



“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.

An Artisan Cheese Board, \$25

A selection of artisan cheeses, Membrillo “Quince Paste”, Medjool Dates, Fruit Chutney, Marcona Spanish almonds and crostini.

Jambon de Bayonne, \$33

Thin slices of French Prosciutto ham which has been cured in mineral-rich salt of Salies-de-Bearn resulting in a tender cured ham with deep nuanced flavors. Cured naturally in the warm wind of the Pyrenees Mountains. Served with baby arugula salad with extra virgin olive oil.

Mishima Ranch Wagyu Tartare, Sunny Side up Quail Egg, \$33

Classic steak tartare of Wagyu beef, seasoned with Bermuda red onions, capers, cornichons, anchovies, fine herbs, egg, and spices with a sunny side up quail egg, gaufrettes chips.

Gulf of America Yellowfin Tuna, Garbanzo Beans & Heirloom Tomato Salad, \$35

A cold lightly peppered seared premium yellowfin tuna, garbanzo beans and heirloom tomato salad, tossed with a Calamansi vinaigrette dressing, garnished with Pecorino Romano cheese.

Oysters Mignonette, \$33

A half dozen seasonal fresh shucked oysters served with a mignonette sauce.

Cocktail de Crevettes, \$33

Gulf of America Shrimp served chilled with cucumber and red onion salad, cocktail sauce.

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

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

Chez François Seafood Trio Salad, \$24/\$8 each

A trio of octopus with calamansi vinaigrette, shrimp with lemon aioli, and scallop with garlic aioli salads.

555 Plateaux De Fruits De Mer, Sm. \$150/Lg. \$195

Lobster, shrimp, snow crab claws, oysters, king crab legs, octopus, shrimp and marinated scallop salads, and condiments.

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 with puff pastry.

Cream of English Pea, Wild Mushrooms & Quail Egg, \$25/\$12

A bowl of seasonal English pea soup served with mushroom brunoise with a quail egg drizzled with Italian truffle oil, garnished with micro greens.

Hors D’œuvres to Share, (Hot)

Crisfield Maryland Soft-Shell Crab, Herb Butter Sauce, \$32

Sautéed Maryland soft-shell crab dusted in flour with an herb butter sauce.

Maine Lobster Zucchini Blossoms, Traditional Hollandaise Sauce, \$36

Sautéed Erie County zucchini blossoms filled with a Maine Lobster stuffing with hollandaise sauce.

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

Egg pasta raviolis filled with Maine lobster 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 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.

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

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

San Marco Wood Fired Pizza Du Jour, \$18

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

Frites, \$11

House cut Idaho Russert potato “twice- fried” French fries seasoned with Parmigiano-Reggiano cheese and fine herbs.

Frites Poutine, \$16

House cut Idaho Russert potato “twice- fried” French fries with fine herbs and brown sauce, sprinkled with Roquefort cheese.

Touché Salad

Chez François Seasonal Salad, \$8/Grand \$16

Chez François Seasonal Salad, Seasonal Erie County greens from the Chef’s Garden.

Crumbled Roquefort Cheese or Montrachet Goat Cheese add \$3.

From the Sea

Lake Erie Perch, Pub Style, \$42

Lightly breaded Lake Erie Perch served with a sweet Mirin vinaigrette coleslaw, house cut Idaho Russet potato "twice-fried" French fries, Aioli Kewpie mayo.

Shrimp & Scallop Tagliatelle, Caper, Lemon & Tomato Herb Butter Sauce, \$46

Sautéed gulf shrimp and Maine scallops served with saffron tagliatelle, with a caper, lemon, tomato herb butter sauce, finished with Parmigiano-Reggiano cheese.

Raviolis de Homard à la Sauce au Beurre de Truffe, \$52

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

New Zealand King Salmon, Horseradish Crust & Herb Butter Sauce \$55

New Zealand king salmon filet served over squash with a horseradish crust, (Hen of the Woods, French Horn & Beech) mushrooms, herb butter sauce.

Crisfield Maryland Soft-Shell Crabs, Herb Butter Sauce \$57

Sautéed Maryland soft-shell crabs dusted in flour with a basil butter sauce.

Sourced from Crisfield, Maryland located on the Tangier Sound.

Meat Plates

Chez François Herb Meatloaf, Brown Sauce, \$38

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

Strozzapreti Pasta, Lamb Meatballs & Italian Sausage, \$39

Ohio City Strozzapreti Pasta served with lamb meatballs & Italian sausage, And Jack Rassic's marinara sauce.

Char-Grilled Berkshire Pork Chops, Sweet Chilli Sauce & Marcona Almonds, \$42

Char-grilled twin pork chops served with a Thai apple salad, red onion, cilantro, tart green apples, Sweet chili & fish sauce with Marcona almonds, served with roasted Yukon gold lyonnaise potatoes.

Char-Grilled Filet Mignon, Wild Mushroom Sauce, \$56

Center-cut filet mignon, grilled, served over herb risotto 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 with Chantilly cream, seasonal berries, chocolate straw and mint.

Crème Brûlée & 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 with chocolate sauce and marinated Luxardo cherries.

White Chocolate Mousse Torte, Huckleberry Chutney

A white génoise cake filled with white chocolate mousse with Chantilly cream icing, Huckleberry chutney.

Affogato François

French vanilla bean ice cream with a shot of Lavazza Espresso.

Fruit Sorbet

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

All Desserts Priced at \$15

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

All pricing reflects a cash & check payment. A 2.95% non-cash/check adjustment is included in all other forms of payment.