

LA BELLE VIE

dinner menu

CHARCUTERIE & CHEESE

FRENCH CHEESE BOARD \$17

artisanal selection of regional French & local cheeses, local honey, pickled veggies, baguette, crackers

CHEF CHARCUTERIE & CHEESE \$24

chefs selection of meat and cheese, local honey, pickled vegetables, baguette, crackers

WOOD-FIRED PIZZA

MUSHROOM & CAPPACOLA \$13

cappacola, San Marzano tomatoes, assorted mushrooms, mozzarella, basil, truffle oil

PROSCIUTTO & ARUGULA \$13

prosciutto, mozzarella, shaved parmesan, San Marzano tomatoes, arugula

OYSTERS

BLUEPOINT OYSTERS

\$14 half / 26 dz

WOOD -FIRED OYSTERS \$15

garlic herb butter, crispy breadcrumbs, lemon, garlic bread

* SALADE | SOUP | SANDWICH *

salad add on - salmon* \$10 - shrimp \$7 - chicken breast \$6

FARMHOUSE CHOP SALAD \$10

sweet gem, spinach, baby kale, heirloom tomato, cucumber, red onion, parmesan, artichokes, crouton, honey basil vinaigrette GF

CAESAR SALAD \$10

sweet gem, red onion, parmesan, shaved cucumber, bacon crumble, caesar dressing, croutons

ROASTED BEET & WALNUT SALAD \$13

arugula, frisee, dried cranberries, goat cheese, candied walnuts, citrus vinaigrette, balsamic glaze. GF

BAKED BRIE \$9

fig compote, baked apples, pecan dust, bacon, baguette

ESCARGOTS A LA BOURGUIGNONNE \$13

garlic herb butter, parmesan, crostini

CALAMARI \$12

crispy fried calamari, artichokes, pepper aioli, parmesan, marinara

LAMB LOLLIPOPS * \$16

fig & currant glaze, arugula salad. GF

FRENCH ONION SOUP \$8

gruyere, provolone, crouton

SOUP DU JOUR

5 / 8

CONFIT & BRIE BURGER* \$15

short rib, brisket, ribeye blend, brie, balsamic onion jam, arugula, duck confit, potato bun, fries

PRIME RIB MELT* \$17

roasted prime rib, gruyere, provolone, caramelized onions, horseradish cream, French baguette, fries

LOBSTER MELT \$22

butter poached lobster, gruyere, cheddar, bechamel, fries

PETITS

WOOD-FIRED OCTOPUS \$15

panzanella salad, cherry tomato, basil, balsamic reduction, smoked sea salt

BLUE CRAB FINGERS \$16

garlic herb butter, capers, toasted ciabatta

CRAB CAKE \$12

lump crab, corn & tomato succotash, pepper aioli

SEARED FOIE GRAS* \$15

caramelized peach chutney, toasted brioche, honey balsamic reduction

MUSSELS MARINIÈRE \$12

P.E.I. mussels, white wine, lardons, tomatoes, basil, crostini

SHRIMP & CRAB FONDUE \$16

shrimp, crabmeat, spinach, mushrooms, caramelized onions, bacon, gruyere, baguette

FRIED OYSTER TARTINE \$10

butter milk fried oyster, lemon aioli, applewood smoked bacon, goat cheese, arugula

ENTRÉES

SEA SCALLOP RISOTTO \$28

mushroom risotto, peas, parmesan GF

SEAFOOD PAPPARDELLE \$28

shrimp, mussels, crabmeat, crawfish, tomatoes, red peppers, capers, arugula, lobster cream sauce

RED SNAPPER ÉTOUFFÉE \$29

fried red snapper, crawfish & crab etouffée, broccolini, lobster fried rice

HERB CRUSTED STEELHEAD SALMON \$28

angel hair pasta with pistou sauce, tomatoes, parmesan, basil

PAN SEARED SEABASS \$36

sautéed spinach and kale, polenta croquette, tomato saffron cream

WOOD-FIRED CHICKEN GF \$24

roasted half chicken, baby carrots, roasted potatoes, preserved lemon jus. GF

DUCK A L'ORANGE \$28

duck confit & breast, fingerling, haricot vert, arugula, blood orange glaze GF

LAMB SHANK BOURGUIGNON \$28

goat cheese polenta, mushrooms, baby carrots, arugula

FRENCH ONION SMOTHERED PORK CHOP* GF \$29

gruyere, french onion reduction, whipped potatoes, fried brussels GF

FILET MEDALLIONS AU POIVRE* \$30

whipped potatoes, mushroom au poivre, broccolini GF

* PLATS D'ACCOMPAGNEMENT *

GARLIC & CHEESE WHIPPED POTATOES \$6

PARMESAN FRIES \$7

HONEY GLAZED FRIED BRUSSELS \$7

LOBSTER FRIED RICE \$9

SAUTÉED KALE & MUSHROOMS \$7

ROASTED FARM VEGETABLES \$7

BAKED MACARONI & CHEESE \$6

add lobster \$8

SAUTÉED BROCCOLINI \$6

*CONTAINS RAW OR UNDERCOOKED INGREDIENTS

*CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

An 18% gratuity will be added to parties of 6 or more.