

LA BELLE VIE

dinner menu

❖ MEAT & CHEESE ❖

FRENCH CHEESE BOARD \$20.8

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

CHEF'S CHARCUTERIE & CHEESE \$30.16

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

*SALMON LOVER \$34.32

Phil Roll(4pcs), Smoked salmon, Blackened grilled salmon, cracker, Brie, pickled vegetable, cream cheese mousse, toasted baguette

* SEARED FOIE GRAS \$18.72

caramelized peach chutney, toasted brioche, honey balsamic reduction

❖ SALADE | SOUP ❖

salad add on - salmon* \$12.48 - shrimp \$10.40 - chicken \$7.28

FARMHOUSE CHOP \$13.52

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

ROASTED BEET & BURRATA \$13.52

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

FRENCH ONION SOUP \$10.40

gruyere, provolone, crouton

SOUP DU JOUR \$9.36

❖ PETITS ❖

BAKED BRIE \$15.60

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

ESCARGOTS A LA BOURGUIGNONNE \$15.60

garlic herb butter, parmesan, crostini

WHITE STEAMED CLAM \$16.64

White wine, clam, garlic, dried hot red pepper, grilled bread

MUSSELS MARINIÈRE \$16.64

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

CALAMARI \$16.64

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

DUCK CONFIT \$18.72

confit duck leg, braised fingerlings, blood orange glaze, arugula salad

CRABCAKE \$18.72

lump crab, corn & tomato succotash, bacon, pepper aioli

SHRIMP & CRAB FONDUE \$18.72

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

WOOD-FIRED OCTOPUS \$16

panzanella salad, cherry tomato, basil, romesco balsamic reduction,

* LAMB LOLLIPOPS \$22

fig & currant glaze, arugula salad. GF

❖ SANDWICHES ❖

* HOUSEMADE CONFIT & BRIE BURGER \$18.72

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

FRIED CHICKEN SANDWICH \$18.72

buttermilk fried chicken, peach pepper jam, garlic aioli, B&B pickle, tomato, arugula, brioche bun

* PRIME RIB MELT \$18.72

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

❖ ENTRÉES ❖

TERIYAKI CHICKEN \$15.6

Grilled chicken, Teriyaki sauce, rice, grilled farm vegetables

POULET AU BLEU \$18.72

Grilled Chicken, blue cheese, cream, Penn

CHOUCROUTE GARNIE \$22

White wine braised Sauerkraut, Whole Bacon, Sausage, black pepper, garlic

BEEF BOURGUIGNON \$34.32

burgundy braised short rib, mushroom, baby carrots, potato, whipped potatoes

GARLIC CREAM SCALLOP \$32

Garlic, Shrimp, Scallop, Cream, Cheese, Baguette, Penne

GINGER FRENCH PORK RACK \$35.36

Soy ginger marinated, Rice, Broccoli, Baby Carro

SPICY FRENCH PORK CHOP \$32.24

Spicy Marinated, Hot pepper, Garlic, Ginger, Pepper Paste sauce Fondue

* FRENCH ONION SMOTHERED PORK CHOP \$35.36

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

SALMON WITH BEURRE BLANC \$32.24

Roasted baby carrot, broccoli, green bean, cherry tomato

COQ AU VIN BLANC \$31.2

roasted half chicken, bacon, mushroom, broccoli, green bean, brussels, cherry tomato, white wine cream sauce

BRAISED BEEF SHORT RIBS \$32.24

Soy marinated Braised Beef Short rib, Hot Pepper, Garlic Potato, and Carrot

ÉTOUFFÉE \$34.32

fried grouper, crawfish & crab etouffée, broccoli, garlic fried rice *GF

* FILET MEDALLIONS AU POIVRE \$38.48

whipped potatoes, bordelaise sauce, seasoned vegetables *GF

SEAFOOD BOUILLABaisse \$42

Pan Seared Grouper, Scallops, Shrimps, Mussels, Cherry tomato, Red peppers, Clam saffron sauce, Grilled bread

NEW YORK STRIP* \$35

Bordeaux veal glaze, haricot vert, garlic whipped potatoes GF

* RIBEYE & SHRIMP \$49

bordeaux veal glaze, truffle bone marrow butter, garlic, whipped potatoes, grilled shrimp, *GF

❖ PLATS D'ACCOMPAGNEMENT ❖

HONEY GLAZED FRIED BRUSSELS \$7.28

GARLIC & CHEESE WHIPPED POTATOES \$8.32

ROASTED FARM VEGETABLES \$8.32

BAKED MACARONI & CHEESE \$9.26

add lobster \$10.40

SAUTÉED GREEN VEGETABLES \$9.36

TRUFFLE & CHEESE FRIES \$11.44

LOBSTER FRIED RICE \$18.64

PINEAPPLE FRIED RICE \$18.64

shrimp, soy sauce, mixed vegetable, pineapple fried rice

❖ PIZZA ❖

MARGHERITA PIZZA \$16.64

san Marzano tomatoes, buffalo mozzarella, basil

PROSCIUTTO & ARUGULA PIZZA \$16.64

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

BURRATA SALAD PIZZA \$15.6

burrata cheese, arugula, spring mix, dried cranberry, citrus vinaigrette, balsamic glaze, citron

*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.