



“Where Quality Always Triumphs Over the Lackluster”

Hors D'œuvres to Share (Cold)

Tomato & Olive Tapenade, \$16

A roasted tomato and olive tapenade drizzled with extra virgin olive oil, crostini and olives.

Cheese Plate, \$25

A selection of cheese du jour, Membrillo, dates, Fruit Chutney, Spanish almonds and crostini.

Charcuterie, Relishes, \$30

Saucisson, French Prosciutto ham, shaved Parmigiano-Reggiano cheese, marinated relishes, crostini.

Fruit Wood Smoked Salmon & Baby Arugula Salad, \$32

Smoked salmon filet served with a baby arugula salad tossed with extra virgin olive oil, crostini.

Cocktail de Crevettes, \$32

Gulf of Mexico Shrimp served chilled, with an avocado, cucumber and red onion salad, cocktail sauce.

Malossol Osetra Caviar (1oz), Condiments, \$150

Malossol Osetra Caviar served with crème fraiche, cornichons, red onions, hard boiled eggs, capers, and crostini.

Soup

French Onion Soup, Gratinée, \$18/\$9cup

French onion soup with toasted crouton and Gruyère cheese.

Lobster Bisque, en Croûte, \$26/\$13 cup

Rich lobster bisque seasoned with garlic, shallots and tarragon topped with puff pastry.

Hors D'œuvres to Share, (Hot)

Raviolis de Homard à la Sauce au Beurre de Truffe, \$36, (split + 5)

Egg pasta raviolis filled with Maine lobster topped with lobster and sautéed shrimp served with a truffle butter sauce garnished with shaved Parmigiano-Reggiano cheese.

Seared Maine Diver Sea Scallops & Lobster Risotto, Parmigiano-Reggiano Cheese, \$38

Seared sea scallops served with lobster risotto topped with Parmigiano-Reggiano cheese.

Escargots au Basilic, \$26

Burgundy snails served in the shell with a blend of sweet basil, garlic, shallots, and sweet butter.

Croque-Monsieur, Sweet Mirin Coleslaw, \$26

Sautéed Pullman bread filled with Gruyère cheese and applewood smoked ham, lightly egg-battered, with a sweet Mirin vinaigrette coleslaw.

Artichaut à l'Alouette, \$18, (split + 5)

Artichoke hearts, filled with alouette cheese, breaded with hazelnuts, with a Dijon honey mustard/raspberry sauce.

Sautéed Shishito Peppers, Tamari & Butter, Parmigiano-Reggiano cheese, \$15

Sautéed in olive oil with garlic, Dressed with white wine, tamari & butter. Then tossed in parmesan.

San Marco Wood Fired Pizza Du Jour, \$16

Seasonal San Marco wood fired pizza du jour, Chef's choice.

Frites, \$11

French fries seasoned with Parmigiano-Reggiano cheese and fine herbs.

Frites Poutine, \$16

French fries seasoned with fine herbs, topped with brown sauce, sprinkled with Roquefort cheese.

Touché Salad

Chez François Caesar Salad

Romaine Lettuce from the Chef's Garden tossed with creamy Dijon basil vinaigrette dressing, toasted croutons and a Parmesan-Reggiano cheese crisp.

\$8/Grand \$16

Crumbled Roquefort Cheese or Montrachet Goat Cheese add \$3

From the Sea

Bouillabaisse, \$45

A rich fish soup consisting of Bang Island mussels from Maine, Maine Sea scallop, shrimp, salmon, cod, root vegetables and saffron tagliatelle noodles, flavored with a rich tomato saffron broth.

Lake Erie Perch, Pub Style, \$40

Lightly breaded Lake Erie Perch served with a sweet Mirin vinaigrette coleslaw, hand cut French Fries, Aioli Kewpie mayo.

Raviolis de Homard à la Sauce au Beurre de Truffe, \$50

Egg pasta raviolis filled with Maine lobster topped with lobster served with a truffle butter sauce garnished with shaved Parmigiano-Reggiano cheese.

Savory Plates

Potato & Tillamook Cheddar Cheese Pierogies & Applewood Smoked Bacon, \$30

Ohio City pasta potato & cheddar cheese pierogies with roasted onions and applewood smoked bacon, veal glace de viande, topped with a dollop of sour cream.

Chez François Herb Meatloaf, Brown Sauce, \$37

Baked meatloaf with pork, veal and ground chuck flavored with herbs and spices over mousseline potatoes, topped with a rich brown sauce, seasonal vegetables.

Ohio City Pasta Cavatelli, Lamb Meatballs & Italian Sausage, \$38

Cavatelli from Ohio City pasta, served with lamb meatballs & Italian sausage, Jack Rassie's marinara sauce.

Char-Grilled Filet Mignon, Wild Mushroom Sauce, \$54

Center-cut filet mignon, grilled, served over herb risotto topped with a seasonal wild mushroom sauce, seasonal vegetable.

Desserts

Cherries François

California cherries marinated in a Ruby port sauce seasoned with cinnamon, cloves and whole star anise served over an almond cookie with French Madagascar Vanilla Bean ice cream.

Chocolate Mousse

A rich Belgian chocolate mousse, topped with Chantilly cream, seasonal berries, chocolate straw and mint.

Crème Brûlé & Fruits

A baked egg and vanilla custard topped with caramelized sugar and seasonal berries.

Madagascar French Vanilla Bean Pecan Ball & Luxardo Cherries

French vanilla bean ice cream with pecans topped with chocolate sauce and marinated Luxardo cherries.

Fruit Sorbet

Freshly made raspberry and passion fruit sorbet served over an almond tuile.

All Desserts Priced at \$15

All pricing reflects a cash & check payment. A 2.75% non-cash/check adjustment is included in all other forms of payment.

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