

AIXOIS

Dinner

HORS D'ŒUVRES

SOUPE À L'OIGNON GRATINÉE <i>Classic</i>	9
<i>French Onion Soup</i>	
SOUPE DU JOUR	6
ASSIETTE DE CHARCUTERIE <i>Country</i>	18
<i>pâté, chicken liver mousse, sliced cured sausage and condiments</i>	
SMOKED SALMON PLATE <i>Smoked</i>	14
<i>salmon, arugula, avocado, tomato, cream cheese</i>	
PLATEAU DE FROMAGE <i>Imported cheeses</i>	19
<i>with accoutrements</i>	
ESCARGOTS LA BOURGUIGNONNE <i>Half-</i>	12
<i>dozen snails with mushrooms in an herbed-garlic butter sauce</i>	
CUISSES DE GRENOUILLES	16
PROVENÇALES <i>Frog legs sautéed in an herbed-garlic butter sauce</i>	
POMMES FRITES <i>Add truffle oil \$2</i>	4

SALADES

CAESAR SALADE <i>House-made Caesar dressing, parmesan cheese, tomatoes, croutons</i>	11
SALADE MAISON <i>Boston Bibb lettuce, tomato, walnuts, citrus vinaigrette.</i>	8
<i>Add Roquefort \$2</i>	
SALADE DE CHEVRE CHAUD <i>Warm goat cheese on baguette, baby spinach, roasted pecans, strawberries, balsamic vinaigrette</i>	12
SALADE D'AVOCAT ET CREVETTES* <i>Arugula, avocado, grapefruit, pepitas seeds, grilled shrimp, rose cocktail sauce, balsamic vinaigrette</i>	14

ONGLET GRILLÉ AU POIVRE* <i>Grilled certified angus hanger steak, green peppercorn sauce, salad, pommes frites</i>	29
CHICKEN PAILLARD* <i>Boneless chicken breast pounded, sautéed with capers, tomatoes, shallots, and lemon, with mashed potatoes and vegetable du jour</i>	26
PÂTES FRAÎCHES AUX CREVETTES <i>shrimps sautéed in a white wine sauce, tossed over egg fettuccini</i>	24

FRUITS DE MER

OYSTERS*

From Cape Cod MA
2.75 ea

MOULES MARINIÈRES* 18
Mussels in a shallot and herb-wine broth with pommes frites

MOULES AU SAFRAN* 21
Mussels in a saffron cream sauce with pommes frites

MOULES AU ROQUEFORT* 21
Mussels in a Roquefort cream sauce with pommes frites

SHRIMP COCKTAIL* 16

SANDWICHES

ROYALE WITH CHEESE <i>All-natural certified Black Angus beef, gruyère cheese, served with salad and pommes frites</i>	18
AIXOIS SALMON BURGER <i>Grilled salmon filet, capers, shallots, butter sauce, and spicy aioli on a toasted bun, pommes frites. Add Gruyere \$2</i>	17
CROQUE MONSIEUR <i>Classic grilled French ham and cheese with béchamel Add an over easy egg \$2</i>	13
SAVORY CREPE DU JOUR	19

Entrees

DUCK LEG CONFIT DE CANARD <i>Veal demi-glace, mashed potatoes, grilled zucchinis</i>	26
PÂTES FRAÎCHES AUX LEGUMES <i>Sautéed vegetables and parmesan cheese fettuccini pasta</i>	16
TRUITE SAUMONÉE POÊLÉE	26
AMANDINE* <i>Filet of ruby red trout, lemon juice, shallots, and almonds, with rice pilaf and vegetable du jour</i>	
SAUMON GRILLÉ* <i>Grilled Atlantic salmon, Beurre maître d'hôtel, sautéed spinach.</i>	29

***NO SPLITTING OR DISCOUNTS AVAILABLE FOR PRIX FIXE MENU ITEMS, PLEASE**

SPLIT ANY ENTRÉE FOR AN ADDITIONAL \$6.00. SPLIT ANY SALADE FOR AN ADDITIONAL \$4.00.

**These items may be consumed raw and/or undercooked. Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses.*