



## ***“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.*

#### ***Artisan Cheese Board, \$25***

*A selection of artisan cheeses, Membrillo “Quince Paste”, Medjool Dates, Fruit Chutney, Marcona Spanish almonds, 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 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 served with a sunny side up quail egg, gaufrettes chips.*

#### ***Fruit Wood Smoked Salmon & Peekytoe Crab Timbale, Malossol Osetra Caviar, \$33***

*Smoked salmon timbale filled with Peekytoe crab, garnished with Crème Fraîche and Malossol Osetra caviar, citrus vinaigrette.*

#### ***Hawaiian Ahi Tuna, Garbanzo Beans & Heirloom Tomato Salad, \$35***

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

#### ***Oysters Mignonette, \$32***

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

#### ***Cocktail de Crevettes, \$32***

*Louisiana Gulf Shrimp served chilled with 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.*

#### ***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 Ohio Corn Soup, Corn Nut Crusted Sea Scallop, \$25/\$12***

*Grobe Family sweet Ohio corn soup drizzled with a roasted red pepper coulis, served with a seared George's Bank Sea scallop, garnished with toasted corn nuts.*

### **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 topped with hollandaise sauce.*

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

*Egg pasta raviolis filled with Maine lobster served 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***

*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 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 served with lobster and sautéed shrimp served with a truffle butter sauce garnished with shaved Parmigiano-Reggiano cheese.*

**New Zealand King Salmon, Verjus Herb Butter Sauce \$55**

*New Zealand king salmon filet served over a sweet Ohio corn salsa cruda, topped with Hawaiian "Big Island" pickled hearts of palm, verjus 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, an arm of the Chesapeake.**

### **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 finished with a rich brown sauce, seasonal vegetables.*

**Ohio City Cavatelli, Lamb Meatballs & Italian Sausage, \$39**

*Fresh Cavatelli pasta from Ohio City Pasta Company, served with lamb meatballs & Italian sausage, with 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, topped 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 topped with chocolate sauce and marinated Luxardo cherries.*

**White Chocolate Mousse Torte, Huckleberry Chutney**

*A white génoise cake filled with white chocolate mousse, topped 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.**