

MENU EXPRESS

22

Onion Soup
or
Salad Maximilien

Bavette à l'Échalotte
Grilled skirt steak served with
a wine and shallots reduction
or

Les Moules Au Choix
Your choice of our
steamed Mussels

Crème Brûlée

OPEN 7 DAYS A WEEK:

LUNCH/DINNER

MON.-THUR.:
11:30AM-10PM
FRI.-SAT.:
11:00AM-10PM

BRUNCH/DINNER

SUNDAY: 9AM-9PM

HAPPY HOUR

MON.-FRI.: 5-7PM
SATURDAY 8-10PM

Parties of five or more a suggested 18% gratuity may be added for your convenience.

Extra Bread \$1. Split Entrée \$3

**Consumption of raw eggs fish or beef may result in food-borne illness.*

HORS D'OEUVRE

- Les Huitres Fraiche***.....10/17
Fresh oysters on the half shell with Champagne mignonette.
- Escargots à la Bourguignonne**.....12
Baked escargot in a garlic and parsley butter.
- Assiette de Fromages**.....14
Plate of five assorted cheese served with fresh fruit.
- Assiette de Charcuterie**.....15
Plate of assorted French charcuterie served with cornichons and Dijon mustard.
- Soupe à l'Oignon**.....6/8
- Soupe de Poisson**.....8/11
Traditional fish soup with aioli, croutons and cheese

SANDWICHES ET SALADES

- Salad Maximilien with Roquefort**.....9
Mixed greens with tomatoes, croutons and vinaigrette
- Pacific Northwest Salad**.....18
Smoked salmon and sea bass, Dungeness crab, avocado, cherry tomatoes and toast over arugula, dressed in Dijon vinaigrette.
- Crab Cake Sandwich***.....13
Dungeness crab cake, on brioche bread, tomatoes, lettuce and romesco sauce. Salad or Fries.
- Croque-Madame***.....12
Black forest ham, béchamel, and cheese sandwich, topped with two sunny side up eggs. Salad or Fries.
- Lemon Chicken Croissant**.....12
Grilled marinated chicken breast served on toasted croissant with Swiss cheese, fresh basil, tomatoes and tarragon mayonnaise. Salad or Fries.

ENTREES

- Fougasse Végétarienne**.....14
Brioche flat bread, topped with crème fraîche, tomato, basil, onions and goat cheese. Arugula salad.
- Fougasse Paysanne**.....15
Brioche flat bread, topped with crème fraîche, bacon, onions, potatoes and Comté cheese. Arugula salad.
- Bavette à l'Échalotte***.....16
Grilled skirt steak served with a wine and shallots reduction and French fries.
- Saumon Grillé sur Salade Tiède***.....15
Grilled natural salmon on lightly wilted baby lettuce, red onions, cherry tomatoes, fingerling potatoes, walnuts and Dijon vinaigrette.
- Confit de Canard**.....15
Duck leg confit, french green lentils & skillet potatoes.
- Les Pâtes Fraîche de la Mer**.....17
Fresh egg fettucini with salmon, halibut, mussels and a tomato basil cream sauce.
- L'Omelette au Crabe**.....16
Dungeness crab omelet with mushrooms and cheese. Fries or Salad.
- Fresh Catch of the Day**.....MP
The Chef's inspiration using the freshest available seafood.

PENN COVE MUSSELS

- Marinière: butter, white wine, shallots, garlic, and parsley**.....15
- Maximilien: caramelized onions, parsley, white wine, Pastis and cream**.....16
- Provençale: butter, tomato, basil, bacon, garlic and white wine**.....16
- Roquefort: cream, blue cheese, beer and bacon**.....16

All mussels served with salad or fries (Except "Menu Express")

VINS EN CARAFE

BLANC

1L - 35
1/2L - 18
1/4L - 11

ROUGE

1L - 40
1/2L - 21
1/4L - 12

ROSÉ

1L - 37
1/2L - 19
1/4L - 12

RACLETTE PARTY

30 for Two
(15 per extra person)

1/2 LB Raclette
French Ham, Onions
Cornichons & Fingerling
Potatoes
~with Raclette Grill~