

Entrees

<i>Seafood pasta</i> <i>Shrimp, sea scallops, salmon and mussels</i>	<i>22.00</i>
<i>Roasted half duck, honey thyme glaze</i> <i>Dried fruits wild rice and haricot vert</i>	<i>23.00</i>
<i>Walnut crusted walleye, beurre blanc</i> <i>Rice and haricot vert</i>	<i>22.00</i>
<i>Coq au Vin</i> <i>Half chicken with wild mushrooms, bacon, and red wine sauce</i>	<i>21.50</i>
<i>Steamed mussels, garlic wine cream</i> <i>Served with pommes frites</i>	<i>21.00</i>
<i>Roasted salmon "olive"</i> <i>Coated with kalamata olives served with wilted spinach</i>	<i>23.00</i>
<i>Roasted beef tender, fresh horseradish sauce</i> <i>Served on garlic mashed potatoes</i>	<i>27.00</i>
<i>Pork tender roasted, wild mushrooms sauce</i> <i>Served on garlic mashed potatoes</i>	<i>22.50</i>
<i>Shrimp Provencal</i> <i>Sautéed with tomatoes and garlic, served with aioli</i>	<i>21.00</i>
<i>Grilled New York steak, green peppercorn sauce</i> <i>Black Angus, with baked tomato and pommes frites</i>	<i>25.00</i>
<i>Duck leg confit</i> <i>With mixed green salad and roasted potatoes</i>	<i>23.00</i>
<i>Roasted chicken breast with caper sauce</i> <i>Roasted potatoes and haricot vert</i>	<i>20.00</i>

Pierre's

Appetizers & Salads

<i>Paté de Campagne</i> Served with cornichons and mustard	6.50
<i>Pissaladière</i> Onions, olive, goat cheese	8.00
<i>Apple wood smoked salmon</i> Truffle oil mayonnaise (house smoked)	8.00
<i>Artichoke au gratin</i> With grilled bread	7.50
<i>French onion soup gratinee</i> Just like in Lyon	6.25
<i>Escargots in garlic butter</i> Traditional	6.75
<i>Assorted French cheeses</i> Ask for today's selection	9.50
<i>Mushroom tart</i> With sun dried tomato, garlic, Swiss cheese and beurre blanc	7.00
<i>Baked Brie in puff pastry</i> Stuffed with apricot jam and garlic butter	9.00
<i>Steamed mussels</i> In white wine, garlic, tomato and cream	8.50
<i>Spinach salad</i> Oranges, goat cheese, caramelized walnuts and red onions	8.00
<i>Pear salad</i> Red wine poached pear, fennel and blue cheese	8.00
<i>Mixed green salad</i> Carrot and walnuts	5.25
<i>Warm Chavignol salad</i> Aged goat cheese, mixed greens and balsamic syrup	9.00
<i>Cream of roasted garlic soup</i> Crouton and lemon olive oil	5.50

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