

PLAT DU JOUR

Served for dinner only



- MONDAYS -

“The Steak House”

All steak \$12.95

- TUESDAYS -

V.I.P CARD

- WEDNESDAYS -

1/2 Price Bottles of Wine

And

“Country Classics”

Any 2 classics & bottle of wine
for two \$49

- THURSDAYS -

“The Fish Market”

Any fish \$12.95

- FRIDAYS & SATURDAYS -

FILET MIGNON MAITRE D'HOTEL \$34.95

CARRE D'AGNEAU PROVENCAL \$29.95

SUNDAYS

Prix-Fixe Menu \$25.95

Appetizer, Main course, Dessert
5pm to 11pm

PRE-THEATER MENU \$21.95

3 course menu

Monday to Thursday from 5pm to 7pm
Friday & Saturday from 5pm to 6:30pm

SIDE ORDERS

■ LEGUMES PROVENCALES \$6.95

Baked eggplant, tomato, zucchini

PUREE DE POMMES DE TERRE \$5.95

Mashed potatoes

PATATES AU ROMARIN \$5.95

Rosemary roasted potatoes

POMMES FRITES A L'AIL \$5.95

Garlic French fries

HARICOTS VERTS \$6.95

Sauteed green beans

PUREE DE CHOU FLEUR \$5.95

Cauliflower potato puree

ENTREES

BURGER CAFE DU SOLEIL

\$17.95

Kobe beef burger on sesame roll with roquefort, arugula
sundried tomatoes and garlic pommes frites

■ BURGER AU SAUMON

\$18.95

Grilled organic salmon burger with lemon caper mayonnaise

■ COBB SALAD

\$19.95

Classic cobb salad, grilled free range organic diced chicken, avocado, bacon, egg
whites, Roquefort cheese, cucumber, onion, tomato, honey Dijon vinaigrette,
organic greens

L'ONGLET AUX ECHALOTTES

\$23.95

Grilled marinated hanger steak with Bordelaise sauce,
Sautéed shallots, served with garlic pommes frites.

STEAK AU POIVRE VERT

\$29.95

Pan seared aged sirloin steak with peppercorn crust
and green peppercorn sauce, served with garlic pommes frites

■ FILET MIGNON DE SAUMON A LA MOUTARDE

\$23.95

Grilled organic salmon filet mignon with cauliflower potato puree,
braised leeks, Dijon mustard sauce

DAURADE ROTI A LA PROVENCEALE

\$24.95

Roasted whole imported Mediterranean silver snapper with baked Provençal
Vegetables, Rose Wine Jus

■ PENNE POMMODORE \$17.95

Organic penne with fresh tomato basil compote

With chicken \$19.95

With shrimps scampi \$24.95



■ COQ AU VIN \$21.95

Free range chicken braised with red wine,
mushrooms and pearl onions

■ POULET ROTI A L'AIL 19.95

1/2 crispy roast free range chicken with garlic confit
served with rosemary roasted potatoes

BOEUF BOURGUIGNON \$22.95

Braised beef marinated in red Burgundy wine with mushrooms, baby carrots
and pearl onions

Bon Appetit from Chef/Owner Matthew Tivy and Crew

20% gratuity added to parties of 6 or more