



Jacques
BISTRO
— AT THE GRAND DINING ROOM —

🌀 APPETIZERS

COCKTAIL D'AVOCAT ET CREVETTES

Tiger Shrimp, Avocado and Grapefruit with Marie-Louise Sauce

***PANNEQUET DE SAUMON EN TARTARE**

Salmon Tartare in Gravlax with Cucumber Rosette

SALADE DE POIREAUX FONDANTS ET SAUCE VERTE

Warm Leek Salad with Green Caper Sauce

TERRINE DE QUEUE DE BŒUF ET SAUCE GRIBICHE

Braised Oxtail Terrine with Herbed Gribiche Sauce

ESCARGOTS À LA BOURGUIGNONNE

Traditional Baked Escargots with Burgundy Garlic Butter

🌀 SALAD

CŒUR DE LAITUE À L'ÉCHALOTE ET ROQUEFORT

Heart of Boston Lettuce with Shallots and Roquefort Blue Cheese

JACQUES' SALADE NIÇOISE

French Riviera Potato, Green Bean, Bell Pepper and Olive Salad with your Choice of Grilled Tuna, Halibut or Salmon

🌀 SOUP

SOUPE AUX CHAMPIGNONS

Cream of Mushroom Soup

🌀 SANDWICHES

PAN BAGNAT

Provençal Tuna Sandwich with Tomatoes, Bell Peppers, Black Olives, Anchovies and Egg

CROQUE-MONSIEUR

Triple Decker Grilled Ham and Cheese Sandwich with Mornay Sauce

🌀 MAIN COURSES

PICCATA DE VEAU AU CITRON

Veal Piccata with Sweet and Sour Lemon Sauce

***STEAK AU CINQ POIVRES**

Five-Peppercorn Sirloin Flap Steak with Brandy Demi-Glace and Shoestring Fries

POULET RÔTI AUX HERBES ET GRATIN DE POTIRON

Herb-Crusted Free-Range Chicken with Pumpkin Gratin

CÔTE DE PORC AUX LÉGUMES FONDANTS

Double-Cut Pork Chop with Veal Jus and Vegetable Medley

***FILET DE LIMANDE GRENOBLOISE**

Lemon Sole Fillet with Caper Butter, Lemon and Croutons

***FEUILLETÉ AUX FRUITS DE MER ET LÉGUMES**

Shrimp, Scallops, Monkfish, Mussels and Calamari in Puff Pastry with Lobster Bisque

*Public Health Advisory:
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.