



Lunch

OYSTERS SHELLFISH LOBSTER BAR

Shellfish Tower

(1 LB.) Maine Lobster
(4) JUMBO Shrimp
(6) C.W. OYSTERS • (6) Clams
(12) Mussels
(serves 2 to 4 persons)
52.00

Trio

(3) JUMBO Shrimp
(3) C.W. OYSTERS
(3oz) Lump Crab
28.00

East meets West

Two Coastal Varieties Daily
(6 pcs) C.W. OYSTERS
Shallot Vinegar Sauce
Red Cocktail Sauce
14.00
(add. pieces @ 2.50ea.)

WINE BY THE GLASS

Chardonnay, 14 Hands, Washington
(House Favorite).....7.50
Chardonnay, Louis Latour,7.00
Sauvignon Blanc, Veramonte, ...6.50
Sauvignon Blanc, Bordeaux,6.50
Riesling, Ch. Ste. Michelle,.....6.50
Pinot Grigio, Veneto,.....7.00

Rosé, Domaine Houchart,.....7.00
White Zinfandel, Beringer,.....6.50

Cabernet Sauvignon, 14 Hands
Washington (House Favorite)..7.50
Pinot Noir, Louis Latour,.....7.00
Merlot, Bogle,.....7.00
Zinfandel, Gnarly Head,.....7.00
Malbec, Graffigna,.....7.00
Cotes du Rhone, Labouré Roi,....6.50

Imported Beers

Kronenbourg, France.....5.00
Dinkel Acker Dark,5.00
Heineken, Holland.....5.00
Amstel Light, Holland.....5.00
Stella Artois, Belgium.....5.00

Domestic Beers

Budweiser.....4.00
Bud Light.....4.00
Miller Lite.....4.00
Seirra Nevada Pale Ale.....5.00
Sam Adams.....5.00

Premier Bottled Waters

Evian (flat), France
3.50 Small • 6.00 Large
San Pellegrino (sparkling), Italy
3.50 Small • 6.00 Large
Badoit (sparkling), France
6.00 Large

STARTERS

Grilled Artichoke
Fresh grilled Artichoke served with
warm vinaigrette
9.00

Chicken Liver Paté
Served with Cornichon
French pickel and mustard
7.00

Quiche Du Jour
Served with side of
fresh mix greens

Escargots a la Francaise
1 doz. Escargots sautéed with lemon
butter garlic, served in a
traditional crock
12.00

Tuna Tartar
Minced fresh Ahi Tuna in a spicy chilli
sauce with scallions
13.95

Lump Crab Cakes
Accompanied with a side of
corn relish with red pepper aoli
14.00

Pistachio Crusted Brie
Served with a Raspberry sauce
and Apple chutney
10.00

**Jumbo Shrimp
Cocktail**
Gulf Shrimp (3) served ice cold, with
our house cocktail sauce
12.00

Red Wine Poached Pear
Fresh Pear slowly poached in
merlot wine topped with
Gorgonzola and Balsamic glaze
9.00

SOUPS AND SALADS

Gratinée a L'oignon
Delicious heart warming classic Our
version includes three onion varieties
and fresh basil
6.00

Eggless Ceasar
Crisp Romaine lettuce tossed salad
with eggless dressing,
parmesan cheese
8.00

Add Chicken + 4.00
Add Shrimps + 6.00

Dressings:
Herb Vinaigrette • Honey Mustard
Balsamic Reduction • Creamy Goat Cheese

Salade Niçoise
Tuna, black olives, eggs and potatoes
12.00

**Fresh Mozzarella & Tomato
Portobello Mushroom**
on a bed of greens with roasted garlic
and a Balsamic glaze
8.00

Salade de Tomates
Vine ripened tomatoes with fresh basil
and Bermuda onions
6.00

Soupe du Jour
Chef Laurent's Home made Soup
created Daily from scratch
5.00

Salade Maison
Specially prepared tossed salad
with mixed greens
6.50

Belgium Endive Salad
Endive Salad with Candied Walnuts and
Crumbled Blue Cheese, Dijon vinaigrette
9.00

OUR FAMOUS CREPES

Crêpe Suzanne
Grilled Chicken with sautéed mushrooms
served in a lite cream sauce
with tarragon
11.00

Crêpe Angelique
Sautéed Shrimps and peppers
in a fresh Provençal tomato sauce
12.00

Sage Burger
12oz patty of ground sirloin and
jack cheese topped with garlic,
mushrooms, lettuce, tomato
and red onion
8.95

Salmon Burger
Fresh salmon grilled cooked to order
studded with capers topped with
lemon dill mayo, lettuce, tomato
and red onion
9.95

Crêpe Diane
Sautéed Beef tenderloin strips with
mushrooms in a light mustard sauce
13.00

Crêpe Martine
Scallops, Shrimp and Mussels
served in a light fennel sauce
12.00

Croque Monsieur
Ham and Bechamel sauce on toasted
bread gratinee with swiss cheese
8.95

Sliced Filet
Grilled to order on a ciabatta roll
smothered in caramelized onions,
mushrooms, bleu cheese and drizzled
with Balsamic syrup
11.95

Crêpe Christina
Ratatouille and Jack cheese (vegetarian)
10.00

Crêpe Anna
Sautéed fresh spinach with
goat cheese (vegetarian)
11.00

Crêpe du Jour

Turkey Burger
10oz of ground turkey served with
avacado, cilantro, red onion, lettuce
tomato and mayo
8.95

Club Sandwich
Sliced chicken breast, bacon, lettuce,
tomato cheese and mayo on
white toast
8.95

Meatloaf Sandwich
Served with caramelized onions and
mushrooms on a ciabatta roll
13.95

FROM THE GRILL

All selections below are served with a small salad and pommes frites:

Grilled Chicken Breast Lemon Cilantro Avocado and Balsamic.....14.95
Stuffed Petite Filet Spinach, Gorgonzola Demie Glaze.....18.00
Jumbo Shrimp Skewer Brushed with Pesto.....18.00
Roast Duck Half Roasted Duck prepared with a Honey Raspberry sauce, served very crispy.....23.00
Chef Laurent's Meatloaf Ground Veal and Filet Mignon with fresh herbs and mushroom garlic Merlot sauce.....17.00

GOURMENT PIZZAS

All Pizzas are 8", topped with arugula and drizzled with fresh herb vinaigrette

Shimp, roasted garlic, roasted peppers & garlic oil10.95
Smoked salmon, capers, goat cheese and red onion.....10.95
Proscuitto, spinach and fresh mozzarella.....10.95
Spinach, pepper, tomato, mushroom and fresh mozzaarella.....8.95

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.