</b> .....	6
<i>Organic Baby Field Greens Tossed with Balsamic Vinaigrette</i>	
 <i>Grilled Chicken Breast may be added to any salad</i>	5



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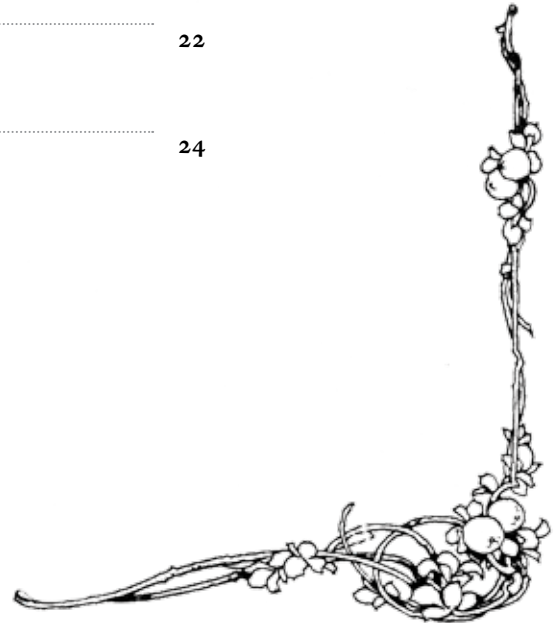
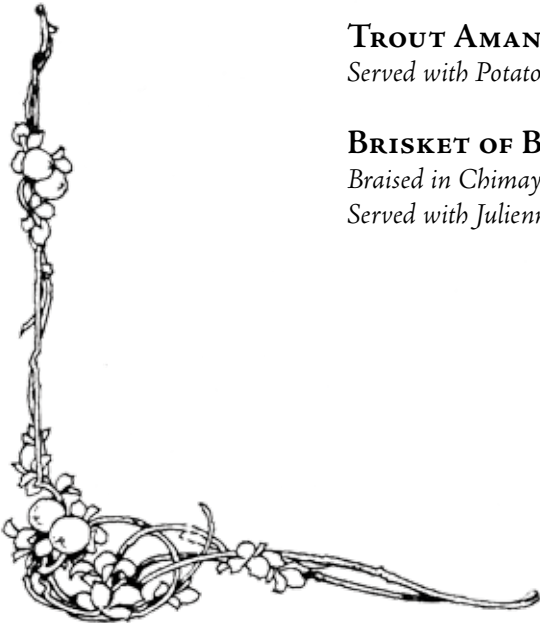
<b>PATÉ DE CAMPAGNE</b> .....	9
<i>Homemade Country Paté Served with Cornichons and Dijon Mustard</i>	
<b>SMOKED FISH</b> .....	12
<i>Lenny Bee's Locally Smoked Trout and Scottish Smoked Salmon with Creamy Eggsalad, Sliced Cucumber, Red Onion, Capers and Sour Cream</i>	
<b>MUSHROOM PATÉ</b> .....	9
<i>Vegetarian Paté Made From Caramelized Mushrooms and Onions</i>	
<b>ESCARGOT</b> .....	7
<i>French Snails Baked in Garlic Parsley Butter Served with Toast Points</i>	
<b>CRISPY PANKO SHRIMP WITH ASIAN DIPPING SAUCE</b> .....	9
<i>Deep Fried Jumbo Shrimp Coated with Panko Bread Crumbs.</i>	





## ENTRÉES

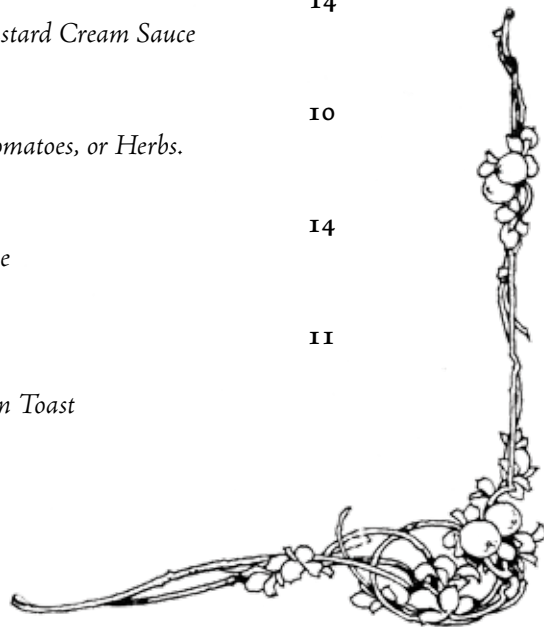
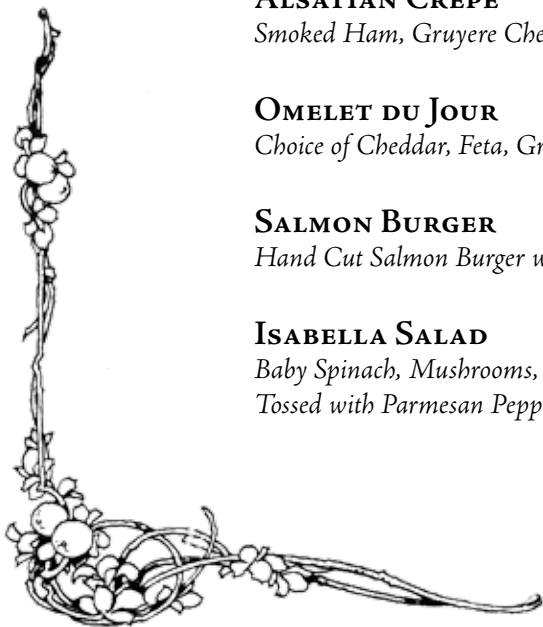
<b>MOULES ET FRITES</b>	17
<i>Fresh Prince Edward Island Mussels Steamed with our Marinara Sauce Served with a Cone of Crispy Fries</i>	
<b>EGGPLANT NAPOLEON</b>	19
<i>Breaded Eggplant, Sauteed Spinach, Fresh Mozzarella and Roasted Tomatoes Served with Tomato, Bechamel and Basil Oil Sauces</i>	
<b>SEARED TUNA</b>	17
<i>Rare Tuna Encrusted with Spicy Shichimi Togarshi Pepper Served with Seaweed Salad, Basil Oil, and Soy Ginger Aioli</i>	
<b>HANGER STEAK ET FRITES</b>	20
<i>Grilled Sliced Hanger Steak Served with Madeira Wine Demi-Glace and French Fries</i>	
<b>SALMON EN PAPILOTE</b>	22
<i>Fresh Wild Salmon Filet Baked in Paper with Basil Oil, Fresh Tomatoes, and Spinach</i>	
<b>CHICKEN PAILLARD</b>	18
<i>Breaded Pan Fried Chicken Breast with a Lemon Wine Sauce Served with Sautéed Mushrooms and Garlic Spinach</i>	
<b>VIOLETTE CHEESE BURGER</b>	14
<i>10 ounces of Natural Ground Sirloin with Gruyere Cheese on a Brioche Roll Served with Roasted Red Onions and Tomatoes and French Fries</i>	
<b>TROUT AMANDINE</b>	22
<i>Served with Potato Puree and Sautéed Spinach</i>	
<b>BRISKET OF BEEF</b>	24
<i>Braised in Chimay Trappist Ale and Demi Glace Served with Julienne of Squash and Carrots and Potato Puree</i>	



## LUNCH SPECIALS

All Lunch Items Come with a 6oz Soup

<b>CROQUE MONSIEUR</b>	10
<i>Warm Black Forest Ham and Gruyere Cheese Sandwich with Dijon Mustard on Whole Grain Bread Served with French Fries</i>	
<b>JUST WHAT THE DOCTOR ORDERED CLUB</b>	14
<i>Grilled Chicken and Smoked Ham with Bacon, Tomato, Roasted Red Pepper Sauce, and Gruyere Cheese on Toasted Multi Grain Bread</i>	
<b>EGG SALAD SANDWICH</b>	11
<i>Egg Salad with Chives, Bacon and Tomato on a Toasted Ciabatta Roll. Served with French Fries</i>	
<b>WARM OVEN DRIED TOMATO MOZZARELLA SANDWICH</b>	10
<i>Mozzarella Cheese and Basil Oil with Oven dried Tomatoes Warmed on a Soft Ciabatta Roll Served with Tuscan Salad</i>	
<b>NICOISE SALAD WITH SEARED TUNA DRESSED IN HERBES DE PROVENCE</b>	17
<i>Baby Greens, Haricots Vert, Hard Boiled Egg, Tomatoes, and Choice of Balsamic Vin or Dijon Aioli</i>	
<b>GREEK CREPE</b>	14
<i>Artichokes, Spinach and Feta Cheese in a Thin Egg Crepe with Lemon Butter Sauce</i>	
<b>ASIAN CREPE</b>	14
<i>Portobello Mushroom, Ginger and Scallion in a Thin Egg Crepe with White Rice and a Soy Ginger Dipping Sauce</i>	
<b>ALSATIAN CREPE</b>	14
<i>Smoked Ham, Gruyere Cheese and Choucroute. Served with a Dijon Mustard Cream Sauce</i>	
<b>OMELET DU JOUR</b>	10
<i>Choice of Cheddar, Feta, Gruyere, Brie, Shallots, Mushrooms, Onions, Tomatoes, or Herbs.</i>	
<b>SALMON BURGER</b>	14
<i>Hand Cut Salmon Burger with an Asian Salad and Tangy Dipping Sauce</i>	
<b>ISABELLA SALAD</b>	11
<i>Baby Spinach, Mushrooms, Red Onions, Bacon and a Poached Egg Tossed with Parmesan Peppercorn Dressing and Served with Whole Grain Toast</i>	



## MIMOSA BRUNCH

All brunch items include a glass of Orange Juice or a Mimosa

**STRAWBERRY CREAM FRENCH TOAST** 10

*French Toast Challah Bread Stuffed with Strawberry Preserves and Sweetened Cream Cheese*

**ISABELLA SALAD** 11

*Baby Spinach, Mushrooms, Red Onions, Bacon and a Poached Egg  
Tossed with Parmesan Peppercorn Dressing and Served with Whole Grain Toast*

**CROQUE MONSIEUR** 10

*Warm Black Forest Ham and Gruyere Cheese Sandwich with Dijon  
Mustard on Whole Grain Bread Served with French Fries*

**HANGER STEAK OR HAM STEAK, EGGS AND POTATO PANCAKES** 19

**VIOLETTE EGGS BENEDICT** 12

*Two Poached Eggs with Warm Ham and Black Diamond Cheddar  
Served with our Special Benedict Sauce on your choice of either Fresh Crepes or English Muffins*

**BAGEL, CREAM CHEESE AND SMOKED FISH PLATE** 16

*Cold Smoked Salmon and Lenny's Smoked Trout with Egg Salad, Sour Cream and Capers*

**FRENCH ROLLED OMELET** 10

*Choice of Cheddar, Feta, Gruyere, Brie, Shallots, Mushrooms, Onions, Tomatoes, or Herbs.  
Served with Potato Pancakes*

**EGG SANDWICH** 10

*A Homemade Sausage Patty with an American Cheese Omelet on a  
Brioche Roll Served with Potato Pancakes*

**NICOISE SALAD WITH SEARED TUNA DRESSED IN HERBES DE PROVENCE** 17

*Baby Greens, Haricots Vert, Hard Boiled Egg, Tomatoes, and Choice of Balsamic Vin or Dijon Aioli*

**WARM OVEN DRIED TOMATO MOZZARELLA SANDWICH** 10

*Mozzarella Cheese and Basil Oil with Oven Dried Tomatoes Warmed on a  
Soft Ciabatta Roll Served with Tuscan Salad*

