

La Gare Restaurant

Menu

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 Dijion Salad
Dressing
375 ml (to Go!) \$6.00

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

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