

Jacques' Brasserie

Starters

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

Salads

Organic Mesclun Salad, Garden Crudités	10.50
Vinaigrette Maison	
Caesar Salad*	13.50
Anchovies, Quail Egg	
Roquefort Cheese Salad	13.50

Brasserie Burger

Chef Jacques' Creekstone Farms Hand-Cut Filet Mignon Burger*	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

Selection from the Dessert Menu	11.00
Assorted Hot Soufflés*	13.75

Please order at the beginning of your meal.

Main Courses

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

Dinner Specials

WEDNESDAY

Maine Rope Mussels 24.95
White Wine Broth, Shallots, Pomme Frites

THURSDAY

Veal Cordon Bleu* 29.50
Marcho Farms Veal Scaloppini, Gruyère Cheese, Garden Spinach, Mushroom Sauce

FRIDAY

Classic Lobster Thermidor* 39.95
1½ lb. Maine Lobster, Crème Cognac Sauce, Cheese Medley, Garden Vegetables

SATURDAY

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

SUNDAY

Grilled Shrimp Provençal 27.00
Garlic-Garden Herb Butter, Barley Risotto, Crispy Leeks, Garden Vegetables

* **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.