

# Caprice Bistro

## LUNCH MENU COMING FEBRUARY 9TH

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### *Petit Plates, Soups & Salads*

#### **Pomme Frites 6**

*Crispy French Fries with Garlic Lemon Aioli*

#### **Soup du Moment 11**

*Based on seasonal availability; please ask your server*

#### **French Onion Soup 12**

*Sliced Onions stewed in Chicken Broth topped with Crouton and Melted Gruyere*

#### **Mac & Cheese Gratin 10**

*House Made Béchamel with Gruyere Cheese topped with Buttery Breadcrumbs*

#### **Petit Friture 10**

*Whole Crispy Fried Smelt Basket with Tartar Sauce & Lemon*

#### **Salad Meli Melo (gf) 12**

*Artisan Lettuces tossed in a Verjus Vinaigrette with Parmesan and Cherry Tomatoes*

#### **Salad Nicoise Base 12**

*Artisan Greens, Hard-boiled Eggs, Green Beans, Cherry Tomatoes, Potatoes, Parmesan, and Niçoise Olives with a Bright Verjus Vinaigrette*

#### **Salad Protein Options:** Oil Packed Tuna \$6,

Grilled Chicken Breast \$6, Grilled Shrimp \$8, Grilled Salmon \$8, Catch of the Day MP

#### **Planche de Fromage & Charcuterie 15**

*A Selection of Pates, Saucissons, Cured Meats and Imported and Domestic Cheeses*

### *Crepes, Sandwiches & Entrees*

#### **Crepe Caprice 14**

*Delicate Crepes filled with Spinach, Gruyere, Parmesan, and Brie topped with a Mushroom Sauce*

#### **Chicken & Mushroom Crepe 16**

*Shredded Chicken in a Rich Mornay Sauce with Bacon Lardons*

#### **Croque Monsieur 15**

*Buttery Toasted Brioche Bread with Ham, Gruyere Cheese, House Made Béchamel sauce.*

#### **Pork Cheek Sandwich 18**

*Buttery Toasted Brioche Bread with Slow Braised Pork Cheeks in a Demi Glace reduction Topped with House Made Slaw & Sweet Pickles*

#### **Duck Confit Grilled Cheese 14**

*Buttery Toasted Brioche Bread, Slow braised Duck leg with Cherry Coulis and Gruyere Cheese*

#### **French Onion Burger 16**

*Certified Angus Beef Patty topped with French Onion Reduction and melted Gruyere Cheese on a Toasted Onion Bun.*

#### **Mussels & Frites 15**

*Steamed Mussels in your choice of Marinier, Provençal, or Curry Broth*

#### **Beef Bourguignon 28**

*Tender Beef Cuts stewed in Red Wine with Lardons, Onions, Mushrooms, and Carrots*

#### **Steak Frites - market price**

*Butcher's Cut of the Day Seared and Topped with Au Poivre*

#### **Catch Of The Day - market price**

*Chef's Catch of the Day - Ask Your Server for Details*

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