

# Chez Simo Bistro



## Hors d'œuvres

- Soupe a l'oignon gratinée gruyère and crouton.....8.00
- Soupe du Jour .....6.00
- Terrine de Foie Gras .....12.00
- Ragoût de Champignons, mélange of mushrooms, shallots with Madeira wine.....9.00
- Escargot à la Bourgogne snails in pernod garlic herb butter.....9.00
- Saumon Fumée with cream fraiche,capers, and brioche .....9.00
- Moules Marinere or Provençale. Mussels steamed in white wine OR Tomato, Herbs and Garlic.....12.00
- Shrimp à la marocaine, Chermoula, garlic, olive oil, .....11.00

## LES SALADES

- SALADE MAISON mixed greens with Dijon vinaigrette ..... 7.00
- ROASTED BEET SALAD with green beans, Almonds, roasted shallots vinaigrette. ....8.00
- SALADE LYONNAISE mixed greens topped with a creamy poached egg, lardon, croutons.....8.00

## PLATS PRINCIPAUX

- STEAK POMMES FRITES grilled bistro steak with maitre d' butter.....19.00
- BRAISED LAMB SHANK with petit legumes, couscous.....22.00
- POULET ROTI Roasted Chicken Marinated in Olive Oil, Garlic, Herbs, served with Mashed Potatoes Mixed Vegetables...18.00
- COQ AU VIN French braised chicken cooked in red wine, lardon, mushrooms, and vegetables .....18.00
- STEAK AU POIVRE New York strip, haricots verts, French fries, with Cognac Cream Sauce.....25.00
- CANARD à deux façons seared duck breast, leg confit, polenta, Braised Red Cabbage.....24.00
- CROQUE MONSIEUR. French Ham and Gruyere Sandwich on country bread /home fries.....15.00
- PASTA DU JOUR.....18.00
- POISSON DU JOUR.....23.00

## Desserts ..\$8

Tarte Tatin With crème anglaise and vanilla ice cream

Crème brûlée

Mousse au chocolat

Crêpe Suzette With vanilla ice cream

Lemon Tart

Chocolate Truffle Cake With Raspberry Coulis

Profiteroles vanilla ice cream topped with chocolate sauce

Café American 3.00	Cappuccino 4.00	Hot Tea 3.00
Café au lait 3.00	Espresso 3.00	Ice Tea 3.00