



**Breakfast 7am-4PM**



## FAVORITES



## FRENCH TOAST AND CREPES

**NORMANDY FRENCH TOAST 17**  
*Cream Cheese Mousse, Fresh Mix Berries, Powder Sugar.*

**DULCE DE LECHE FRENCH TOAST 16.00**  
*Dulce de Leche, Powder sugar.*

**CLASSIC FRENCH TOAST 14**  
*House made Brioche soaked in Vanilla Cream, Powder Sugar, fresh whipped butter, Hot Maple syrup*

**CREME BRULEE FRENCH TOAST 17**  
*Homemade Brioche, Crème Brûlée, caramelized sugar.*

**BREAD PUDDING FRENCH TOAST 14**  
*Made in House. Nutella, Fresh Strawberries and Powder Sugar.*

**STRAWBERRY ROMANOFF CREPE 14**  
*Scratch Made. Filled with Sweet cream cheese, Fresh Strawberries, Side of Romanoff Sauce and powder Sugar.*

**NUTELLA BANANA CREPE 14**  
*Nutella and Banana Topped with Powder Sugar.*

**BEIGNETS**  
*Dusted in powder sugar. Coffee Anglaise*

**LE PARISIEN CREPE 15**  
*Filled with Ham, Swiss Cheese, Scrambled Eggs, Topped with Mornay Sauce Served with Breakfast Potatoes.*

**BREAKFAST LA VIE 16**  
*Two Eggs any Style, 2 Bacon, Homemade warm Croissant, Breakfast Potatoes.*

**ROYAL CROISSANT 15**  
*Scrambled Eggs, Cob Smoked Ham, Sharp Cheddar on our Fresh Baked croissant. Breakfast Potatoes.*

**AIDEN'S BREAKFAST 15**  
*Two Eggs Any Style, 2 Bacon or 2 Sausage Patties, two Buttermilk Pancakes.*

**FRIED CHICKEN AND WAFFLE 19**  
*Maple syrup and peppercorn sauce.*

**STEAK MEDALLIONS AND EGGS 24**  
*Two eggs, Breakfast Potatoes, Side of Toast.*

**BEEF TENDERLOIN SKILLET 21**  
*Beef Tenderloin, Potato cubes, two eggs, Grilled Peppers, Spinach, onions, Monterrey cheese. Sliced baguette*

**MIGAS SKILLET 17**  
*Chorizo, Pico, scrambled eggs, Potatoes, Sharp Cheddar, Hass Avocado. 3 Flour tortillas.*



## HEALTHY START

**ORGANIC GRANOLA YOGURT PARFAIT 13**  
*Fresh Assorted Berries, Granola, Honey Greek Yogurt*

**ORGANIC OATMEAL BRULEE 12**  
*Organic Oats, Caramelized Brown Sugar, strawberries and Fresh sliced Bananas.*

**AVOCADO TOAST 14**  
*Multigrain Toast, Mashed Hash Avocados, Feta Cheese, Fired Roasted Red Peppers, Lime Juice. Add 2 eggs \$4 Add Smoked Salmon \$9 Add 2 Bacon \$4*

**SMOKED SALMON LOX BAGEL 18**  
*Dill Cream cheese, capers, red onion, Tomato on a bed of spring mix.*



## EGGS BENEDICT

Home style Breakfast Potatoes.

**TRADITIONAL 15**  
*English Muffin, Canadian Bacon, Hollandaise Sauce,*

**BEEF TENDERLOIN 19**  
*Beef Tenderloin, Hollandaise Sauce.*

**SMOKED SALMO 19**  
*English Muffins, Hollandaise Sauce.*

**DUCK BENEDICT 24**  
*Duck confit, eggs, English muffin hollandaise.*



## BISTRO SELECTION

**QUICHE LORRAINE 16**  
*Flaky Pie Crust Filled with Egg Custard, Applewood smoked Bacon, Swiss, Asiago Caramelized Onions. Cup of fruit or Side Salad*

**QUICHE FLORENTINE 16**  
*Fresh Spinach, Artichokes, Egg custard, Cream cheese and Asiago in a Flaky Pie Crust. Cup of fruit or Side Salad.*

**CROQUE MADAME 18**  
*Cheese, Ham, Mornay Sauce, Gruyere Cheese and one Fried Egg. Side of Breakfast Potatoes.*



## OMELETTE

**BUILD YOUR OWN, THREE EGGS + THREE INGREDIENTS 14**  
*Breakfast Potatoes, Fresh Sliced Baggette. Bacon, Sausage, Chorizo, Roasted Onions, Mushrooms, Roasted Red Peppers, Spinach, Tomatoes, Chicken, Ham, Monterrey, Cheddar, Feta, Asiago, jalapenos, chicken, Turkey, Additional ingredients \$1 Sub Egg Whites \$3 Fresh Avocado \$3 Goat Cheese \$3*

*Add Beef Tenderloin \$8 Add Smoked Salmon \$9*



## WAFFLES AND PANCAKES

### BELGIUM WAFFLE 9

*Fresh Whipped Butter, Maple Syrup.*

*Add Fresh Berries \$3.50*

*Add Strawberries \$3.50*

### BANANA BREAD WAFFLE 14

*Banana flavored waffle topped with fresh Banana slices*

### 2 BUTTERMILK PANCAKES 10

*Add Fresh Berries \$3.50*

*Add Strawberries \$3.50*

### 3 BUTTERMILK PANCAKES 13

*Fresh Whipped Butter, Hot Maple Syrup*

### BANANA PANCAKES 13

*Two Buttermilk pancakes, fresh Banana Slices.*

### BANANA NUTELLA PANCAKES 16

*Two Pancakes, Nutella Spread, Fresh Banana Slices.*



## A LA CARTE

**TWO EGGS 4.00**

**TWO SAUSAGE PATTIES 5**

**(2) BACON 4.00**

**HOMEMADE POTATOES 4.00**

**ONE PANCAKE 4.00**

**SIDE TOAST 3**

*Pan de Mie, (white), cranberry pecan, Whole Wheat.*

**SEASONAL FRESH FRUIT 5**

**ENGLISH MUFFIN 2.50**

**BAGUET 3.50**

**1/2 HASS AVOCADO 5**



## PASTRIES

Upon Availability. Fresh Baked from our Bakery

**HOMEMADE CROISSANT**

**ALMOND CROISSANT**

**CHOCOLATE CROISSANT**

**NUTELLA CROISSANT**

**CHEESE DANISH**

**RASPBERRY DANISH**

**PALMIER**

**ORANGE CRANBERRY SCONE**

**CINNAMON SCONE**

**CINNAMON TWIST**

**GLUTEN FREE MUFFIN**

*Apple, Pineapple, Pecans, Raisins, Coconut, Cinnamon.*

**BANANA MUFFIN**



## KIDS MENU (12 and under)

One pancake, one bacon, one egg  
\$7

Mini waffle, one egg, one bacon  
\$7

**LUNCH 10:30 am daily**

**Kid Chicken Tenders/Fries \$8**

**Kids Cheeseburger/Fries \$8**

**Scratch Made Mac and Cheese \$8**

**Kids AJ 2.50**

**Kids Milk \$2**

**Kids Chocolate milk \$2.50**

**Kids Fountain drink 2.50**

**CREME BRULEE**

**FRESH STRAWBERRY TART**

**MIXED FRUIT TART**

**CHOCOLATE BOMBE**

**NEW YORK STYLE CHEESECAKE**

**GANACHE CREME BRULEE**

**OPERA BASTILLE**

**KEY LIME TART**

**KEY LIME BAR**

**ECLAIR**

**APPLE BAND**

*CAKES BY THE SLICE, Carrot cake, Italian Creme, Red Velvet, White Chocolate Raspberry.*



## DRINKS, JUICES

**FRESH SQUEEZED ORANGE JUICE 6**  
*No refills*

**COFFEE 3.50**

**APPLE JUICE 3.50**

**GRAPEFRUIT JUICE 4**

**COLD BREW 6**

**VANILLA SWEET CREAM COLD BREW 6.50**

**MILK 3.50**

**COKE, DIET COKE, DR, PEPPER, SPRITE, ORANGE FANTA**

**ICED TEA, SWEET TEA, (UNSWEET) 3.50**

**PERRIER 3.50**

**SAN PELLEGERINO 3.50**

**SARATOGA 3.75**

**AQUA PANNA 3.50**

# LUNCH MENU SERVED 10:30AM-4PM

## SOUPS/SALADS COMBOS

Made From Scratch daily.

**TOMATO BASIL BISQUE**  
Cup \$6 Bowl \$9

**TRADITIONAL FRENCH ONION**  
Cup \$6 Bowl \$9

**LUNCH COMBO 16**  
Pick two: Any Cup Of Soup, Side  
Ceasar or House Salad, Any Panini,  
BLT Sandwich or Chicken Salad.

**GRILLED CHEESE AND TOMATO  
BASIL BISQUE 14**

**PROTEIN OPTIONS**  
Grilled chicken \$7  
Grilled Salmon \$9  
4 Jumbo Garlic Herb Shrimp

**BISTRO SALAD 15**  
Cherry Tomatoes, Cucumber, Red  
Onions, Feta Cheese, Scratch Made  
Lemon Vinaigrette.

**CEASAR SALAD 14**  
Homemade Creamy Ceasar  
Dressing, Romaine, Shaved  
Parmesan, Fresh Baked Croutons.

**COBB SALAD 21**  
Grilled Chicken (6 oz), Bacon,  
Cherry Tomatoes, Hard Boiled  
Eggs, Hass Avocado Slices, Bleu  
cheese crumbles. Ranch Dressing

**CAPRESE SALAD 19**  
Fresh Mozzarella, Balsamic, Pesto,  
Heirloom Tomatoes, Fresh Basil.

## STARTERS

**RHODE ISLAND CALAMARI 14**  
Grilled Banana Peppers, Sweet  
Chili Sauce.

**HOUSE MADE- SPINACH DIP 12**  
Served with Toasted Baguette

**MUSSELS AND FRIES 24**  
Mussels, Garlic, White Wine,  
Herbed Butter Sauce Served with  
French fries and Toasted baguette.

**PARMESAN TRUFFLE FRIES 12**

**JUMBO LUMP CRABCAKES 17**

**CHEESE AND CHARCUTERIE  
BOARD 24**  
Chef Selection Cornichon, Grapes,  
Strawberries, Humboldt Fog Goat  
Cheese, Prosciutto, Brie Cheese,  
Gruyere Cheese. Served with  
Crostoni Bread.

**HOMEMADE HUMMUS 12**  
Served with Pita Bread.

**ESCARGOT EN PERSILLADE 15**  
Garlic butter, Parsley, white wine.  
Toasted Baguette.

## PANINIS

**SERVED WITH FRENCH FRIES**

**SUBSTITUTIONS**  
Ceasar or House Salad \$ 3  
Sweet Potato Fries \$3

**CHICKEN AND BRIE PANINI \$16**  
Brie Cheese spread, grilled  
chicken, Tomato, Arugula, Drunken  
Cranberry Sauce,

**TURKEY PANINI 16**  
Smokey Turkey, Gruyere cheese,  
Tomato, Dijon Mustard on  
Cranberry Pecan Bread.

**TOMATO MOZZARELLA PANINI  
16**  
Fresh Mozzarella, Pesto, Balsamic,  
Tomato.

## BURGERS & SANDWICHES

Served with French Fries  
Sub sweet potato fries \$3  
Sub Ceasar or Side Salad \$3

**BEEF TENDERLOIN SANDWICH  
16**

Black Pepper Brioche Bread,  
Gruyere Cheese, Caramelized  
Onions, Balsamic Glaze. French  
Fries

**FRENCH DIP 18**  
Roasted Beef, Gruyere, Toasted  
Baguette, Au jus Sauce.

**GRESIA'S CHICKEN SANDWICH  
15**  
Grilled Chicken, Lettuce, Tomato,  
Mayo, Pepper Jack Cheese, Bacon,  
Avocado Slices on Fresh Brioche  
Bun.  
Side Jalapeno Ranch

**THE CLUB 18**  
Smoked turkey, Ham, Thick sliced  
Bacon, Gruyere, Cheddar, LTM on  
Pan de Mie.

**CLASSIC BLT 14**  
Add Avocado \$3

**HOMEMADE CHICKEN SALAD 14**  
Lettuce, Tomatoes on Brioche.

**CLASSIC BURGER 18**  
8 oz, Texas Cab Beef, Sharp  
Cheddar, Lettuce, Tomatoes, Thick  
sliced Bacon, Secret Sauce.

**LAMB BURGER 19**  
8 Oz. New Zealand Lamb, Creamy  
Goat Cheese, Arugula, Tomato,  
Red Onion, Tzatziki Sauce on  
Brioche.

**FRENCHIE BURGER 18**  
8 Oz Texas CAB Patty, Brie, Crispy  
shallots, Mushroom, Dijonnaise



## DINNER

SERVED 4:00pm-9:00pm

### APPETIZERS

**RHODE ISLAND CALAMARI 14**  
*Banana Peppers, Sweet Chili Sauce. Tartar Sauce.*

**SPINACH AND ARTICHOKE DIP 12**  
*Toasted Baguette.*

**MOULES FRITES 24**  
*Mussels with Garlic, White Wine, Herbed Butter Sauce, Served with French Fries, Sliced Baguette.*

**JUMBO LUMP CRABCAKES 17**

**CHEESE AND CHARCUTERIE BOARD 24**  
*Chef Selection Cornichon, Grapes, Strawberries, Humboldt Fog Goat Cheese, Prosciutto, Gouda Cheese, Gruyere Cheese, Toasted Baguette.*

**ESCARGOT EN PERSILLADE 15**  
*Garlic Herb Butter, Grilled baguette.*

**PARMESAN TRUFFLE FRIES 12**

### SALADS

Add grilled Chicken \$7  
Add 4 Herb Garlic Jumbo Shrimp \$6  
Add Grilled Salmon \$9

**BISTRO SALAD 15**  
*Cherry Tomatoes, Cucumber, Red Onions, Feta Cheese, House Made Lemon Vinaigrette.*

**CEASAR SALAD 14**  
*Homemade Creamy Ceasar Dressing, Romaine, Shaved Parmesan, Fresh Baked Croutons.*

**COBB SALAD 21**  
*Romaine Lettuce, Cherry Tomatoes, Bacon, Hard Boiled Eggs, Ham, Avocado Slices and Cheese.*

**CAPRESE SALAD 19**  
*Fresh Mozzarella, Balsamic, Pesto, Heirloom Tomatoes, Fresh Basil*

### BISTRO SELECTION

**PENNE PESTO CHICKEN PASTA 21**  
*Creamy Pesto Sauce, Cherry Tomatoes, Asiago Cheese. Toasted Baguette.*

**LOBSTER RAVIOLI 29**  
*White Wine-Red Creamy Sauce. Toasted Baguette.*

**ATLANTIC SALMON 28**  
*Lemon Sauce, Wild Rice, Thick Cut Chargrilled Vegetables.*

**MAHI- MAHI 28**  
*Beurre Blanc, Served with Wild Rice and Seasonal Grilled Asparagus.*

**DUCK CONFIT 39**  
*Duck Leg confit, Demi-Glace Sauce, Au-Gratin Potatoes, Thick cut Vegetables.*

**PRIME RIBEYE 45**  
*14 Oz, Au poivre Sauce, Au- Gratin Potatoes, Seasonal Chargrilled Vegetables.*

Add 4 Herb Garlic Jumbo shirmp \$6

**FISH AND CHIPS 22**  
*Shiner Bock Tempura Battered Cod. Pommies Frites*

**ROASTED RACK OF LAMB 35**  
*4 New Zealand chops, Provence herbs, Au- Gratin Potatoes and Sauteed spinach*

### SIDES

**SEASONAL THICK CUT VEGETABLES**  
**GRILLED ASPARAGUS**  
**WILD RICE**  
**FRENCH FRIES**  
**SWEET POTATO FRIES**  
**SIDE BISTRO SALAD**  
**SIDE CEASAR SALAD**  
**CUP FRESH SEASONAL FRUIT**

### PANINIS AND SANDWICHES

Served with French Fries.  
Sub Sweet Potato Fries \$3  
Sub House or Ceasar Salad \$3

**CHICKEN & BRIE PANINI 16**  
*Brie Cheese Spread, Grilled Chicken, Arugula, Sliced Pear, Drunk Cranberry Sauce, Fresh Baked Ciabatta*

**TURKEY PANINI 16**  
*Smoked Turkey, Dijon Mustard, Gruyere Cheese, Tomato On Cranberry Pecan Bread*

**TOMATO MOZARELLA PANINI 16**  
*Fresh Mozzarella, Homemade Ciabatta, Pesto, Balsamic, Sliced Tomatoes*

**GRESIA'S CHICKEN SANDWICH 15**  
*Grilled Chicken, LT, Pepper Jack Cheese, Bacon, Hass Avocado on Fresh Brioche Bun.*

**HOMEMADE CHICKEN SALAD 14**  
*Served on Homemade Brioche Challah*

**FRENCH DIP 18**  
*Roasted Beef, Gruyere, Toasted Baguette, Au jus Sauce.*

**BEEF TENDERLOIN SANDWICH 16**  
*Black Pepper Brioche Bread, Gruyere Cheese, Caramelized Onions, Balsamic Glaze. French Fries*

**CLASSIC BURGER 18**  
*8 oz, Texas Cab Beef, Sharp Cheddar, LT, Sriracha Mayo, Thick Applewood Smoked Bacon on Brioche Bun.*

**FRENCHIE BURGER**  
*8 Oz Texas CAB Patty, Brie, Crispy shallots, Mushrooms, dijonnaise.*

**LAMB BURGER 19**  
*8 Oz. New Zealand Lamb, Creamy Goat Cheese, Lettuce, Tomato, Crispy Shallots, Tzatziki Sauce, Homemade Brioche.*

**SUBSTITUTIONS**  
Sweet Potato Fries \$3  
Side Bistro Salad \$3  
Ceasar Salad \$3