

LA BELLE VIE

dinner menu

PETITS

Baked Brie — 9

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

Tartine De Foies De Volaille — 12

chicken liver pâté, confit fennel, avocado, baby arugula, fig glaze

Crab Cake — 12

lump crab, corn & tomato succotash, pepper aioli

Lamb Lollipops — 16

fig & currant glaze, arugula salad

Blue Crab Fingers — 16

garlic herb butter, capers, toasted ciabatta

Escargots a la Bourguignonne — 13

garlic herb butter, puff pastry, parmesan, smoked cheddar, baguette

Mussels Mariniere — 12

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

ENTRÉES

Sea Scallop Lobster Risotto — 32

lobster risotto, mushrooms, tomatoes, peas, fontina GF

Shrimp & Crab Carbonara* — 28

shrimp, lump crab, bacon, peas, roasted red peppers, parmesan

Basil Crusted Chilean Sea Bass — 36

fingerlings, broccolini, lump crab, red curry lobster veloute

Blackened Salmon Pomodoro* — 27

pan seared salmon, angel hair pasta, spinach, parmesan, basil, pomodoro GF

Confit & Brie Burger* — 15

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

Herb Roasted Chicken — 21

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

Short Rib Bolognese — 23

braised short rib, pappardelle, shaved parmesan, micro basil

French Onion Smothered Pork Chop* — 27

gruyere, caramelized onion reduction, garlic whipped potatoes, fried brussel sprouts GF

Filet Medallions Au Poivre* — 32

garlic whipped potatoes, broccolini, mushroom au poivre

Veal Chop — 36

garlic whipped potatoes, roasted cauliflower, Diane sauce

CHARCUTERIE & CHEESE

French Cheese Board — 16

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

Chef's Charcuterie & Cheese — 23

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

SOUPE ET SALADE

Caesar salad — 10

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

Chicken Almond Salad — 15

grilled chicken breast, Marcona almonds, avocados, baby romaine, arugula, cherry tomatoes, cranberries, sesame peanut vinaigrette, crouton

Farmhouse Chop Salad — 10

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

Smoked Salmon Cobb * — 16

smoked salmon, gem lettuce, arugula, heirloom tomato, avocado, cucumber, kalamata olive, bacon, soft boiled egg, honey balsamic vin. GF

Tomato & Burrata — 13

heirloom tomato, creamy burrata, toasted pistachio, arugula, prosciutto crisp, sorghum, balsamic glaze. GF

Nicoise Tuna Salad* — 16

seared tuna, baby romaine, frisee, heirloom cherry tomato, olives, egg, haricot vert, cucumber, raspberry walnut vinaigrette. GF

French Onion Soup — 8

gruyere, provolone, crouton

Soup Du Jour — 5 / 8

PLATS D'ACCOMPAGNEMENT

Cauliflower Au Gratin — 7

Roasted Farm Vegetables — 7

Sautéed Kale & Mushrooms — 6

Honey Glazed Fried Brussels — 6

Macaroni & Cheese — 6

Parmesan Fries — 6

Garlic & Cheese Whipped Potatoes — 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.