

# Chez Napoleon

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## LES HORS D'UVRES FROIDS 14

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<b>Salad De Mesclun</b>	<b>\$7.00</b>
a medley of nine different lettuces with house vinaigrette	
<b>Salad De Concombre</b>	<b>\$7.00</b>
thin slices of cucumber topped with house vinaigrette	
<b>Tomates Et Anchoies</b>	<b>\$8.00</b>
slices of fresh tomato, anchovies and house vinaigrette	
<b>Pate Maison</b>	<b>\$8.00</b>
homemade country style pork and duck liver pate	
<b>Rillettes De Canard</b>	<b>\$8.00</b>
homemade shredded duck spread	
<b>Saucisson Sec</b>	<b>\$8.00</b>
thin slices of dry salami	
<b>Soupe Vichyssoise</b>	<b>\$9.00</b>
cold leek and potato soup	
<b>Poireaux Vinaigrette</b>	<b>\$9.00</b>
cold leeks topped with house vinaigrette	
<b>Endive Vinaigrette</b>	<b>\$9.00</b>
a whole endive, sliced and topped with house vinaigrette	
<b>Artichaud Vinaigrette</b>	<b>\$9.00</b>
whole artichoke served with house vinaigrette	
<b>Asperges Vinaigrette</b>	<b>\$9.00</b>
cold asparagus spears served with house vinaigrette	
<b>Little Neck Clams</b>	<b>\$10.00</b>
six raw clams served with homemade cocktail sauce	
<b>Saumon Fume</b>	<b>\$11.00</b>
slices of smoked salmon served with capers and diced onions	
<b>Foie Gras</b>	<b>\$25.00</b>
cold goose liver served with a glass of sauternes wine	

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## LES HORS D'UVRES CHAUD 7

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<b>Soupe Du Jour</b>	<b>\$7.00</b>
ask your waitress for the soup of the day	
<b>Moules Napoleon</b>	<b>\$9.00</b>
baked mussels with garlic butter and bread crumbs	
<b>Escargots De Bourgogne</b>	<b>\$9.00</b>
six snails cooked in garlic butter, the classical style	
<b>Soupe A Loignon Gratinee</b>	<b>\$9.00</b>
classic french onion soup, with melted cheese	
<b>Saucisson Chaud</b>	<b>\$10.00</b>
garlic sausage served with warm potatoes vinaigrette	
<b>Baked Clams Josephine</b>	<b>\$11.00</b>
six little neck clams baked on the half shell	
<b>Coquille St. Jacques</b>	<b>\$17.00</b>
sea scallops in a cream sauce, topped with melted cheese	

## LES ENTREES 23

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<b>Broiled Cornish Hen</b>	<b>\$21.00</b>
a whole butterflied cornish hen	
<b>Coq Au Vin</b>	<b>\$22.00</b>
half chicken cooked in a dark red wine sauce	
<b>Buf Bourguignon</b>	<b>\$21.00</b>
classic beef stew with carrots, mushrooms and baby onions	
<b>Moules Marinieres</b>	<b>\$21.00</b>
whole mussels steamed in a light cream sauce	
<b>Rognons Dijonnaise</b>	<b>\$23.00</b>
veal kidneys in a mild mustard sauce over rice	
<b>Cordon Bleu</b>	<b>\$23.00</b>
chicken breast stuffed with ham & swiss cheese, and mushroom sauce	
<b>Cervelle De Veau</b>	<b>\$23.00</b>
calfs brain prepared in black butter and capers	
<b>Foie De Veau</b>	<b>\$23.00</b>
calf's liver prepared meuniere or lyonnaise with sauteed onions	
<b>Veau Forestiere</b>	<b>\$24.00</b>
veal scaloppini served in a light mushroom sauce	
<b>Lapin Marguerite</b>	<b>\$24.00</b>
rabbit served in a light mustard and white wine sauce	

<b>Cuisses De Grenouilles</b>	<b>\$24.00</b>
traditional frog legs sauteed in garlic butter	
<b>Ris De Veau</b>	<b>\$24.00</b>
veal sweetbreads (thymus gland) prepared meuniere or with mushroom sauce	
<b>Filet De Sole</b>	<b>\$25.00</b>
prepared meuniere (butter & lemon) or with almonds	
<b>Canard A Lorange</b>	<b>\$25.00</b>
half duck served with orange glaze and wild rice	
<b>Quails Sur Canapes</b>	<b>\$26.00</b>
two quail stuffed with grapes, wrapped in bacon, on canapes	
<b>Confit De Canard</b>	<b>\$26.00</b>
very tender half duck slowly cooked in its own juices	
<b>Steak Grille</b>	<b>AVAILABLE OPTIONS</b>
a plain cut of grilled sirloin steak served with french fries	\$26.00
	\$32.00
<b>Crevettes Marseillaise</b>	<b>\$25.00</b>
shrimps in a unique tomato and tarragon sauce, with rice	
<b>Steak A La Guillaume</b>	<b>AVAILABLE OPTIONS</b>
sirloin cut with grilled onions and melted blue cheese	\$26.00
	\$33.00
<b>Steak Au Poivre</b>	<b>AVAILABLE OPTIONS</b>
sirloin cut with choice of black or green peppercorn sauce	\$27.00
	\$34.00
<b>Soft Shell Crabs</b>	
choice of butter & lemon, garlic butter, or with almonds	
<b>Carre Dagneau</b>	<b>\$35.00</b>
prime rack of lamb served with green beans and jus on the side	
<b>Bouillabaisse</b>	<b>\$35.00</b>
now served everyday! the traditional french provincial fish soup event. complete with five different fish cuts, mussels, clams and a half lobster. served with aioli and rouille over garlic croutons. one bouillabaisse ordered split for two customers will carry an additional \$6 charge	

## LES DESSERTS 13

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<b>Melon En Saison</b>	<b>\$6.00</b>
seasonal melon	
<b>Poire Au Vin Blanc</b>	<b>\$6.00</b>
pear poached in white wine	

<b>Creme Caramel</b>	<b>\$6.00</b>
caramel over flan	
<b>Mousse Au Chocolat</b>	<b>\$6.00</b>
chocolate mousse	
<b>Tartufo</b>	<b>\$7.00</b>
vanilla and chocolate ice cream in a hard chocolate shell	
<b>Napoleon Pastisserie</b>	<b>\$7.00</b>
napoleon pastry	
<b>Bombe Pralinee</b>	<b>\$8.00</b>
hazelnut & coffee ice cream cake	
<b>Peché Melba</b>	<b>\$8.00</b>
peach over vanilla ice cream & melba sauce	
<b>Coupe Aux Marrons</b>	<b>\$8.00</b>
vanilla ice cream with chestnuts	
<b>Cerises Jubilee</b>	<b>\$9.00</b>
flambéed cherries over vanilla ice cream	
<b>Crepes Au Grand Marnier</b>	<b>\$9.00</b>
three flambéed crepes	
<b>Plateau De Fromages</b>	<b>\$15.00</b>
cheese plate assortment	
<b>Souffle</b>	<b>\$16.00</b>
many flavors to choose from. 40-60 minutes. subject to availability	