

Overtures

SOUPS

Velvet Lobster Bisque

Laced with Cognac
\$10.75

Onion Soup Gratinée “Grand-Mère”

Oven-Baked with Port Wine and Cheese
\$8.75

SHARED THINGS TO START WITH

Mushroom and Blue Cheese Crostini

Crusty, melts in your mouth!
\$10.75

Avocado Spring Roll

with Sun-Dried Tomato, Red Onion, Cilantro,
Zesty Dipping Sauce
\$11.75

Escargots “Classique”

Sizzling, garlic & parsley butter
\$9.75

Baked Oysters “Logis”

Caressed with Champagne Sauce & Caviar
\$17.75

Scandinavian Platter

“Our Favorite!”

Mouth-watering Medley of Smoked Salmon, Trout, Danish Herring
\$17.75

APPETIZERS

Magical Mushroom Medley

Sautéed with Madeira, Garlic & Herbs
\$12.75

Oysters on the Half-Shell

COLD and DELICIOUS!
\$15.75

New Zealand “Green Shell” Mussels

Simmering in White Wine, Fresh Herbs
“A Taste of...Untouched Waters!”
\$12.75

Smoked Salmon Sonata

Trimmed with Onions, Capers,
Creme Fraîche & Toast Points
\$16.75

Jumbo Shrimp Cocktail

With Our Very Own Tangy Cocktail Sauce
\$16.00

Paté Pleasure

Our Homage to Tradition
\$10.75

Crabe en Chemise “Crab in a Shirt”

A delicate Crêpe, succulent Crabmeat
in a Luscious Lobster Cognac Sauce
\$15.75

Clams Casino Copenhagen

Baked with Garlic Butter, Parsley, Red Pepper, Bacon
A savory favorite!
\$14.75

Prosciutto-Melon

Refreshing, Savory & Sweet
\$12.75

Marinated Danish Herring

Specially-Imported from Ice-Cold Danish Waters
Our Signature Appetizer
\$17.75

SALADS

Le Vieux Logis

Blend of Butter Lettuce and Mesclun
Hearts of Palm, Drizzled with
Our Fresh Herb-Shallot Vinaigrette
\$9.75

The Johnny Appleseed

Bibb Lettuce topped with
Chopped Granny Smith Apples, Crunchy Walnuts
Crumbled Roquefort
\$10.75

Blushing Beet Salad

Colorful Duo of Red & Golden Beets, Goat Cheese,
Baby Field Greens, Oranges and Slivered Almonds
\$11.75

“Et tu, Caesar?”

Hearts of Romaine tossed with
Freshly-grated Parmesan, Pecorino & Asiago
\$10.75

Passionate Pear

Baby Spinach, Belgian Endives, Sweet Bosc Pears topped with
Blue Cheese, Toasted Almonds, Applewood-Smoked Bacon
\$12.75



Entrées

FROM THE SEA

Salmon Filet “Gone Wild”

Citrus-Seared with Fragrant Saffron Shallot Sauce

A Favorite!

\$24.00

Flounder “Bobbie Kotz”

Lightly Dusted with Japanese Panko

Mustard & Horseradish Sauce

\$27.00

Sea Scallops Provençale

Lightly Sautéed with Garlic, Parsley, Vermouth

Ratatouille Nicoise

Scrumptious!

\$29.00

Shrimp Tivoli

Brushed with Olive Oil, White Wine, Fresh Lemon,

Garlic, *Herbes de Provence* on Saffron Rice

\$29.00

Boneless Carolina Rainbow Trout

Sautéed with Lemon Butter & Toasted Almonds

\$26.00

Delicate Dover Sole Meunière

The QUEEN of Fish! A Classic!

\$39.00

FROM THE LAND

The “Alpine Delight”

Our Spa-Healthy “Grilled Chicken Breast”

Marinated with Fresh Lime served “Swiss-style” with Refreshing Salads

\$24.00

Veal “St. Moritz”

Tender Parmesan-Crusted Medallions,
Garnished with Mushrooms & Basil Pesto

Delicious!

\$29.00

Duckling à l’Orange

Perfumed with Grand Marnier & Orange Zest

Roasted Crispy

Mouth Watering & Delicious!

\$32.00

Australian Lamb Rack Chops

Grilled with Savory Fresh Tarragon Sauce

Sublime!

\$38.00

The Filet Mignon “Astoria”

Crusted with Stilton Cheese, Enhanced with

Port Wine & Béarnaise Sauces

Elegance on a Plate!

\$36.00

Calf’s Liver Lyonnaise

Sautéed with Sweet Onions
and Applewood Smoked Bacon

The Very Best in Town!

\$24.00

New York Steak au Poivre

Grilled with Armagnac and Peppercorn Sauce

Rich & Robust!

\$32.00

VEGETARIAN

Bounty of the Garden

Seasonal Vegetables, Legumes and Grains

Simply Satisfying!

\$27.00

Le Veggie Burger

A Taste for the NOW Generation!

“Le Vieux Logis Gone GREEN!”

Perfectly Plump Portobello

Roasted Red Pepper Coulis

\$16.00

At your request, most items can be prepared with less (or no) salt, butter or cream.
We want our guests to be happy and healthy.

For parties of six or more, a gratuity will be added to the bill for your convenience.

* Consuming raw or undercooked meats, poultry, seafood or shell eggs may increase your risk for food borne illness, especially if you have certain medical conditions.

