



MAIN MENU

Beef Wellington	34
Filet mignon pan seared and baked in French pastry with homemade paté with mushroom duxelles. Baby Yukon potatoes, haricot vert and natural demiglace.	
Steak Diane ^(G)	34
Pan seared filet mignon medallions with roasted shallots, garlic and button mushrooms, finished in a rich cognac demiglacé. Herb Yukon gold potatoes and garlic spinach.	
Cognac Braised Beef ^(G)	20
Cognac braised beef with vine ripened tomatoes and roasted garlic. Baby Yukon gold potatoes, flat leaf parsley and sauteed mushrooms.	
French Rack of Lamb ^(G)	34
Roasted with herbs, garlic and sea salt. Presented with roasted Yukon gold potatoes, grilled vegetables and mustard-horseradish demiglacé.	
Coq au Vin ^(G)	22
Traditionally prepared on the bone, braised in a robust red wine sauce with carrots, seasonal mushrooms, and bacon. Yukon gold potatoes and garlic spinach.	
De Soleil Duck a l'Orange ^(G)	25
Half duck roasted with orange and sage. Herb roasted Yukon gold potatoes, orange-Grand Marnier sauce and brandied plum chutney (plums will be replaced with apricots off season).	
Chicken Royale	22
Chicken breast parmesan cheese encrusted and pan seared, finished with a lemon, dry sherry and parsley citrus butter-sauce. with angel hair pasta, asparagus and shaved Romano cheese.	
Crispy Roasted Half Chicken ^(G)	19
Our French style, crispy skin roasted half chicken with herb roasted Yukon gold potatoes and sauteed spinach, dressed with a button mushroom demiglacé.	
Bistrot Seafood Stew	30
Sea scallops, shrimp, mussels, local haddock, salmon & calamari simmered with plum tomatoes, saffron, herbs and white wine. Garnished with pappardelle pasta.	
Salmon Picatta	22
Atlantic salmon pan seared, with shallot, capers and artichoke hearts. Lemon & white wine butter-sauce, with angel hair aglio e olio.	
Coquilles St. Jacques our Style	25
Sea scallops pan seared and presented with pappardelle pasta in a button mushroom & sherry sauce.	
Roasted Vegetables Risotto ^(G) ^(V)	19
Assorted roasted seasonal vegetables with herbs and toasted almonds in parmesan risotto.	
Risotto Calabrese ^(G)	20
Smoked bacon, pulled roasted chicken, calabrese sausage, vine tomato and artichoke hearts in parmesan risotto.	