

P'tit Louis

BISTRO

HORS D'OEUVRE

ENDIVES AU ROQUEFORT	9.50
<i>Belgian endive & Roquefort cheese salad</i>	
ESCARGOTS	9.50
<i>Escargots in herb garlic butter</i>	
PATÉ MAISON	8.50
<i>Liver mousse</i>	
FOIE GRAS AU TORCHON	18.50
<i>Foie gras medallion - pan seared</i>	
GATEAU DE CRABE	10.50
<i>Crab cake, French tartar sauce, greens</i>	
SOUPE À L' ONION GRATINÉE	8.50
<i>Our award winning French onion soup</i>	
SALADE DE BETTERAVES ET CHÈVRE	
<i>Beet and goat cheese salad</i>	8.50
PLATEAU DÉGUSTATION	16.50
<i>Crab cake, cheese, charcuterie, olives, fruit</i>	

VÉGÉTARIEN

RATATOUILLE FRANÇAISE	19
<i>A succulent medley of seasonal vegetables over pasta</i>	

PLATS PRINCIPAUX

FILET DE SAUMON	28
<i>Filet of salmon, saffron risotto, red bell pepper sauce, almonds, asparagus</i>	
CÔTELETTE D' AGNEAU	28
<i>Braised lamb chop, mashed potatoes, asparagus</i>	
BOUILLABAISE	27
<i>Cod fish, mussels, shrimp, clams, new potatoes, saffron broth</i>	
FILET MIGNON	28
<i>Filet mignon of beef, au gratin potato, asparagus</i>	
BLANC DE POULET	24
<i>Chicken Breast with truffle mac & cheese and green beans</i>	
MAGRET DE CANARD	28
<i>Oven roasted duck breast, au gratin potato, green beans, Bing cherry sauce</i>	
STEAK MAÎTRE D'HÔTEL	24
<i>Hand cut NY strip steak, French fries</i>	
P'TIT LOUIS CONFIT!	
<i>Chicken - mashed potato, asparagus</i>	24
<i>Duck - mashed potato, asparagus</i>	28
<i>Bing cherry sauce</i>	

LES MOULES (Mussels)

MUSSELS MARINIÈRES	14.50
<i>Steamed in white wine and shallots</i>	
MUSSELS MARINIÈRES AU ROSÉ	14.50
<i>Steamed in Rosé wine with shallots</i>	
MUSSELS AU ROQUEFORT	13.50
<i>Steamed in blue cheese sauce</i>	
MUSSELS PIQUANTES	13.50
<i>Spicy mussels prepared in Cayenne</i>	
MUSSELS AU SAFRAN	16.50
<i>Steamed in saffron cream sauce</i>	
MUSSELS À LA PROVENCE	13.50
<i>Steamed in fennel sauce, tomato & parsley</i>	
MOULES DOUBLE SAVEUR	15.50
<i>½ Spicy and ½ Roquefort</i>	

LES ACCOMPAGNEMENTS (Sides)

SAUTÉED MUSHROOMS	2
<i>Steak topping</i>	
HERB GARLIC BUTTER SAUCE ...	2
<i>Steak topping</i>	
BLUE CHEESE SAUCE	2
<i>Steak topping</i>	
ASPARAGUS	3
TRUFFLE MAC & CHEESE	4
RATATOUILLE	3
<i>Succulent medley of squash, eggplant zucchini & tomato</i>	

CORNET DE FRITES 5.50

Add homemade fries to your mussels!

~ OYSTERS ON THE HALF SHELL ~

East Coast Blue Point Oysters every Thursday and Friday
 2.50ea. ½ dozen - 15 1 dozen - 30

LES BOISSONS

CAFE - 2.50 **CAFE AU LAIT** - 3.50..... **ESPRESSO** - 2.50..... **CAPPUCCINO** - 3.50
SODA - 2.50..... **PERRIER** - 2.75..... **ICE TEA** - 2.50..... **HOT TEA** - 3.00.....