



Hot and Cold Appetizers and Salads

Escargots de Bourgogne au Beurre

French Burgundy escargots in a classic garlic and parsley butter sauce 14

Tuna Tartar

Fresh ahi tuna, avocado, and a ratatouille mix stacked to perfection then topped with aioli sauce 14

Foie Gras Poêle

Seared duck liver served as a tartine accompanied with baguette crostini 18

Champignons Etouffée

Breaded Mushrooms served in a creamy brandy butter sauce 11

Flambée Aged Kessari Cheese

Pan seared cheese that is flambéed at your table and served with baguette 12

Ball fritte de Saffron Risotto with Crevettes

Deep fried balls of saffron risotto topped with sautéed shrimps 14

Soups and Salads

Soupe à l'Oignon

Caramelized onions in a rich beef broth, topped with a classic "crostini" and imported swiss cheese cup 5 bowl 8

Soupe à la Tomate et au Basilique

Flavorful basil and herbs in a tomato soup topped with a smooth touch of sour cream cup 5 bowl 8

Salad Niçoise

A classic coastal salad, green beans, spring mix tossed in pesto sauce topped with olive oil, tuna, eggs and season

al vegetables. 14

Salad Capres

Fresh Mozzarella topped with ripe tomatoes, drizzled with pesto sauce 13

La Tartine Salad

Spring mix, candied walnuts, onion, tomato, shredded blend of cheese, in a balsamic sauce topped with Baguette Croutons 12

Kale Salad

Kale, mozzarella, candied walnuts, red beets, tossed in balsamic sauce 14

Chicken 6 Salmon 9 Steak 9 (add to La Tartine or Kale Salad)

Beef Entrees

Filet Mignon

8 oz filet mignon served with a mushroom bordelaise sauce and side of sautéed seasonal vegetable medley 36

Steak au Poivre

6 oz filet prepared with a black pepper mushroom creamy sauce and served with red skin garlic and rosemary new potatoes and roasted vegetables 30

Steak de Notre Dame

6 oz filet prepared with a mushroom Bordelaise sauce and served with red skin garlic and rosemary new potatoes and roasted vegetables 30

Chateau Brilliant (for two)

12 oz Filet Mignon prepared with a mushroom bordelaise sauce served with redskin potatoes, risotto, and roasted vegetable medley 60

From the Sea

Saumon a la Moutarde de Dijon

Salmon marinated in Dijon mustard sauce resting on a bed of roasted red pepper coulis served with a medley of roasted vegetables mushroom topped with crumbled feta cheese 25

Blackened Ahi Tbon au Chutney de Mangue

Seared blackened ahi tuna drizzled with a mango chutney resting on a bed of roasted red pepper coulis and served with a medley of roasted vegetables topped with crumbled feta cheese 25

St-Jacque Scallops

Sea scallops basted with a creamy white wine sauce and served with roasted vegetables topped with crumbled feta cheese 27

Risotto aux Angoustine

Broiled Main lobster tail topped with our garlic butter sauce served on spinach mushroom creamy saffron risotto.34

Poultry

Canard a L'Orange Poêlé

Seared and glazed duck breast with a tangy orange sauce served with a side of saffron risotto and a medley of roasted vegetables 28

Poulet a la Princess

Herb grilled chicken breast topped with mushroom lemon cream sauce resting on a medley of roasted vegetables and topped with feta cheese 23

Cailles a la française

Seared then broiled marinated pair of quails serves with spinach and mushroom creamy saffron risotto topped with berry sauce. 28

————— *Les Spécialités de la Maison* —————

Côtelettes d'Agneau

Seared and smothered dijon mustard lollipop lamb crusted with roasted pistachio served with a side of saffron risotto and a medley of roasted vegetables 30

Couscous au Mouton (If available)

A traditional Mediterranean dish consisting of assorted seasonal vegetables cooked al dente in a seasoned tomato sauce then topped on flavorful couscous alongside delicious cuts of tender lamb 30

Shakshouka Au Merquez

A classic dish consisting of sautéed fresh tomato, onion and green peppers sautéed to perfection with our in house blend of spices and extra virgin olive oi topped with La Tartine specialty merguez. 20

La Tartine Merquez sandwich

Served on freshly in house made baguette served with our specialty French fries 14

————— *Vegetarian* —————

Risotto a la Provincial

Risotto slowly cooked to perfection incorporated with seasonal tomatoes, onions, garlic, and olives 23

Couscous (If available)

A Mediterranean dish consisting of assorted seasonal vegetables cooked al dente in a seasoned tomato sauce then topped on flavorful couscous 23

Ratatouille filled Zucchini

Stuffed zucchini with our in house special ratatouille served with saffron risotto and topped with coulis roasted red pepper and glaze of balsamic. 23

————— *Kids* —————

*A choice of petit filet or Chicken Breast served with
French fries and fried green beans .14*

Crepe au fromage .10

Crepe au fromage et thon. 12

Crepe au poulet et fromage. 12