

# Jacques' Brasserie

## Starters

<b>Onion Soup Gratinée</b>	11.00
<b>Lobster Bisque*</b>	11.00
<b>Oysters**</b> <i>Half Dozen</i> 18.00 <i>Dozen</i> 35.00	
Served Cold with Sauce Mignonette or Hot with Béarnaise Sauce	
<b>Escargots de Bourgogne*</b>	19.50
Snails from the Vineyards of Burgundy with Garlic-Herb Butter	
<b>Maine Rope Mussels*</b>	18.00
With Garlic-Herb Butter	
<b>Trio of Norwegian Salmon*</b>	18.50
House-Dill Cured, Smoked and Rillettes with Salmon Caviar, Capers	
<b>Chive Crêpe Stuffed with Duxelle of Wild Mushrooms*</b>	17.95
Tomato Concassé, Madeira Sauce	
<b>Warm Asparagus*</b>	18.00
On Virginia Country Ham, Cheese Medley, Quail Egg*	
<b>A House Delicacy: Braised Wagyu Beef Cheeks*</b>	18.95
Wild Mushrooms, Sherry Wine Sauce	
<b>Chilled Coquille of Seafood**</b>	20.95
Shrimp, Crabmeat, Lobster, Scallops, Salmon, Garden Herb Remoulade Sauce	

## Salads

<b>Organic Mesclun Salad, Garden Crudités</b>	10.50
Vinaigrette Maison	
<b>Caesar Salad*</b>	13.50
<b>Roquefort Cheese Salad</b>	13.50

## Brasserie Burger

<b>Chef Jacques' Creekstone Farms Hand-Cut Filet Mignon Burger*</b>	19.95
Nueske's Bacon, Gruyère Cheese, Caramelized Onions, Brasserie Pommes Frites	

### SIDES 10.00

<i>Brasserie Pommes Frites   Roasted Herb Potatoes*</i>	
<i>Haricots Verts*   Sautéed Mushroom Medley*</i>	

## Desserts

<b>Selection from the Dessert Menu</b>	11.00
<b>Assorted Hot Soufflés*</b>	13.75

*Please order at the beginning of your meal.*

## Main Courses

<b>Sautéed Rainbow Trout Filets*</b>	25.50
Toasted Almonds, Garden Vegetables, Lemon Brown Butter	
<b>Grilled Norwegian Salmon*</b>	25.95
Béarnaise Sauce, Garden Vegetables	
<b>Papa's Bouillabaisse*</b>	30.95
Fish and Shellfish in an Aromatic Saffron Broth	
<b>Murray's Grilled Organic Chicken Breast*</b>	24.95
Mushrooms, Fresh Thyme, Garden Vegetables	
<b>Classic Beef Bourguignon*</b>	27.50
Organic Vegetables, Roasted Vegetables	
<b>½ Maine Lobster and Haricots Verts Salad*</b>	24.95
House-Made Vanilla Vinaigrette	
<b>Marcho Farms Veal Scaloppini*</b>	28.95
Virginia Ham, Wild Mushrooms, Crème Sauce	
<b>Seafood Pasta</b>	27.95
Shrimp and Scallops, Angel Hair Pasta, Saffron Lobster Sauce	
<b>Medallions of Creekstone Farms Natural Beef Tenderloin**</b>	31.95
Béarnaise Sauce, Seasonal Vegetables	
<b>Jumbo Lump Crab Cake</b>	7oz 33.95
Remoulade Sauce, Brasserie Pommes Frites or Garden Salad	

## Dinner Specials

### WEDNESDAY

<b>Maine Rope Mussels</b>	24.95
White Wine Broth, Shallots, Pomme Frites	

### THURSDAY

<b>Veal Cordon Bleu*</b>	29.50
Marcho Farms Veal Scaloppini, Gruyère Cheese, Garden Spinach, Mushroom Sauce	

### FRIDAY

<b>Classic Lobster Thermidor*</b>	39.95
1 ½ lb. Maine Lobster, Crème Cognac Sauce, Cheese Medley, Garden Vegetables	

### SATURDAY

<b>Steak au Poivre*</b>	39.50
Creekstone Farms Black Pepper-Crusted New York Strip Steak, Bordelaise Sauce, Garden Vegetables, Brasserie Pommes Frites	

### SUNDAY

<b>Brasserie Pasta Primavera</b>	24.50
Garden Vegetables, Mushroom Cream Sauce, Parmesan Cheese, Crispy Leeks	

\* **Gluten free item**

\* These items may contain raw or undercooked ingredients or may be served undercooked. Consuming raw or undercooked meats, seafood, or eggs may increase your risk of foodborne illness.