

# La Gare Restaurant

## Menu

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### Appetizers

#### *Hors D'œuvre*

Escargots de Bourgogne \$8.50

San Francisco Bay Shrimp Cocktail \$6.25

Le Pâté en Gelée a la française \$6.25

Cuisse de Grenouilles Provençale or  
Bordelaise (3 pieces) \$6.95

Prawns sauté Provençale or  
Bordelaise (3 pieces) \$8.95

Quiche Lorraine (Served Warm) \$4.75

Crab Cake (one piece) 7.95

#### **Salades**

Hearts of Romaine avec vinaigrette \$6.50

South American Hearts of Palm \$6.50

Tossed Green Salad with Shrimp \$6.50

Caesar Salade (for two)  
*Tablesides with fresh garlic and  
homemade croutons, romaine lettuce* \$12.50

Famous La Gare Creamy Dijon Salad  
Dressing  
*375 ml (to Go!)* \$6.00

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### Les Entrées

#### **La Gare Spécialités**

Filet de Boeuf Wellington Tenderloin  
*rolled in crust, mushrooms, pate and  
ham* \$25.50

Carré d'Agneau persillé  
*Rack of lamb with mustard and herb  
brown sauce* \$28.50

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Poulet Marco Polo  
*Boneless breast of chicken sauteed  
with brandy, onion, mushrooms and  
cream* \$20.75

Le Coc au Vin Forestière  
*Braised chicken with mushrooms,  
bacon, onion and red wine* \$20.75

Broiled Chicken, Maitre d'hôtel  
*Half a roasted chicken in a light  
herbed garlic sauce* \$20.75

Demi Canard à l'orange Braised  
*Half a duck with orange sauce* \$23.50

Ris de Veau Financière  
*Sweet breads sauteed mushrooms,  
onions, olives in Madera wine,  
cream sauce* \$20.75

Médailles de Veau Dijonnaise  
*Grenadine of veal with mustard* \$23.50

**Escalope de Veau Cordon Bleu**  
*Veal stuffed with ham and cheese*  
\$23.50

**Entrecote de Boeuf au Poivre New York**  
*Steak classic peppercorn cream and brandy, cream sauce*  
\$25.75

**New York Steak with Béarnaise Sauce**  
\$25.75

**Grenadin de filet de Boeuf Bordelaise**  
*Grenadine of beef, red wine, shallots, bone marrow*  
\$24.50

**Tournedos de Boeuf à L'estragon**  
*Beef tenderloin with tarragon, red wine, shallots sauce  
may also substitute with béarnaise or pepper sauce*  
\$32.95

**Cuisses de Grenouilles Bordelaise or Provençale (Frog Legs)**  
*Sauteed with garlic, shallots, parsley and white wine butter sauce.  
Provençale is with tomato added*  
\$22.75

**Prawns sautéed Bordelaise or Prawns Provençale**  
*Sauteed with garlic, shallots, parsley and white wine butter sauce.  
Provençale is with tomato added*  
\$23.50

**Filet de Sole Almondine, Beurre noisette**  
*Filet of sole with lemon, butter and almonds*  
\$22.50

**Châteaubriand Bouquetière for two**  
*Roast tenderloin of beef, accompanied by an array of fresh vegetables, sauce béarnaise*  
\$49.95

**Double New York Steak Béarnaise for two**  
*Double New York steak, accompanied by an array of fresh vegetables, sauce béarnaise*  
\$47.00

**Vegetarian Special**  
*Spanikopita-spinach, garden vegetables and feta cheese in flaky filo pastry*  
\$20.50

### **Low Fat, Low Sodium Special**

**Penne Pasta Primavera**  
*Tube pasta served with garden vegetables in a light tomato sauce, cheese on request*  
\$17.50

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### **Desserts**

**Strawberries or Raspberries Flambées (In season – for two)**  
\$12.50

**Cherries Jubilées (for two)**  
\$12.50

**Mousse au chocolat**  
\$6.50

**Meringues glacées Chantilly**  
*Two baked meringue shells served with ice cream and whipped cream*  
\$6.50

**Crème Caramel Beau Rivage**  
*Baked Custard with Caramel Sauce*  
\$6.50

**Chocolate Decadence**  
*Chocolate, Chocolate, Chocolate*  
\$6.50