

Le Chene French Cuisine

Hors d'oeuvre

1/2 Dozen Escargot	\$22	Salmon Dumpling	\$22
Shrimp Monégasque	\$25	Lobster Ravioli	\$27
Shrimp Escoffier	\$25	Cheese Ravioli	\$22
French Onion Soup	\$17	Butternut Squash Ravioli	\$22
Stuffed Mushrooms	\$21	Sweet Potato Ravioli	\$22
Baked Brie	\$24	Artichoke Vinaigrette	\$19
Cheese Plate	\$23	Hearts of Palm	\$20
Charcuterie	\$25	Claudia's Spinach Salad	\$21
Chorizo (Hot / Mild)	\$20	Caesar Salad	\$18
Jamon Serrano (Prosciutto)	\$22	Caesar Salad with Chicken	\$25
Duck Pate	\$20	Mushroom Salad	\$20
Soft Shell Crab	\$25	Duck Confit Salad	\$28
Crab Cake	\$21	Shrimp Salad	\$34
Smoked Salmon	\$24	Cucumber Salad	\$17
Tongue Vinaigrette	\$20	Tomato Salad	\$16

Entrees

Salad Vinaigrette or Soup

Filet Mignon Au Poivre	\$52	Frog Legs Provencale	\$46
Filet Mignon Au Roquefort	\$52	Duck A L'Orange	\$47
Black Angus Bone-In Rib Eye	\$52	Duck Green Peppercorn	\$46
Osso Buco	\$49	Duck Amaretto	\$44
New York Bordelaise Butter	\$48	Duck Cranberry	\$44
Tenderloin Tip Béarnaise	\$46	Lobster Tail and Filet Mignon	MP
Beef Bourguignon	\$43	Lobster Tail	MP
Beef Tongue w/Capers	\$42	Lobster Fricassee	MP
Buffalo Rib Eye w/Oyster Mushrooms	\$52	Lobster Le Chene	MP
Boar Goulash	\$42	Scallops Provencale	\$50
Elk Chop with Cranberry	\$53	Shrimp Monégasque	\$50
Lamb Chop A'Lail	\$52	Shrimp Escoffier	\$50
Pork Chops Charcutiere	\$47	Shrimp Scallops Biarritz	\$46
Veal Chop w/ Morels	\$52	Halibut Meuniere	\$49
Veal Forestiere	\$44	Swordfish Grenobloise	\$46
Venison Loin Poivrade	\$50	Seafood Pasta	\$46
Sweetbreads Aux Morilles	\$47	Orange Roughy Bretonne	\$45
Calf's Liver Bercy	\$44	Salmon Feuillette	\$44
Rabbit Moutarde	\$43	Salmon Moutarde	\$44
Chicken Lobster Sauce	\$50	Sand Dabs Veronique	\$43
Chicken Strawberry	\$44	Calamari Abalone	\$43
Chicken with Dill sauce	\$43	Trout Almondine	\$40
Chicken Champagne	\$43	European Sea Bass Almondine	\$39
Chicken Pasta	\$42		

(MP = Market Price, please ask your server)

Chocolate or Grand Marnier Soufflé \$24 (Ask your server)