

## Hors D'oeuvre

Escargots de Bourgogne.....	\$8.50
San Francisco Bay Shrimp Cocktail..	6.75
Le Paté en Gelée a la française .....	6.75
Cuisse de Grenouilles (frog legs).....	6.95
Provençale or Bordelaise (Three pieces)	
Prawns sauté Provençale .....	8.95
or Bordelaise (Three pieces)	
Quiche Lorraine (Served Warm) .....	4.75
Crab Cake (One piece) .....	8.95

## Potage du jour

Soupe à l'oignon au gratin. ....	6.50
Soupe du jour .....	5.00
Specialty Soupe (Gluten free & vegan) . . . .	5.00

## 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) .....	13.75
Tablesides with fresh garlic, homemade croutons & romaine lettuce	

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Our Famous Creamy Dijon Salad Dressing 375ml (to Go!).....	5.00
La Gare Soupe du jour Quart (to Go!) .....	8.00

## Pasta Selections

Pasta Primavera.....	17.50
Tube pasta served in a light marinara sauce or with vegetables on request	
Butter Noodles.....	17.50
Penne Alfredo.....	17.50

## ~ Les Entrées ~

Includes BOTH Soupe du jour and Salade Verte, with fresh vegetables

### Specialities of the House

Filet de Boeuf Wellington Tenderloin rolled in crust, mushrooms, pate and ham .....	\$26.50
Carre d'Agneau persillé Rack of Lamb with mustard and herb brown sauce .....	31.25

### Poultry

Poulet Marco Polo Boneless breast of chicken sautéed with brandy, onion, mushrooms and cream. ....	22.25
Le Coq au Vin Forestie`re Braised Chicken with mushrooms, bacon, onion and red wine. ....	22.25
Broiled Chicken, Maitre d'hotel Half a roasted chicken in a light herbed garlic sauce.....	22.25
Demi Canard a l'orange Braised half a duck with orange sauce .....	23.50

### Veal

Ris de Veau Financiere Sweet Breads sautéed mushrooms, onions, olives in Madera wine, cream sauce. ....	21.50
Medaillons de Veau Dijonnaise Grenadine of Veal with mustard sauce, 2 x 3 oz.....	24.75
Escalope de Veau Cordon Bleu Veal stuffed with ham and cheese. ....	24.75

### Beef

Entrecote de Boeuf au Poivre New York steak classic peppercorn cream and brandy, cream sauce, 10 oz. ....	26.95
New York Steak with Béarnaise Sauce, 10 oz. ....	26.95
Grenadin de filet de Boeuf Bordelaise Grenadine of beef, red wine, shallots, bone marrow, 2 x 3 oz.....	24.95
Tournedos de Boeuf a L'estragon Beef Tenderloin with tarragon, red wine, shallots sauce, 6 oz. ....	26.95
May also substitute with béarnaise or pepper sauce	
<b>For larger appetites 10 oz. ....</b>	<b>33.00</b>

Chateaubriand Bouquetiere <b>for two 20 oz.</b> .....	53.00
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Roast Tenderloin of Beef, accompanied by an array of fresh vegetables, sauce béarnaise

Double New York Steak Béarnaise <b>for two 20 oz.</b> .....	46.00
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Double New York Steak, accompanied by an array of fresh vegetables, sauce béarnaise

### Seafood

Cuisse de Grenouilles Bordelaise or Provençale (Frog Legs).....	22.75
Sautéed with garlic, shallots, parsley and white wine butter sauce. Provençale is with tomato added	

Prawns sautéed Bordelaise or Prawns Provençale .....	24.50
Sautéed with garlic, shallots, parsley and white wine butter sauce. Provençale is with tomato added	

Filet of Sole Almondine, Buerre noisette Fillet of Sole with lemon, butter and almonds. ....	23.50
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<b>Vegetarian Special</b> Spanikopita-spinach, garden vegetables and feta cheese in a flaky filo pastry. ....	21.95
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## La Gare Spécialité

Fresh Baked Halibut Filet  
(In Season)

Served in a buerre blanc sauce with rock shrimp

\$25.95

## Desserts

Strawberries or Raspberries Flambees (In season – for two) .....	\$14.00
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Cherries Jubilees (for two).....	14.00
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Mousse au chocolate.....	7.50
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Meringues glacées Chantilly.....	7.50
Two baked meringue shells served with ice cream and whipped cream	

Crème Caramel Beau Rivage.....	7.50
Baked Custard with Caramel Sauce	

Chocolate Decadence.....	7.50
Chocolate, Chocolate, Chocolate	

Crème Brûlée .....	7.50
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Vanilla Cheese Cake .....	7.50
Seasonal Fruit	

Swiss Chocolate Gelato.....	6.50
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Wild Blackberry Cabernet Sorbet ....	6.50
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Wild Raspberry Sorbet.....	6.50
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**Please ask about our  
Daily Dessert Special**

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Please notify your server if you  
have food allergies or other dietary restrictions.  
We'll do our best to accommodate your needs.

**Gluten-Free Menu Available**

Minimum food order per person \$12.00