



SOUP

Traditional French Onion 10 | Soup du Jour

SALAD

Baby Greens 13

Grilled Chicken & Warm Ratatouille 16
With potatoes over baby greens

Niçoise 27
Pan-seared rare tuna, baby greens, haricots verts, hard-boiled egg & potatoes (with or without anchovies)

Warm Lobster 28
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 13
Grilled chicken 17 ~ Grilled shrimp 19

Wedge 15
Romaine, blue cheese, tomato, bacon & blue cheese 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

Garlic Shrimp 18
Four shrimp, olive oil, garlic & roasted red pepper

Grilled Portobello 14
Roasted red peppers, goat cheese & balsamic reduction

Smoked Salmon Platter 23
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

Cauliflower "Wings" 13
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

Beet 13
Diced beets, goat cheese, walnuts, orange segments & lemon parmesan dressing

MUSSELS & FRIES

28

Poulette
White wine, shallots, leeks, garlic & cream

Saffron Cream
Mild saffron cream



Muscadet
White wine, shallots & garlic

Provençal
White wine, Pernod, garlic, shallot & tomato

TACOS

2 Lunch Tacos | 3 Dinner Tacos, served with fries & salad

Shrimp 18/25
Cajun rubbed shrimp, kale, corn, black beans, pico de gallo, flour tortillas

Fish 16/24
Cajun rubbed filet of sole, pico de gallo, kale, flour tortillas

Chicken 16/24
Chicken, corn, black beans, onion, red and green peppers, pico de gallo & tomato

*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

SEA

Salmon 29

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

Lobster & Shrimp Kale Salad 28

Lemon parmesan kale salad, crumbled bacon & a sunny side egg

BURGERS

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

Hamburger 18

Tuna Burger 23

Seared tuna steak with a tomato cognac aioli

Veggie Burger 18

Ratatouille, breadcrumbs, eggs & spicy mayo

BBQ Burger 19

Cheddar cheese, caramelized onions & sweet potato fries

Hamburger du Roi 20

Bacon, sunny side up egg & Swiss cheese

Salmon Burger 21

Cajun salmon filet, fresh herb aioli & kale salad

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

PASTA

Gluten-free pasta is available

Linguini Carbonara 24

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

Linguini in Red Sauce 18

BREAKFAST

Served until 4:00 PM

Omelette 14.50

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 16

Poached egg, goat cheese potato cake & ratatouille

Oatmeal (vanilla & cinnamon) 12

Served with fresh fruit

Fruit Salad 10

Plain or Chocolate Croissant 4

French Toast 14

Served with home fries & fresh fruit

Eggs Any Style 13

Served with bacon, home fries & baby greens

Pancakes (plain or buckwheat) 12

Ask about today's special

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

Guacamole Eggs 16

*2 poached eggs & guacamole on sourdough toast
Served with home fries & baby greens*

SANDWICHES

Served until 4:00 PM

Soup & 1/2 Sandwich 16

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, Chicken 14

Baguette, basil dressing & baby greens

Club Sandwich 15

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

Smoked Salmon 16

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

Grilled Chicken and Ratatouille 14

Baguette, baby greens

Tuna Salad 12

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

Tuna Melt 12

Cheddar cheese, served with baby greens