



LATE NIGHT

MIXED GREEN SALAD 6

fresh vegetables and Green Goddess dressing

FRENCH ONION SOUP 7

topped with melted Emmentaler

TRUFFLE FRIES 8

herbs de Provence and saffron rouille

PRINCE EDWARD ISLAND MUSSELS 19

*steamed in Riesling and fresh herbs,
with hand-cut fries*

CRISPY FRIED CALAMARI 11

lemon rouille and cocktail sauce

ARTISANAL CHEESE & CHARCUTERIE BOARD 16

bistro inspired accoutrements

CHEESEBURGER* 11

*lettuce, red onion, mayonnaise and hand-cut fries,
available with cheddar, Roquefort or Emmentaler*

CRISPY CHICKEN SCHNITZEL 19

preserved lemon vinaigrette and seasonal salad

CHEF'S FEATURED QUICHE 12

*house-made butter crust with mixed greens and
house vinaigrette*

BACON WRAPPED BISTRO MEATLOAF 24

*Diane sauce, caramelized onions, French green beans and
a cheddar, bacon & chive potato cake*

MOUSSE DUET 8

Grand Marnier white chocolate & decadent dark chocolate

SEASONAL CRÈME BRULEE 7

with a cookie

Please let us know about your allergies. Some recipes may contain nuts or other allergens.

**Items are cooked to order or may contain raw ingredients.*

*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.*