

LA BELLE VIE

dinner menu

MEAT & CHEESE

FRENCH CHEESE BOARD \$17

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

CHEF'S CHARCUTERIE & CHEESE \$25

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

SEARED FOIE GRAS* \$17

caramelized peach chutney, toasted brioche, honey balsamic reduction

❖ SALADE | SOUP ❖

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

FARMHOUSE CHOP SALAD \$11

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

ROASTED BEET & BURRATA SALAD \$14

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

NICOISE TUNA SALAD* \$16

seared tuna, baby gem, frisee, spinach, heirloom cherry tomato, olives, egg, haricot vert, cucumber, honey dijon vinaigrette. GF

FRENCH ONION SOUP \$8

gruyere, provolone, crouton

SOUP DU JOUR 5 / 8

— PETITS —

MUSSELS MARINIÈRE \$12

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

BAKED BRIE \$11

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

WOOD-FIRED OCTOPUS \$15

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

SHRIMP & CRAB FONDUE \$16

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

CALAMARI \$12

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

CRAB CAKE \$13

lump crab, corn & tomato succotash, pepper aioli

ESCARGOTS A LA BOURGUIGNONNE \$14

garlic herb butter, parmesan, crostini

LAMB LOLLIPOPS * \$16

fig & currant glaze, arugula salad. GF

ENTRÉES

CAPRESE PAPPARDELLE \$26

roasted cherry & San Marzano tomato, basil, buratta, parmesan, balsamic reduction, arugula

RED SNAPPER ÉTOUFFÉE \$29

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

SEA SCALLOP RISOTTO \$29

creamed corn risotto, prosciutto crisps, charred tomato, roasted peppers, brown butter reduction. GF

HERB CRUSTED STEELHEAD SALMON \$28

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

BLACKENED HALIBUT. GF \$36

shrimp, lobster, lump crab, cauliflower steak, haricot vert, capers, tomato lobster beurre blanc. GF

WOOD-FIRED CHICKEN GF \$25

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

DUCK CONFIT \$28

confit duck leg, pearl couscous salad, baby carrots, arugula, Bordeaux thyme au jus

BEEF BOURGUIGNON GF \$34

red wine braised short rib, creamy polenta, cherry tomatoes, baby carrots, shiitake mushrooms.

FILET MEDALLIONS AU POIVRE* \$30

whipped potatoes, mushroom au poivre, broccolini GF

FRENCH ONION SMOTHERED PORKCHOP * GF \$32

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

CÔTE DE BOEUF* GF \$46

bone in ribeye, bordeaux veal glaze, herb butter, garlic whipped potatoes

PIZZAS & SANDWICHES

MARGHERITA PIZZA \$13

San Marzano tomatoes, buffalo mozzarella, basil

PROSCIUTTO & ARUGULA PIZZA \$13

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

CONFIT & BRIE BURGER* \$15

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

PRIME RIB MELT* \$18

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

✦ PLATS D'ACCOMPAGNEMENT ✦

GARLIC & CHEESE WHIPPED POTATOES \$6

LOBSTER FRIED RICE \$10

BAKED MACARONI & CHEESE \$7

add lobster \$8

TRUFFLE & CHEESE STEAK FRITES \$8

SAUTÉED KALE & MUSHROOMS \$7

SAUTÉED BROCCOLINI \$7

HONEY GLAZED FRIED BRUSSELS \$7

ROASTED FARM VEGETABLES \$7

CAULIFLOWER AU GRATIN \$7

*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 20% gratuity will be added to parties of 6 or more.