

# Jacques' Brasserie

## Starters

<b>Onion Soup Gratinée</b>	11.00
<b>Lobster Bisque*</b>	11.00
<b>Oysters**</b> <i>Half Dozen 19.95    Dozen 36.95</i>	
Served Cold with Sauce Mignonette or Hot with Béarnaise Sauce	
<b>Escargots de Bourgogne*</b>	20.95
Snails from the Vineyards of Burgundy with Garlic-Herb Butter	
<b>Maine Rope Mussels*</b>	18.95
With Garlic-Herb Butter	
<b>Trio of Norwegian Salmon*</b>	20.95
House-Dill Cured, Smoked and Rillettes with Salmon Caviar, Capers	
<b>Chive Crêpe Stuffed with Duxelle of Wild Mushrooms*</b>	19.25
Tomato Concassé, Madeira Sauce	
<b>Warm Asparagus*</b>	19.25
On Virginia Country Ham, Cheese Medley, Quail Egg*	
<b>A House Delicacy: Braised Wagyu Beef Cheeks*</b>	21.50
Wild Mushrooms, Sherry Wine Sauce	
<b>Chilled Coquille of Seafood**</b>	22.00
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>	14.95
Anchovies, Quail Egg	
<b>Roquefort Cheese Salad</b>	14.95

## Brasserie Burger

<b>Chef Jacques' Creekstone Farms Hand-Cut Filet Mignon Burger*</b>	20.95
Nueske's Bacon, Gruyère Cheese, Caramelized Onions, Brasserie Pommes Frites	
<b>SIDES 10.00</b>	
<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>	14.00

*Please order at the beginning of your meal.*

## Main Courses

<b>Sautéed Rainbow Trout Filets*</b>	28.50
Toasted Almonds, Garden Vegetables, Lemon Brown Butter	
<b>Grilled Norwegian Salmon*</b>	28.95
Garden Vegetables, Beurre Blanc Sauce	
<b>Papa's Bouillabaisse*</b>	32.95
Fish and Shellfish in an Aromatic Saffron Broth	
<b>Murray's Grilled Organic Chicken Breast*</b>	27.95
Mushrooms, Fresh Thyme, Garden Vegetables	
<b>Classic Beef Bourguignon*</b>	31.50
Organic Vegetables, Red Wine Sauce	
<b>½ Maine Lobster and Haricots Verts Salad*</b>	28.95
House-Made Vanilla Vinaigrette	
<b>Marcho Farms Veal Scaloppini*</b>	32.95
Virginia Ham, Wild Mushrooms, Crème Sauce	
<b>Seafood Pasta</b>	30.50
Shrimp and Scallops, Angel Hair Pasta, Saffron Lobster Sauce	
<b>Medallions of Creekstone Farms Natural Beef Tenderloin**</b>	36.95
Béarnaise Sauce, Seasonal Vegetables	

## Dinner Specials

### WEDNESDAY

**Maine Rope Mussels** 26.95  
White Wine Broth, Shallots, Pomme Frites

### THURSDAY

**Veal Cordon Bleu\*** 32.50  
Marcho Farms Veal Scaloppini, Gruyère Cheese, Garden Spinach, Mushroom Sauce

### FRIDAY

**Classic Lobster Thermidor\*** 41.95  
1 ½ lb. Maine Lobster, Crème Cognac Sauce, Cheese Medley, Garden Vegetables

### SATURDAY

**Steak au Poivre\*** 44.50  
Creekstone Farms Black Pepper-Crusted New York Strip Steak, Bordelaise Sauce, Garden Vegetables, Brasserie Pommes Frites

### SUNDAY

**Grilled Shrimp Provençal** 30.50  
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.