



## DINNER MENU

### SOUPS

<b>FRENCH ONION SOUP</b> <i>Authentic soup with toasted croutons and Gruyere cheese</i>	<b>7</b>	<b>TOMATO BASIL SOUP</b> <i>Cream-based soup served with toasted baguette</i>	<b>5</b>
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### CHEESE PLATTERS

*All cheeses are displayed in our deli case. We may make substitutions based on availability. More cheeses may be added at \$5 each. All platters served with baguette.*

<b>CHEESE PLATTER</b> <i>Saint André, P'tit Basque, fresh goat cheese rolled in caramelized walnuts</i>	<b>15</b>	<b>CHEESE &amp; PATÉ PLATTER</b> <i>Brillat-Savarin, Reblochon, Chimay and country paté</i>	<b>20</b>
<b>FRUIT &amp; CHEESE PLATTER</b> <i>Port Salut, Gruyere, Société Roquefort with fresh seasonal fruit</i>	<b>18</b>	<b>CHEESE &amp; MEAT PLATTER</b> <i>Hudson Valley Camembert, Drunken Goat, Manchego and assorted cold cuts</i>	<b>25</b>

### SMALL PLATES

<b>PROSCIUTTO &amp; MELON</b> <i>Shaved prosciutto, chilled asparagus and melon with citrus vinaigrette</i>	<b>7</b>	<b>CROQUE MONSIEUR</b> <i>Imported ham and gruyere in toasted brioche with sauce Mornay</i>	<b>9</b>
<b>MAC &amp; CHEESE FOR GROWN UPS</b> <i>Penne pasta in a sauce of Roquefort, brie, boursin, gorgonzola, and parmigiano</i>	<b>9</b>	<b>CURRIED LAMB CHOPS</b> <i>Three curry-crusted lamb chops served over apple-braised savoy cabbage</i>	<b>9</b>
		<b>CRAB CAKES</b> <i>Served with roasted pepper coulis</i>	<b>11</b>

### SALADS

*Dressings are Tuscany Vinaigrette, Creamy Herb, Bleu Cheese or Balsamic Vinaigrette*

<b>BLEU HOUSE SALAD</b> <i>Mixed greens, tomatoes, cucumbers, red onions with your choice of dressing</i>	<b>8</b>	<b>ROQUEFORT SALAD</b> <i>Mixed greens, candied walnuts, green apples, Roquefort cheese in a zesty Tuscany vinaigrette</i>	<b>12</b>
<b>BREAD SALAD</b> <i>Toasted focaccia, tomato, cucumber, mozzarella tossed with fresh herbs and truffle vinaigrette</i>	<b>8</b>	<b>ANTIPASTO SALAD</b> <i>Salami, mortadella, ham, pecorino, olives, marinated bell pepper, and cucumbers in balsamic vinaigrette</i>	<b>12</b>
<b>TOMATO, MOZZARELLA, BASIL</b> <i>Fresh sliced tomatoes and cheese served with aged balsamic reduction</i>	<b>8</b>	<b>TANDOORI CHICKEN</b> <i>Marinated chicken breast and fresh mango on a bed of spinach dressed with apricot chutney</i>	<b>10</b>
<b>CAESAR SALAD</b> <i>Romaine lettuce tossed with Parmigiano Reggiano and garlic flavored croutons</i>	<b>9</b>	<b>CHICKEN MOZZARELLA</b> <i>Sliced chicken breast, mozzarella, tomatoes and olives on bed of romaine with aged balsamic reduction</i>	<b>12</b>
	<b>add Chicken</b>		<b>12</b>
<b>SALMON SALAD</b> <i>Roasted salmon, artichoke hearts, red onions, tomato on spinach with coriander vinaigrette</i>	<b>14</b>	<b>SALAD DE BOEUF</b> <i>Medallions of sautéed filet, fresh tomatoes and Tuscany greens</i>	<b>12</b>

## PIZZAS

<p><b>FIVE CHEESE</b> <span style="float: right;"><b>12</b></span>  <i>Mozzarella, Parmigiano Reggiano, fontina, cheddar, boursin with tomato sauce</i></p>	<p><b>PEPPERONI</b> <span style="float: right;"><b>11</b></span>  <i>House tomato sauce, pepperoni and mozzarella cheese</i></p>
<p><b>MARGHERITA</b> <span style="float: right;"><b>10</b></span>  <i>Cheddar and boursin cheese, fresh tomatoes and basil with tomato sauce</i></p>	<p><b>BOLOGNESE</b> <span style="float: right;"><b>12</b></span>  <i>Beef ragout, spicy Italian sausage, fresh ricotta and mozzarella</i></p>
<p><b>VEGETARIAN</b> <span style="float: right;"><b>14</b></span>  <i>Mushrooms, onions, zucchini, eggplant, tomatoes, olives, asparagus, artichoke hearts and herb cheese</i></p>	<p><b>HAM</b> <span style="float: right;"><b>12</b></span>  <i>Black Forest ham, tomatoes, mushrooms and mozzarella</i></p>
<p><b>SAUSAGE</b> <span style="float: right;"><b>12</b></span>  <i>Spicy Italian sausage and mushrooms topped with smoky cheddar and gorgonzola cheese</i></p>	<p><b>BARBEQUE CHICKEN</b> <span style="float: right;"><b>12</b></span>  <i>Chicken, mozzarella, green onion, cilantro, and barbeque sauce</i></p>
<p><b>CHICKEN BRIE</b> <span style="float: right;"><b>12</b></span>  <i>Chicken, brie, prosciutto, asparagus with black cherry merlot sauce</i></p>	<p><b>CHICKEN &amp; FROMAGE</b> <span style="float: right;"><b>14</b></span>  <i>Chicken and spinach with our mac &amp; cheese sauce</i></p>
	<p><b>RIB EYE</b> <span style="float: right;"><b>19</b></span>  <i>Marinated aged rib eye, Roquefort, gorgonzola, brie and camembert, drizzled with honey</i></p>

## ENTRÉES

<p><b>OVEN ROASTED CHICKEN</b> <span style="float: right;"><b>15</b></span>  <i>Wood fired half chicken served with roasted red potatoes and braised cabbage</i></p>	<p><b>VEGETARIAN LASAGNA</b> <span style="float: right;"><b>16</b></span>  <i>Eggplant, artichoke hearts, asparagus, mushrooms, spinach and olives with ricotta, mozzarella, Parmigiano Regianno and creamy marinara sauce</i></p>
<p><b>TANDOORI CHICKEN</b> <span style="float: right;"><b>17</b></span>  <i>Marinated chicken breast served on spicy Indian mashed potatoes with tomato chutney</i></p>	<p><b>MAC &amp; CHEESE FOR GROWN UPS</b> <span style="float: right;"><b>16</b></span>  <i>Penne pasta in a sauce of Roquefort, brie, boursin, gorgonzola, and parmigiano</i></p>
<p><b>SHRIMP DIAVOLO</b> <span style="float: right;"><b>22</b></span>  <i>Black tiger shrimp in spicy garlic tomato sauce served over basmati rice</i></p>	<p><b>BAKED ZITI BOLOGNESE</b> <span style="float: right;"><b>16</b></span>  <i>Penne pasta with beef ragout and ricotta topped with mozzarella cheese</i></p>
<p><b>ROASTED SALMON</b> <span style="float: right;"><b>25</b></span>  <i>Herb-crusted salmon served with tomato, asparagus, mushroom medley</i></p>	<p><b>CREAMY ROSÉ PASTA</b> <span style="float: right;"><b>19</b></span>  <i>Linguine with chicken and pancetta in a Roquefort, brie, camembert and gorgonzola tomato sauce</i></p>
<p><b>PANKO-CRUSTED HALIBUT</b> <span style="float: right;"><b>30</b></span>  <i>Served with spinach and brie stuffed portabella over lobster demi-sauce and roasted corn sauce</i></p>	<p><b>MEDALLIONS OF VENISON</b> <span style="float: right;"><b>29</b></span>  <i>With tomato couscous and raspberry demi-glace</i></p>
<p><b>DUCK BREAST</b> <span style="float: right;"><b>30</b></span>  <i>Served with pine nut stuffing, vegetable medley and cherry merlot sauce</i></p>	<p><b>FILET MIGNON</b> <span style="float: right;"><b>35</b></span>  <i>Served with garlic mashed potatoes Your choice of peppercorn sauce or creamy Roquefort sauce</i></p>