Le Vieux Logis

"The Old Lodge"

Hors d'oeuvres - Les Starters

LUSCIOUS LOBSTER BISQUE 9
Laced with Cognac - The way we define "velvet"!

ONION SOUP *Grand-Mère* *"C'est Si Bon!"* 8
Gratinée...Hearty, with Gruyère Cheese

DAILY DELICIOUS SOUP du Jour 8

MAME'S MUSICAL MUSHROOM MEDLEY 12
Notes of Madeira, Garlic and Herbs - Our Mother's favorite!

ESCARGOTS "Grand Prix" 10
Sizzling, Garlic & Parsley Butter

CRABE EN CHEMISE 15
Savory Crêpe, Succulent Crabmeat in a Luscious Lobster Cognac sauce

CLAMS CASINO *Copenhagen* 12
Baked with Garlic Butter, Parsley, Red Peppers & Bacon

MUSSELS NEW ZEALAND *"Green Shell"* 11
Simmering in White Wine, Fresh Herbs

BAKED OYSTERS *"Victor Borge"* 17
Caressed with Champagne Sauce and Caviar

OYSTERS ON THE HALF SHELL 15
Cold and Delicious!!

COUNTRY PATÉ Ooh! La! La! 11
Cornichons, Olives, Celery Root, Moutarde, Toast Points

JUMBO SHRIMP COCKTAIL 16
with our very own Tangy Cocktail Sauce

CRAB MARTINI - *A Royalty Item!* 18
Jumbo Lump Crabmeat, Avocado, Mango, Field Greens, Tequila Vinaigrette

"Copenhagen Corner"

SMOKED SALMON *A Classic!* 16
Onions, Capers, Crème Fraîche, Toast Points

SCANDINAVIAN PLATTER *Our Favorite!* 18
Mouth-watering Medley of Smoked Salmon, Smoked Trout, Danish Herring

MARINATED DANISH HERRING 17
Specially imported from Ice-Cold Danish Waters
OUR SIGNATURE APPETIZER!

Les Salades

THE *LOGIS* CLASSIC 9
Blend of Butter Lettuce, Mesclun, Hearts of Palm drizzled with Fresh Herb-Shallot Vinaigrette

SALADE *SANS SOUCI* 11
Celery Root, Green Olive Tapenade, Crunchy Radishes, Baby Greens, Endive

BLUSHING BEET SALAD 11
Colorful Duo - Red & Golden Beets, Goat Cheese, Field Greens, Orange Slices, Slivered Almonds

"ET TU, CAESAR?" 10
Just the way Julius liked it!

JOHNNY APPLESEED 10
Bibb Lettuce tossed with Granny Smith Apples, Crunchy Walnuts, Crumbled Roquefort

SMOKED TROUT SALAD 12
Tossed with Spring Onions, Arugula, Oranges & Grapefruit, Citris Vinaigrette..."Nouveau NORDIC"

Plats Du Jour

TUESDAY
Fish and Chips "Copenhagen Style"
22

WEDNESDAY
Ruby Red Idaho Trout
24

THURSDAY
Half Roast "Spa" Chicken Tarragon
23

FRIDAY
Prime Rib of Beef
28

SATURDAY
Chef's Choice

For parties of six or more, an 18% 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.

Main Plate Salads

VIKING STEAK SALAD 22
Hot-off-the-Grill, New York Strip Slices, Mixed Salad Greens, Red Onions, Tomatoes, Cucumbers, Danish Blue Cheese, Champagne Dressing

ALPINE *"Fitness"* CHICKEN BREAST 21
Boneless, Grilled, Marinated with Fresh Lime served "Swiss Style" with Refreshing Salads

COLD SALMON PLATTER *"The Little Mermaid"* *with "Sauce Verte"* 22

The Main Event - Specialty Entrées

JUMBO SHRIMP TIVOLI 29
Brushed with Olive Oil, White Wine, Fresh Meyer Lemon, Herbes de Provence on Saffron Rice

SALMON FILET 22
Citrus-seared with White Wine and Teardrop Tomatoes

SEA SCALLOPS *"Royal Copenhagen"* 26
Lightly sautéed with Garlic, Parsley and Vermouth

CAROLINA RAINBOW TROUT Boneless and *Almondine* 24

DOVER SOLE MEUNIÈRE *The Queen of Fish! A Classic!* 39

DUCK *"Orange You Delicious?!!"* 29
Perfumed with Grand Marnier and Orange Zest, roasted crispy

AUSTRALIAN LAMB CHOPS 36
Grilled with Fresh Tarragon Sauce..... "SENSATIONAL!"

VEAL *"ST. MORITZ"* *"Hit of the Alps!"* 28
Tender Parmesan-Crusted Medallions

CALF'S LIVER LYONNAISE *"..the Best in Town!"* 21
Sautéed with Sweet Onions and Applewood-Smoked Bacon

BONELESS SHORT RIBS OF BEEF 24
Fork-Tender, marinated in Burgundy Wine

NEW YORK STEAK AU POIVRE *"Where's the Boeuf?"* 29
Grilled with Armagnac and Five Peppercorn Sauce

TOURNEDOS ROSSINI *"...pure luxury on a plate"* 36
Filet Mignon sautéed with Madeira, topped with Foie Gras

LE PORTOBELLO BURGER 16
Perfectly Plump Portobello on a Toasted Bun, Grilled Red Onions, Cheese, Roasted Red Pepper Coulis

VEGETARIAN EXTRAVAGANZA 24
Seasonal Vegetables and Grains "..a culinary rainbow!"