

Tapas, Lite Bites, Salads & Sandwiches

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| Soup of the Day "Chefs Creation for Today" | 3.95 | Caesar Salad with Grilled Chicken Breast or Salmon add 4.95 | 8.95 |
| Traditional French Onion Soup Gratinée | 6.95 | Grilled Chicken Breast Sandwich with Roasted Red Peppers & Creamy Honey Dressing | 9.95 |
| Bon Appetit's Signature Shrimp & Andouille Gumbo | 6.95 | Black Angus Sirloin Burger with Lettuce, Tomato, Onions and Pickle | 9.95 |
| Bruschetta with Prosciutto, Mascarpone, Onion Marmalade, Baby Arugula & Truffled Honey | 7.95 | Chef's "1943 Salad" with Garlic Burgundy Vinaigrette Dressing | 9.95 |
| Snails and Mushrooms Baked in a Garlic-Herb Butter with a Hint of Curry | 8.95 | Salmon Cakes on Mixed Lettuces in Garlic Dressing with Blue Cheese & Walnuts | 10.95 |
| Almond-Crusted Brie with Fresh Fruit & Cranberries | 8.95 | Southern Chicken Breast Salad on Shaved Iceberg & Leaf Lettuce with Feta-Parmesan Vinaigrette | 10.95 |
| Smoked Salmon on Potato Pancakes with Sour Cream & Wasabi Caviar | 9.95 | Platter of Imported Prosciutto, Roma Tomatoes & Fresh Mozzarella in Pesto | 11.95 |
| Steamed Mussels in Chardonnay with Leeks and Garlic Butter | 10.95 | Salmon Filet on a Grilled Onion Roll with Sliced Cucumbers & Tartar Sauce | 11.95 |
| Ahi Tuna with Pink Grapefruit and Basil Oil | 9.95 | Maine Lobster Roll Served Open-Faced with Fresh Fruit Garnish | 14.95 |
| A Trio of Shrimp & Seafood Dim Sum with Peanut Dipping Sauce | 9.95 | Eggplant Caviar with Grilled Pita Bread | 7.95 |
| Basket of Yucca Fries with Truffled Aioli and Spicy Mayonnaise | 7.95 | Lump Crab Cake with Cucumber-Dill Sauce & Spring Greens In Vinaigrette | 9.95 |
| Fish & Chips with Tartar Sauce & Peppered Mayo | 10.95 | | |
| Large Firecracker Shrimp in Sweet Garlic Herb Butter with Mini Baguette | 10.95 | | |
| Jumbo Shrimp Platter with European Brandy Sauce add Fresh Fruit | 14.95 | | |
| Bon Appétit Antipasto A Wonderful Plate of Italian Specialties to Share! | 11.95 | | |
| Seafood Sampler Shrimp, Ahi Tuna, Smoked Salmon & Mussels with Pickled Ginger & Egg | 12.95 | | |
| Lobster Cocktail with Cognac Dressing | 14.95 | | |
| Duck & Goat Cheese Quesadilla with Sweet Chili Sauce | 7.95 | | |

Bon Appétit!

PLEASE ADVISE US OF ANY SPECIAL DIETARY CONCERNS
THAT YOU MAY REQUIRE ASSISTANCE WITH

PARTIES OF 8 OR MORE – 20% GRATUITY WILL BE ADDED
TO YOUR CHECK

"CONSUMING RAW OR UNDERCOOKED MEATS,
POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE
YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY
IF YOU HAVE CERTAIN MEDICAL CONDITIONS"

Entrees

FULL SMALL

| | | |
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| Pasta Jambalaya | 13.95 | 10.95 |
| Rich in Shrimp, Smoked Sausage, Peppers & Creole Spice | | |
| Salmon Filet | 18.95 | 15.95 |
| Grilled with a Cucumber-Dill Yogurt Dressing | | |
| Portobello Mushroom | 12.95 | |
| Roasted with a Bruschetta Crust on Stir-Fried Vegetables with a Pesto Drizzle | | |
| Maine Lobster Linguini | 28.95 | 19.95 |
| Flambéed in Sherry Wine with Fresh Asparagus & Lobster Sauce over Linguini Pasta | | |
| Gulf Shrimp New Orleans | 23.95 | 15.95 |
| Pan-Seared with Artichokes Hearts, Mushrooms | | |

House Specialties

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| Veal Chop | 29.95 | |
| 14 oz. Grilled with Prosciutto, Feta Cheese, Fresh Basil and a Touch of Demi-Glace | | |
| Prime New York Sirloin Steak | 28.95 | |
| 12 oz. Grilled with Crispy Onion Straws | | |
| Red Snapper | 25.95 | |
| Roasted on a Bed of Lobster Hash with Beurre Blanc | | |
| Rack of New Zealand Lamb | 28.95 | 16.95 |
| in an Herbal Pecan Crust & Natural Jus | | |
| Filet Mignon | 8 oz. 27.95 | 4oz. 16.95 |
| Grilled with a Classic Sauce Béarnaise | | |
| Jumbo Lump Crab Cake | 23.95 | 14.95 |
| Pan-Seared with a Cucumber -Dill Dressing | | |
| Gulf Grouper Filet | Market Price | |
| 8 oz. Sautéed with Garlic, Chardonnay | | |
| 8 oz. Lobster Tail | Market Price | |
| Broiled with Melted Sweet Butter | | |
| Dover Sole | Market Price | |
| Sautéed Lightly in Lemon Butter, Boned Tableside | | |

Three Course Specials

Served 11:30 am – 9:00 pm Monday-Saturday
4:00 pm - 9:00 pm Sunday

Choice of:

Soup of the Day or Bon Appétit Salad

- Gulf Shrimp** with Artichokes, and Mushrooms
- Roasted Half Rack of Lamb** in a Pecan Crust
- Osso Bucco of Pork Garni**
- Pan-Seared Salmon** with Sauce Remoulade
- Chicken Breast Medallions** with Sweet Pecan Butter
- Petit Filet Mignon** Served with Vegetable, Potato or Rice Pilaf

Dessert

Chocolate Mousse
or
Viennese Raspberry Pudding

18.95

Daily Comfort Food Specials

- Monday** Half-Chicken on Craisin-Pecan Stuffing with Red Eye Gravy
- Tuesday** Boneless Beef Short Ribs Braised in a Natural Sauce with Mashed Potatoes & Onion Straws
- Wednesday** Duckling Confit on a Bed of French Lentils and Rice
- Thursday** Pork Pot Roast in Port Wine with Roasted Vegetables
- Friday** Crêpe Bon Appétit - Filled with Shrimp & Scallops in a Light Cream Sauce
- Saturday** Beef Stroganoff Served with Spaetzle
- Sunday** Lamb Shank Braised in Merlot with Mashed Potatoes and Vegetables

11.95

Small Caesar or Spinach Salad with Tomato, Red Onion & Blue Cheese Crumble
4.95 surcharge