



SOUP

Traditional French Onion 9
Soup du Jour 9

SALAD

Baby Greens 12

Grilled Chicken & Warm Ratatouille 16
With potatoes over baby greens

Niçoise 25

*Pan-seared rare tuna, baby greens, haricots verts,
hard-boiled egg & potatoes (with or without anchovies)*

Mozzarella, Tomato & Prosciutto 16
Baby greens, basil vinaigrette

Warm Lobster 27

*Baby greens, pineapple, potato,
hard-boiled egg & orange segments*

Endive 16

Blue cheese, walnuts & grapes

Crispy Spinach Goat Cheese Wontons 15
Over baby greens

Caesar 12

Grilled chicken 16 ~ Grilled shrimp 18

Wedge 15

Romaine, blue cheese, tomato, bacon & blue cheese dressing

Beet 12

*Diced beets, goat cheese, walnuts, orange segments
& lemon parmesan dressing*

Chappaqua 16

*Baby greens, Bobby Sue's spicy candied nuts, cranberries,
apples, goat cheese croutons & honey*

SMALL PLATES

Escargots 14

Snails in garlic parsley butter

Charcuterie 18 / 26

Platter of paté & sausage

Garlic Shrimp 18

Four shrimp, olive oil, garlic & roasted red pepper

Grilled Portobello 14

Roasted red peppers, goat cheese & balsamic reduction

Smoked Salmon Platter 22

Hard-boiled egg, red onion, capers & toast points

Fruit & Cheese Platter 18 / 26

Sautéed Goat Cheese 15

*Caramelized red onion,
potato crisps & a drizzle of honey*

Fish Taco 15

*Cajun rubbed filet of sole, pico de gallo,
kale, sriracha aioli, wrapped in a black bean tortilla*

Cauliflower "Wings" 12

*Floured & fried, tossed in spicy BBQ sauce,
blue cheese dressing*

Chicken Nachos 14

*Seasoned chicken, onions, tomato, black beans,
cheddar cheese, pico de gallo, sour cream*

MUSSELS & FRIES

27

Muscadet

White wine, shallots & garlic

Tomato

Homemade tomato sauce

Pernod

*White wine, Pernod,
garlic, shallot & tomato*

Poulette

*White wine, shallots, leeks,
garlic & cream*



Curry Cream

Mild curry cream

TACOS

Three per order, served with fries & salad

Shrimp 25

*Cajun rubbed shrimp, kale, corn, black
beans, pico de gallo, flour tortillas*

Taco du Jour

See specials

JQ 24

*Chicken, corn, black beans &
pico de gallo, flour tortillas*

*If you have a food allergy, please speak to your server, the owner, the manager or chef.
*Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of foodborne illness.
20% gratuity added to parties of six or more*

LAND

NY Shell Steak 38

Hand-cut french fries, baby greens & green peppercorn sauce

Hanger Steak 32

Hand-cut french fries, port wine shallot sauce

Chicken Diablo 28

Half-chicken marinated in mustard, pan roasted with bread crumbs, hand-cut french fries & diablo sauce

Roasted Chicken 28

Roasted half-chicken, mashed potatoes, broccoli & lemon au jus

Chicken Milanese Salad 26

Breaded chicken cutlet, baby greens, red onion, mozzarella & tomato

BURGERS

Served with tomato, onion, baby greens, hand-cut french fries

Hamburger 17

Tuna Burger 20

Seared tuna steak with a tomato cognac aioli

Vegetarian Burger 16

BBQ Burger 18

Cheddar cheese, caramelized onions & sweet potato fries

Hamburger du Roi 19

Bacon, sunny side up egg & Swiss cheese

Salmon Burger 22

Cajun salmon, fresh herb aioli & kale salad

Add sautéed mushrooms, sautéed onions, cheese, bacon, or an egg to any hamburger (additional cost)

SANDWICHES

Served until 4:00 PM

Croque-Monsieur 14

Traditional French open-face ham and cheese sandwich & hand-cut french fries

Croque-Madame 15

Croque-monsieur with an egg sunny-side up & hand-cut french fries

Mozzarella, Tomato, Prosciutto 12

Baguette, basil dressing & baby greens

Club Sandwich 14

Grilled chicken, ham, bacon, tomato, mayo, Swiss & baby greens

Smoked Salmon 15

Hard-boiled egg, tomato, baguette, pesto, cucumber, mayo & baby greens

Grilled Chicken and Ratatouille 12

Baguette, baby greens

Tuna Salad 12

Multi-grain toast, mayo, apples, cranberries, tomato & baby greens

SEA

Salmon 28

Sautéed salmon, mashed roasted cauliflower, cumin spiced carrots & leek cream sauce

Yellow-Fin Tuna 35

Pan seared, mashed potatoes, sautéed spinach & balsamic reduction

Sole 28

Pan-roasted sole, basmati rice, zucchini & tomato-onion citrus sauce

Salmon Quinoa 28

Pan-seared salmon served over grilled vegetable quinoa & tomato-onion citrus sauce

PASTA

Gluten-free pasta is available

Linguini Carbonara 20

Bacon, ham & peppercorn cream sauce, topped with an egg yolk

Linguini in Red Sauce 18

BREAKFAST

Served until 4:00 PM

Omelette 14

Served with home fries & baby greens

Choice of three (smoked salmon, ham, spinach, peppers, mushrooms, onion, tomatoes, bacon, ratatouille, cheese)

Croissant with Ham & Swiss Cheese 12

Served with fresh fruit

Oeuf du Roi 14

Poached egg, goat cheese potato cake & ratatouille

Fruit Salad 10

Plain or Chocolate Croissant 4

French Toast 14

Served with home fries & fresh fruit

Eggs Any Style 12

Served with bacon, home fries & baby greens

Pancakes (plain or buckwheat) 12

Served with fresh fruit

Homemade Granola with Vanilla Bean Yogurt 12

Served with fresh fruit

Crepe du Jour 15

Ask about today's special

Quiche du Jour 14

Ask about today's special

The Shappy 15

Egg white frittata, broccoli, potatoes, cheddar, baby greens & fresh fruit

Breakfast Tacos 15

Scrambled eggs, onions, veggies, cheddar & pico de gallo

DESSERTS

Bread Pudding 9
Served with a Bourbon crème anglaise sauce

Seasonal Fruit Salad 10

Homemade Warm Brownie 10
A la mode

Crumble du Jour 10
(Made with Almond Flour, Gluten Free)

Crème Brulée 9

Chocolate Mousse 9

Vanilla or Chocolate Ice Cream 8

Fruit & Cheese Platter 18/26

Nutella or Sugar & Lemon Crêpe a la mode 9

Dessert Sampler 22

DRINKS

Coffee	3.25
Hot Chocolate	4
Espresso	4
Cappuccino	5.25
Mocha Café au Lait	Small 5.25 Large 7.75
Cafe au Lait	Small 5.25 Large 7.75
Grog	7
<i>Hot water, honey, fresh lemon juice, spiced rum</i>	
Macchiato	4.50
Rhum-Lait Chaud	7
<i>Hot milk, honey, spiced rum</i>	
Citron Chaud	3.25
<i>Hot water, honey, fresh lemon juice</i>	
Tea	3.75
<i>Earl Grey, English Breakfast, Peppermint, Jasmine, Green, Three Blossom, Chamomile</i>	
Chocolat du Roi	8
<i>Hot chocolate with Grand Marnier</i>	

SINGLE MALT SCOTCH

Oban 14yr	15
The Macallan 12yr	14
Glenfiddich 12yr	14
Glenfiddich 18yr	18

LIQUORS

Disaronno	12
Chambord	10
Sambuca	10
Armagnac	14
Kahlua	10
Frangelico	11
Grappa	10
Remy Martin VSOP	15
Drambuie	10
Averna	10
Grand Marnier	12

PORT & DESSERT WINE

DeLaforce 10 Year	12
Sauternes, Nicholas	12