

Starters

Foxhill Onion Soup Gratinée 12

Madeira, Brandy, French Baguette, Swiss Cheese and Provolone

Spring Pea Soup 10 **GF**

Classic Caesar Salad 12

Fresh Romaine, Croutons, Parmesan Crisp
White Anchovies, House Caesar Dressing

Oysters Rockefeller (6) 24

Organic Baby Spinach, Mornay Sauce, Lemon Zest, Gruyère, Panko and Ricard

Heirloom Tomatoes and Burrata Salad 16 **GF**

Crispy Onions, Micro Basil, Balsamic and EVOO Vinaigrette

Pascal's Wedge Salad 18 **GF**

Baby Iceberg Lettuce, Crispy Prosciutto, Gorgonzola Dolce,
Sweet Peppers, Heirloom Cherry Tomatoes
Ranch Dressing

Organic Red and Gold Beet Salad 18 **GF**

Baby Spinach, Blood Orange Wheels, Goat Cheese,
Caramelized Pecans, Citrus Dressing

Bright and Fresh Spring Salad 18 **GF**

Boston Lettuce, Frisée, Spring Asparagus, Spring Peas, Pistachio, Roasted Chick Peas, Radish, Feta Cheese
Ladolemono Vinaigrette

Jumbo Shrimp Cocktail (3) 22 **GF**

Poached and Peeled in House,
Homemade Vodka Cocktail Sauce

Spring Asparagus with Smoked Salmon Roulades 20 **GF**

Young Lettuces and Gribiche Sauce

Belgian Endive Salad with Sauteed Shrimp à l'Italienne 20 **GF**

Heirloom Tomatoes, Lemon, Fennel EVOO,
Basil, Wild Oregano and Shaved Parmesan

Chicken Liver Mousse 16

Young Lettuces, Cornichons,
Caramelized Onions and Artisan Crackers

Salt and Pepper Fried Calamari 18

Chipotle and Lime Aioli

WE DO NOT GUARANTEE ANY MEAT "MEDIUM WELL" OR ABOVE

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

03/24/2023

Entrées

Entrée Salad 28

Mixed Greens or Caesar Salad
with Choice of Grilled Chicken Breast, Grilled Shrimp, Grilled Salmon or Beef Tenderloin

Organic Reginetti Pasta Primavera 26

Carrot, Squash, Onion, Bell Pepper, Heirloom Tomato, EVOO, Shaved Parmesan and Fresh Herbs

Pan Seared Chilean Seabass 38 GF

Baby Bok Choy, Shiitake Mushrooms, Roasted Tomato, Wild Rice Medley,
Ginger and Lemongrass Sauce, Fresh Lemon

Duo of Jumbo Lump Crab Cakes 38

Tangy Coleslaw, Heirloom Carrots, Asparagus, Garlic Mashed Potatoes and Tarragon-Shallot Sauce

Jumbo Diver Sea Scallops Linguini 42

Garlic, White Wine, Butter, Spring Peas, Fennel Seeds, Ricard
Cream, Heirloom Cherry Tomatoes, Asparagus and Shaved Parmesan

Duo of Veal Tenderloin Medallions Florentine 32 GF

Spinach, Gruyère, Heirloom Carrots, French Beans, Quinoa and Demi-Glace

6 oz Free Range Chicken Breast Stuffed with Mushrooms 26 GF

Crème Fraîche, Braised Savoy Cabbage, Spring Squash, French Beans, Rice Pilaf and Dijon Sauce

12 Oz Le Quebécois Pork Chop Bone In 28 GF

Spring Peas, Heirloom Carrots, Braised Savoy Cabbage, Fregola, Blue Cheese and Cognac Sauce

Grilled Australian Lamb Chops à la Provençale 42 GF

French Beans, Ratatouille, Spring Squash and Wild Rice Medley, Red Wine Reduction

Slow Roasted 16 Oz Lamb Shank in Red Wine Reduction 30 GF

French Beans, Heirloom Carrots, Pearl Onions and Roasted Garlic Mashed Potatoes

Chateaubriand 36 GF

Sliced Chateaubriand with Roasted Pee Wee Potatoes, Spring Asparagus,
Oven Roasted Tomato, Artichoke, Spring Squash, Your Choice of Sauce

BE THE CHEF!

Compose your own Entrée with 2 Sides OR a Side Salad

Grilled or Pan Seared Fish (Choose One)

Faroe Island Salmon Filet (Denmark) 26

Barramundi Filet (Australia) 28

Daurade Filet (Portugal) 28

Pan Seared Ruby Red Trout Filet 24 GF

Capers, Fresh Herbs and Lemon

Marinated Rotisserie Chicken 24 GF

Grain-Fed Joyce Farms Heritage, Choice of White or Dark Meat

Grilled 7 oz. Black Angus Beef Filet Mignon 38 GF

SEASONAL SIDES

Spring Asparagus GF, French Beans GF, Steamed Broccoli GF, Heirloom Carrots GF,
Braised Savoy Cabbage GF, Spring Peas GF, Baby Button Mushroom, Sautéed Spinach GF,
Oven Roasted Tomato GF, Vegetable Medley GF, Spring Squash GF, Ratatouille Niçoise GF

Sweet Potato/French Fries GF, Roasted Garlic Mashed Potatoes GF, Baked Potato GF,
Baked Sweet Potato GF, Wild Rice Medley GF, Quinoa Pilaf GF, Fregola

Bordelaise Sauce GF, Lemon Beurre Blanc GF, Agrodolce GF, Dijon Sauce GF,
Demi-Glace GF, Ginger and Lemongrass Sauce GF, Blue Cheese and Cognac GF