

# AIXOIS

Dinner

## FRUITS DE MER

### HORS D'ŒUVRES

SOUPE À L'OIGNON GRATINÉE <i>Classic French Onion Soup</i>	11
SOUPE DU JOUR	6
ASSIETTE DE CHARCUTERIE <i>Country pâté, chicken liver mousse, sliced cured sausage and condiments</i>	19
SMOKED SALMON PLATE* <i>Smoked salmon, arugula, avocado, tomato, cream cheese</i>	16
PLATEAU DE FROMAGE <i>Imported cheeses with accoutrements</i>	19
ESCARGOTS LA BOURGUIGNONNE <i>Half-dozen snails with mushrooms in an herbed-garlic butter sauce</i>	13
CUISSES DE GRENOUILLES PROVENÇALES <i>Frog legs sautéed in an herbed-garlic butter sauce</i>	16
POMMES FRITES <i>Add truffle oil \$2</i>	6

### SALADES

CAESAR SALADE <i>House-made Caesar dressing, parmesan cheese, tomatoes, croutons</i>	14
SALADE MAISON <i>Boston Bibb lettuce, tomato, walnuts, citrus vinaigrette. Add Roquefort \$2</i>	10
SALADE DE CHEVRE CHAUD <i>Warm goat cheese on baguette, baby spinach, roasted pecans, strawberries, balsamic vinaigrette</i>	13
SALADE D'AVOCAT ET CREVETTES* <i>Arugula, avocado, grapefruit, pepitas seeds, grilled shrimp, rose cocktail sauce, balsamic vinaigrette</i>	16

ONGLET GRILLÉ AU POIVRE* <i>Grilled certified angus hanger steak, green peppercorn sauce, salad, pommes frites</i>	30
CHICKEN PAILLARD* <i>Boneless chicken breast pounded, sautéed with capers, tomatoes, shallots, and lemon, with mashed potatoes and vegetable du jour</i>	27
PÂTES FRAÎCHES AUX CREVETTES* <i>Shrimps sautéed in a white wine sauce, tossed over egg fettuccini</i>	25

### OYSTERS\*

*From Cape Cod, MA  
2.85 ea.*

MOULES MARINIÈRES* <i>Mussels in a shallot and herb-wine broth with pommes frites</i>	21
MOULES AU SAFRAN* <i>Mussels in a saffron cream sauce with pommes frites</i>	24
MOULES AU ROQUEFORT* <i>Mussels in a Roquefort cream sauce with pommes frites</i>	24

SHRIMP COCKTAIL\* 19

### SANDWICHES

ROYALE WITH CHEESE* <i>All-natural certified Black Angus beef, gruyere 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.</i>	17
CROQUE MONSIEUR <i>Classic grilled French ham and cheese with béchamel Add an over easy egg \$2</i>	14
SAVORY CREPE DU JOUR	18

### Entrees

DUCK LEG CONFIT DE CANARD <i>Veal demi-glace, mashed potatoes, sautéed mushrooms</i>	27
PÂTES FRAÎCHES AUX LEGUMES <i>Sautéed vegetables and parmesan cheese fettuccini pasta</i>	18
TRUITE SAUMONÉE POÊLÉE AMANDINE* <i>Filet of 10oz ruby red trout, lemon juice, shallots, and almonds, with rice pilaf and vegetable du jour</i>	29
SAUMON GRILLÉ* <i>Grilled Atlantic salmon, sauteed leeks lemon white wine saffron sauce over lentils.</i>	30
FOIE DE VEAU SAUTÉ <i>Sautéed veal liver, caramelized onions apple compote</i>	27

**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.*