

BAR MENU
HAPPY HOUR 4:30 PM TO 7:00 PM
SUNDAY THROUGH FRIDAY
25% DISCOUNT DURING HAPPY HOUR

HORS D'OEUVRE

French Onion Soup	Sm	\$14	Claudia's Spinach Salad	\$19
French Onion Soup	Lg	\$17	Duck Confit Salad	\$27
Soup of the Day	Sm	\$14	Mushroom Salad	\$18
Soup of the Day	Lg	\$16	Chicken Salad	\$22
Charcuterie Plate		\$25	Caesar Salad	Lg \$18
½ Dozen Escargot		\$20	Caesar Salad	Sm \$16
Duck Pate		\$20	Caesar Salad w/Chicken Breast	\$25
Baked Brie		\$24	Salad Vinaigrette	\$14
Stuffed Mushrooms		\$20	Shrimp Salad	\$33
Cheese Plate		\$22	Tomato Salad	\$16
Brie w/Apples		\$19	Cucumber Salad	\$17
Salmon Dumpling Lobster Sauce		\$22	Warm Salmon Salad	\$27
Jamon Serano melon		\$22	Artichoke Vinaigrette	\$18
Spanish Chorizo		\$20	Mussels Mariniere	\$21
Crab Cake		\$21	Tongue Vinaigrette	\$19
Lobster Ravioli		\$25	Shrimp(3)Monegasque Appetizer	\$24
Butternut Raviol		\$21	Shrimp(3) Escoffier Appetizer	\$24
Cheese Ravioli		\$21	Calamari Abalone Style	\$23
Smoked Salmon		\$24		

ENTREES SERVED WITH VEGETABLES

Petit Filet Mignon 6 oz	\$34	Beef Bourguignon	\$29
New York Steak Minute	\$29	Tenderloin Tip Béarnaise	\$29
Frog Legs Provencale	\$30	Calf Liver	\$29
Ch.Breast W/Tomato Povencal	\$30	Seafood Pasta	\$30
New York Steak Sandwich	\$26	Salmon Moutarde	\$29
Chicken Breast Sandwich	\$24	Filet of Trout Almondine	\$28
Chicken Pasta	\$26		

DESSERT

Crème Caramel	\$13	Homemade Assorted Sorbets	\$14
Bavarois	\$14	Chocolate Mousse	\$14
Charlotte	\$16	Homemade Vanilla Ice Cream	\$12 (2 Scp)
Café Glace	\$14	Profiterolles Au Chocolat	\$14
Peach Melba	\$14	Strawberry Feuillette	\$15
Meringue Glace	\$15	Cheesecake	\$14
Crème Brulee	\$14	Pears Belle Helene	\$14

Beers

Whiskey Barrel	1 pint, 6 oz	\$18.00
Surfing Hippos Hazy IPA, Pocock Brewing		\$12.00
Proper American Lager, Pocock Brewing		\$9.00
Lobotomy Bock		\$9.00
Goose Island IPA		\$8.00
Stone IPA		\$8.00
Firestone 805		\$8.00
Michelob Ultra		\$8.00
Mojave Red		\$7.00
Blue Moon		\$7.00
Bud Light		\$7.00
Coors Light		\$7.00
O'Douls (non-alcoholic)		\$7.00

Imported Beers

Alambic IPA (with Cognac)		\$15.00
Guinness Draught		\$9.00
Newcastle		\$9.00
Bohemia Pilsner		\$9.00
Stella		\$8.00
Negra Modelo		\$8.00
Modelo Especial		\$8.00
Heineken		\$8.00
Corona		\$7.00
Heineken 0.0 (non-alcoholic)		\$7.00

Tropical Drinks

In memory of our friend bartender Candy Menor, Le Chene is reviving the recipes of the tropical drinks made famous at Tips.

Lapu Lapu	\$23.00
<i>151 Rum, Dk. Rum, Lt. Rum, J.J.</i>	
Planters Punch	\$16.00
<i>Myers Rum, Lt. Rum, Grapefruit, J.J.</i>	
Scorpion	\$17.00
<i>151 Rum, Myers Rum, Gin, J.J.</i>	
Mai Tai	\$16.00
<i>Myers Rum, 151 Rum, Pineapple Juice</i>	
Universe	\$15.00
<i>Vodka, Midori, Sweet & Sour, Pineapple Juice</i>	
Blue Heaven	\$16.00
<i>Lt. Rum, Amaretto, Blue Curacao, Pineapple Juice</i>	
Moonlight	\$15.00
<i>Lt. Rum, Amaretto, Grenadine, Pineapple Juice</i>	
Le Chene Cooler	\$15.00
<i>Vodka, Sprite, Splash of J.J.</i>	
Dominating Lady	\$16.00
<i>Sabra Liqueur, B&B, Sprite</i>	
Kool Tradewind	\$16.00
<i>Vodka, B&B, Grenadine, Pineapple Juice, Orange Juice</i>	
TCB: Taking Care of Business	\$16.00
<i>Elvis Coconut Water, Rumchata, J.J.</i>	
Loaded Cargo	\$15.00
<i>Vodka, Banana Liqueur, Apricot Brandy, Pineapple Juice</i>	
The Wave	\$15.00
<i>Vodka, Blueberry Schnapps Sweet & Sour, J.J.</i>	
Le Chene Delight	\$15.00
<i>Malibu Spice Rum, Pina Colada Mix, J.J.</i>	