

Lunch

Starters

	CUP	BOWL
Today's Soup	3.95	5.95
Fresh Onion Soup Gratinee		5.95
Tomato Bisque	3.95	5.95
Crab and Spinach Fondue		9.95
Chili and Garlic Shrimp Crusty Bread		8.95
Marinated Beets Salad: Vermont Goat Cheese, Lemon Vinaigrette.		8.95

Entrée Salads

Cobb Salad		12.95
Grilled Chicken, Avocado, Tomato, Eggs, Bacon, Blue Cheese Over mixed greens, House dressing.		
Grilled Salmon Salad		12.95
Feta Cheese, Tomato, Arugula, Quinoa.		
Steak and Chicken Salad		13.50
Goat Cheese, Olives, Roasted Peppers, Tomato, over mixed greens.		
Blackened Salmon Salad		13.50
Baby Spinach, Candied Pecan, Blue Cheese, Raspberry Vinaigrette.		
Chinois Chicken Salad		12.95
Aromatic Chicken, Asian Vegetable, Toasted Almonds, Mixed Greens, Sesame Ginger Dressing.		
Blackened Chicken Salad		12.95
Chili and Cumin Rubbed Chicken, over mixed greens, Charred, Corn, Black Bean Relish.		
Crab cake Salad		13.50
On bed of greens, Siracha Aioli		

Citrus Salmon Salad	12.95
Arugula, Quinoa, Cranberries, Feta,	
Brie and Apple Salad	12.95
Mixed Greens, Apple, Brie Fritters, Cranberries, Candied Pecan.	
Sanoma Chicken and Apple Salad	11.95
Chicken, Apples, Walnuts, Cranberries, Celery, Honey Mustard.	
Little Nutty Salad	11.95
Lettuce Mix, Roasted Pear, Cranberries, Candied Walnut, Blue Cheese.	
Greek Salad	7.95
Organic Greens, Tomato, Cucumber, Red Onion, Kalamata Olives, Feta Cheese, Pita.	
Caesar Salad	7.95
Crisp Romaine, Parmesan, Croutons, Asiago Cheese.	
Add Chicken 4	
Add Shrimp or Salmon 5	

Specialty Sandwiches

Merguez on French Baguette	10.95
Spicy Lamb Sausage, Dijon, Fries, Green Salad.	
Cobb Sandwich	9.95
A Traditional L Turned into a Novelty.	
Blackened Salmon	10.95
B.L.T. With Caper Aioli.	
Roasted Lamb Sandwich	11.95
Rosemary, Aioli, on Tomato Onion Focaccia.	
Pan Bagnat	10.95
Provençal Tuna Sandwich on Sour Dough Bun, Olives Tapenade, Egg, Lettuce, Tomato.	
Croque Monsieur	9.95
Ham, Gruyere Cheese, Dijon Bechamel on Toasted Country Bread.	

Panko Crusted Cod Sandwich Lettuce, Tomato, House Pickles, Jalapeños , Aioli.	9.95
Street De Paris Philly Cheese Steak On French Baguette, Fries, Side Salad.	10.95
Grilled Chicken Pesto on Crunchy Baguette	9.95
Roast beef Caramelized onions, Arugula, Horseradish Aioli on brioche bun Grilled Chicken Sandwich: Brie, Roasted Peppers, Arugula, On Ciabatta.	9.95
Blackened Mahi Sandwich Mango pico	10.95
New Orleans Barbeque shrimp sandwich	10.95
Ultimate Grilled Cheese Sandwich and Tomato Bisque	9.95
Roasted Turkey Sandwich Asiago Cheese, Field Greens, Cranberries Chutney.	9.95
New Orleans BBQ: Shrimp Sandwich	10.95

Specialty Croissan'wich

Chicken Salad	8.95
Tuna Salad	8.95
Crab Salad	9.95
Turkey Club	9.95

Panini's

Grilled Veggie Panini Marinated Eggplant, Zucchini, Roasted Peppers, On Ciabatta with Fresh Mozzarella.	8.95
Chicken Sun Dry Tomato Arugula, Provolone Panini.	9.95
Roasted Beef Brie, caramelized Onion, Horse Radish Aioli.	9.95

Sourdough, Caprese Panini, Balsamic Glaze and Arugula 9.95

Blackened Chicken 9.95
Roasted Peppers, Monterey Jack, Chipotle Aioli.

Black forest Ham on Pumpernickel 9.95

All sandwiches comes with a side salad, you may substitute cup of soup for additional 1.50

Entrees and Pasta

Spicy Mahi Fish Taco: Pineapple Pico 11.95

Classic Chicken Pot Pie 11.95

Chicken, Spinach and Mushroom Crepe 11.95
Sherry Truffle Cream Sauce with Mixed Vegetables.

Seafood Crepe: Shrimp, Scallops, Crab Meat. 12.95

Conchiglie with Lemon Chicken: Tomato, Olive, Garlic. 11.95

Fettuccine Bernadotte 12.95
Salmon, Tomato, Shallot, Garlic, Avocado, In light Parmesan Sauce.

Maple Salmon with spinach and potatoes 12.95

Chef Cheese board selection served with fruit and baguette Market

PLEASE CHECK OUR DAILY SPEACIAL BLACKBOARD FOR MORE CHOICES OF OUR CULINARY ADVENTURE

Dinner

Appetizers

	CUP	BOWL
Today Soup	3.95	5.95
French Onion Soup		5.95
Tomato Bisque	3.95	5.95
Marinated Beets Salad: Vermont Goat Cheese, Lemon Vinaigrette.		8.95
Chili and Garlic Shrimp Served With Crusty Bread.		8.95
Brie with Honey and Black Pepper Roasted on Crostini.		8.95
Spinach, Crab and Three Cheeses Fondue With Baguette		10.95
Bruschetta Trio: Herb Goat Cheese, Olive Tapenade, Spicy Tomato Basil.		10.95
Poutine Hand Cut Fries, Cheese Curd and Gravy.		8.95
Lump Crab Meat Gratin, Old Bay Mornay Sauce, Toast.		9.95
Crab cake with Siracha Aioli		10.95
White bean and roasted peppers dip served with lavash bread		8.95

Specialty Sandwiches

Merguez on French Baguette Spicy Lamb Sausage, Dijon, Fries, Green Salad.	10.95
Cobb Sandwich A Traditional L Turned into a Novelty.	9.95
Blackened Salmon B.L.T. With Caper Aioli.	10.95
Roasted Lamb Sandwich Rosemary, Aioli, on Tomato Onion Focaccia.	11.95
Pan Bagnat	10.95

Provençal Tuna Sandwich on Sour Dough Bun, Olives Tapenade, Egg, Lettuce, Tomato.

Croque Monsieur 9.95
Ham, Gruyere Cheese, Dijon Bechamel on Toasted Country Bread.

Panko Crusted Cod Sandwich 9.95
Lettuce, Tomato, House Pickles, Jalapeños , Aioli.

Street De Paris Philly Cheese Steak 10.95
On French Baguette, Fries, Side Salad.

Grilled Chicken Pesto on Crunchy Baguette 9.95

Roast beef Caramelized onions, Arugula, Horseradish Aioli on brioche bun 9.95
Grilled Chicken Sandwich: Brie, Roasted Peppers, Arugula, On Ciabatta.

Blackened Mahi Sandwich Mango pico 10.95

New Orleans Barbeque shrimp sandwich 10.95

Ultimate Grilled Cheese Sandwich and Tomato Bisque 9.95

Roasted Turkey Sandwich 9.95
Asiago Cheese, Field Greens, Cranberries Chutney.

New Orleans BBQ: Shrimp Sandwich 10.95

Specialty Croissan'wich

Chicken Salad 8.95

Tuna Salad 8.95

Crab Salad 9.95

Turkey Club 9.95

Panini's

Grilled Veggie Panini 8.95
Marinated Eggplant, Zucchini, Roasted Peppers, On Ciabatta with Fresh Mozzarella.

Chicken Sun Dry Tomato 9.95
Arugula, Provolone Panini.

Roasted Beef 9.95
Brie, caramelized Onion, Horse Radish Aioli.

Sourdough, Caprese Panini, Balsamic Glaze and Arugula 9.95

Blackened Chicken 9.95
Roasted Peppers, Monterey Jack, Chipotle Aioli.

Black forest Ham on Pumpernickel 9.95

All sandwiches comes with a side salad, you may substitute cup of soup for additional 1.50

Our Mussels Pots and Frite

Small 10.50 Large 13.50

Mariniere: White Wine, Garlic, Shallots, Fresh Herbs Broth.

Poulette: White Wine, Garlic, Shallots Herb, Dijon and Cream.

Provençal: Tomato, Garlic, Olive Oil, White Wine, Fresh Basil.

South Asian: In Spicy Red Curry Broth.

Hand Cut Belgium Fries

Classic Hand Cut and Double Fried Potatoes With A Choice of Dipping Sauce 6

Umami Ketchup.
Roasted Garlic Chipotle Mayo.
Truffle Oil and Parmesan.

Crepes

Crepe Fosters: Classic recipe	12.50
Strawberries Romanoff: Fresh Strawberries, Brandy, Crème Chantilly.	12.50
Chicken and Mushroom Crepe: Sherry Truffle Cream Sauce with Mixed Vegetables.	14.50
Seafood Crepe: Shrimp, Scallops, Crab, Spinach in Tomato Lobster Sauce.	16.50

Entrée Salads

Cobb Salad Grilled Chicken, Avocado, Tomato, Eggs, Bacon, Blue Cheese Over mixed greens, House dressing.	13.95
Grilled Salmon Salad Feta Cheese, Tomato, Arugula, Quinoa.	13.95
Steak and Chicken Salad Goat Cheese, Olives, Roasted Peppers, Tomato, over mixed greens.	14.50
Blackened Salmon Salad Baby Spinach, Candied Pecan, Blue Cheese, Raspberry Vinaigrette.	14.50
Chinois Chicken Salad Aromatic Chicken, Asian Vegetable, Toasted Almonds, Mixed Greens, Sesame Ginger Dressing.	13.95
Blackened Chicken Salad Chili and Cumin Rubbed Chicken, Over mixed greens, Charred, Corn, Black Bean Relish.	13.95

Crab cake Salad On bed of greens, Siracha Aioli	14.50
Citrus Salmon Salad Arugula, Quinoa, Cranberries, Feta,	13.95
Brie and Apple Salad Mixed Greens, Apple, Brie Fritters, Cranberries, Candied Pecan.	13.95
Sanoma Chicken and Apple Salad Chicken, Apples, Walnuts, Cranberries, Celery, Honey Mustard.	12.95
Little Nutty Salad Lettuce Mix, Roasted Pear, Cranberries, Candied Walnut, Blue Cheese.	12.95
Greek Salad Organic Greens, Tomato, Cucumber, Red Onion, Kalamata Olives, Feta Cheese, Pita.	8.95
Caesar Salad Crisp Romaine, Parmesan, Croutons, Asiago Cheese.	8.95
Add Chicken 4	
Add Shrimp or Salmon 5	

Serious Plates

Maple Glazed Salmon, Mashed Potatoes and Sautéed Spinach.	18.95
Cheese tortellini with butternut squash, mushroom and fontina	14.50
Rotisserie Chicken, Potato puree, Roasted Vegetables Pan dripping.	15.95
Lamb Shank, Moroccan Spices, Dried Fruits	16.50

Crab Cakes, Grain Mustard and Chive Sauce, Signature M. Rouge Restaurant.
19.50

Lightly blackened Mahi served with warm mango salsa and Pan Asian sauce
17.95

Seafood Strudel "Brique" House specialty. 19.95

Rustic Farfalle Chicken, Morel Mushrooms, Green Peas, Parmesan. 18.95

Conchiglie with Lemon Chicken, Tomato, Olives, Garlic. 17.95

Seafood Tagliatelle, Shrimp, Scallops, Crab Meat, Cherry Tomatoes,
Fresh Basil, White Wine Sauce. 18.95

Pasta El Forno, Fontina, Gorgonzola, Ricotta, Parmesan, shitake,
spinach gratinee. 14.95

Brunch

Greek Yogurt Panna Cotta with Granola Streusel 7.99

Buttermilk Pancake Plain or Blueberry

Belgian Waffle Plain or Fresh Berries

French Toast with mascarpone cream and fresh berries
Monte Cristo

Breakfast Panini: 2 Eggs on ciabatta bread with cheese 7.95
Add Bacon or Sausage 1.99

Rustic Scramble: 2 Eggs, Peppers, Mushroom Ham and Cheese with grilled
ciabatta bread

Eggs and Lox Croustade

Scramble Eggs, Lox, Cheese, Fresh dill on puff pastry

Egg white omelette: Goat cheese and spinach

Build your own omelette:

Cheese omelette 7.99

Mushroom, Tomato, Pepper, Spinach .75
Bacon, Sausage, Ham 1

Benedict Poached Egg, Canadian Bacon, English Muffin and Hollandaise Sauce

Egg Florentine: Poached Egg, Sauteed spinach, English Muffin, Hollandaise
Sauce

Egg Bienville: Poached Egg, Steak, English Muffin, Sauce Choron

Sea Benedict: Poached Egg, Grilled Salmon, English Muffin, Béarnaise Sauce

Moulin Rouge Baked Eggs house specialty: Two Eggs cooked well in zesty
tomato and pepper sauce, served with potatoes and crunchy bread

Fritata du Jour Market price

Quiches

Check our house selection for quiches and savory pastries