



Lunch Menu Selections

Please select up to 4 items for each course.

Appetizers

- Cheese puffs (Gourgeres) \$7
- Onion & bacon tart \$11
- Smoked salmon and onion tart \$16
- Capital chicken salad \$16
- Chopped Salad \$12
- Frisee, lardon & poached egg salad \$12
- *Iceberg & blue cheese salad \$12
- Cherry tomato & burrata mozzarella \$16
- Goat cheese caesar salad \$12
- Smoked salmon with corn brioche \$18
- Asian style tuna and salmon carpaccio \$18
- Ceviche \$14
- La quercia prosciutto plate \$15
- Duck rillettes & faux gras terrine \$15
- Michel's charcuterie plate \$22
- Onion soup \$9
- Mussel chowder \$9
- Tomato gazpacho \$9
- Filet mignon tartare \$14/24
- Spinach and goat cheese torte \$12
- Tempura soft shell crab appetizer \$16
- Country pate \$12

Entrees

- Mussels with white wine and garlic \$18
 - Mushroom and cheese sandwich \$15
 - Grilled salmon with lentils \$19
 - Crabcake with leek tartare \$22
 - Chicken and lemon burger \$15
 - Ahi Tuna burger \$19
 - Shrimp burger \$21
 - Lobster burger \$33
- Hamburgers - Please pick how you would like the Hamburger to come, we can only make it one way for all guests \$16
- Add \$1 Cheese Add \$1 Bacon

Bangers and mash \$18
Tempura soft shell crab entrée \$32
Sautéed calf's liver with bacon \$24
Fried chicken with mustard sauce \$21
Lamb shank with creamy corn polenta \$24
Pied de cochon \$17
Steak au poivre \$25

Sides \$7

Brussels sprouts with bacon
Creamed spinach
Green beans
French fries
Mashed potatoes
Macaroni and cheese
Polenta
Up charge to substitute sides on main dishes \$3

Desserts

***Apple pan dowdy a la mode \$8**
Cheesecake with raspberry sauce \$8
Michel's chocolate mousse \$8
Chocolate lava cake a la mode \$8
Mixed fruit plate \$8
Crème brûlée \$8
***Banana split \$11**
Ice cream and sorbet \$6
***Michel's chocolate bar \$9**
Bread and butter pudding \$9

*** The following items contain nuts.**

**** Prices and availability are subject to change.**



Dinner Menu Selections

Please select up to 4 items for each course.

Hors d'oeuvres

- Mushroom & cheese sandwich \$15
- Onion & bacon tart \$11
- Smoked salmon and onion tart \$16
- Cheese puffs (Gougères) \$7
- Michel's charcuterie tower \$30 per tower (feeds 4-6 people)
- Oyster Platter - half or one dozen \$16/32

Appetizers

- Tomato gazpacho \$9
- Frisee & lardon poached egg salad \$12
- *Iceberg & blue cheese salad \$12
- Cherry tomato & burrata mozzarella \$16
- Goat cheese Caesar salad \$12
- Mixed green salad \$7
- Smoked salmon with corn brioche \$18
- Asian style tuna and salmon carpaccio \$18
- Ceviche \$14
- Prosciutto plate \$15
- Duck rillettes & faux gras terrine \$15
- Michel's charcuterie plate \$22
- Tartare of filet mignon and french fries \$15
- French onion soup \$9
- Mussel chowder \$9
- Crabcake with leek tartare \$22
- Spinach and goat cheese torte \$12
- Mushroom pearl pasta risotto \$14
- Soft shell crab tempura \$16
- Country pate \$12

Entrees

- Grilled salmon with lentils \$19
- Mushroom and cheese sandwich \$15
- Chicken and lemon burger \$15
- Ahi tuna burger \$19
- Lobster burger \$33
- Shrimp burger \$21
- Hamburger - Please pick how you would like the Hamburger to come, we can only make it one way for all guests \$16
 - Add \$1 Cheese Add \$1 Bacon
- Mussels with white wine and garlic \$18
- Fried chicken with mashed potatoes \$21
- Braised rabbit with spaetzle & carrots \$31
- Soft shell crab tempura entrée \$32
- Ribeye steak with french fries \$38
- Filet mignon with potato and mushroom hash \$35
- Lamb shank with creamy corn polenta \$24
- Skate sautéed in olive oil, with caper sauce \$24
- Steak au poivre with onion carbonara \$25
- Tagliatelle Bolognese \$21
- Pied de cochon \$17
- Central cassoulet \$28
- Sautéed calf's liver with bacon \$24

Sides \$7

- Brussels sprouts
- Creamed spinach
- Green beans
- French fries
- Mashed potatoes
- Macaroni and cheese
- Polenta
- Up charge to substitute sides on main dishes \$3

Desserts

- *Apple pan dowdy a la mode \$8
- Cheesecake with raspberry sauce \$8
- Michel's chocolate mousse \$8
- Chocolate lava cake à la mode \$8
- Mixed fruit plate \$8
- Crème brûlée \$8
- *Banana split \$11
- *Michel's chocolate bar \$9
- Ice cream and sorbet \$6
- Bread and butter pudding \$8

*The following items contain nuts

**Prices and availability are subject to change.