

Brasserie **FELIX** Restaurant

LES SOUPES

<i>La Soupe a L'oignon Gratinee</i> Onion soup baked with croutons and gruyere cheese.....	6.95
<i>Poireau Pommes de Terre</i> Creamed potatoes and leeks topped with truffle oil.....	6.95
<i>La Soupe Du Jour</i> Chefs soup of the day.....	6.95

LES SALADES ET L'HORS D'OEUVRES

<i>La Salade Du Marche</i> Mixed baby greens, cherry tomatoes, cucumbers, with herb vinaigrette and herb goat cheese crostini.....	7.95
<i>Les Escargots</i> Baked snails with parsley, cherry tomatoes, garlic butter and thyme in a pastry shell.....	8.95
<i>La Salade de Betteraves</i> Warm red beet salad with blue cheese, walnuts, apples and frisee lettuce with a cider vinaigrette.....	8.95
<i>La Frisee Aux Lardons</i> Frisee salad with crispy bacon, croutons, poached egg and a lemon herb vinaigrette.....	8.95
<i>Country Style Pate</i> Course ground pork and duck with peppercorns, cornichons, dijon, red onion marmalade and crostini.....	8.95
<i>Crab Cake</i> Lump crab meat served with a pommery dijon herb cream sauce.....	12.95
<i>Shrimp Cocktail</i> 5 shrimp chilled and served with cocktail sauce.....	11.95

FRUITS DES MERS

<i>Les Moules Marinieres</i> P.E.I. mussels in white wine, shallot, garlic, onion, and parsley broth	
<i>Les Moules Provencales</i> P.E.I. mussels, in white wine and tomato broth with saffron and herbs	
<i>Les Moules a La Crème et Ricard</i> P.E.I. mussels with shallots, garlic, Ricard and cream	
½ lb appetizer.....	9.95
1 lb entrée with frites....	15.95

LES HUITRES

<i>Goose Point Oysters</i> Served on the 1/2 shell with mignonette and cocktail sauce.....	1.50 each
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PLATS DU FROMAGES ET CHARCUTERIE

<i>Charcuterie Plate</i> Chef's selection of assorted meats	
<i>Cheese Plate</i> Chef's selection of imported cheeses with nuts and fruit	
One.....	12.95
Both.....	19.50

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LES ENTREES

Saumon au Beurre Blanc

Grilled Salmon served over mushroom risotto and asparagus.....18.95

Sole Meunieres

Pan Roasted Lemon Sole with new potatoes, garlic spinach and a lemon butter caper sauce.....19.95

L'epaule D'Agneau

Braised Colorado lamb shank with couscous, ratatouille and black olive puree.....21.95

Le Steak Frites

Grilled flatiron steak with frites and lemon tossed baby greens.....19.95

Choice of Sauce: *Béarnaise *Green Peppercorn *Red Wine Shallot Reduction

Canard a l'orange

Roasted duck breast and leg confit with sautéed rosemary garlic potatoes and orange gastrique.....20.95

Côtes de Porc

Pork chop with a mushroom jus served over mashed potatoes and asparagus.....20.95

Cog Au Vin

Red wine braised chicken with potatoes, bacon, pearl onions, baby carrots and natural jus.....16.95

Bœuf Bourguignon

A traditional French stew of beef braised in red wine with carrots, pearl onions and mushrooms served over roasted potatoes.....18.95

Bouillabaise

A traditional provençal fish stew with a fresh selection of seafood in a tomato saffron broth.....21.95

L'assiette de Legumes Grillés

Grilled and roasted seasonally fresh vegetables finished with extra virgin olive oil.....15.95

SIDES

Asparagus
Pommes Frites

Haricot Vert
Ratatouille

Mashed Potatoes
Sautéed Garlic Spinach

5.00