

EARLY BIRD MENU

Available nightly from 4-6 pm (Orders must be placed by 6:15)

ENTREES

QUICHE LORRAINE

Served with choice of soup of the day, French onion soup, Anjou salad or frites. 14

CROQUE MONSIEUR

Warm French-style ham and cheese on Gil's sourdough bread, topped with Gruyere cheese and béchamel sauce. Served with choice of soup of the day, French onion soup, Anjou salad or frites. 14.5 Add an egg. 16

TILAPIA

Parmesan crusted, served with mashed potatoes and haricots vert finished with lemon butter sauce. 15

SHRIMP LINGUINI

With andouille sausage, mushrooms, tomatoes and Creole cream sauce. 17

SALMON

On a bed of sautéed tomatoes, onions and mushrooms. 18.5

SAUTÉED CHICKEN

With creamy mushroom sauce served with roasted potatoes and fresh vegetable of the day. 17

SOUPS & SALADS

FRENCH ONION SOUP

Small. 5

CLASSIC CAESAR

Small. 4

ANJOU SALAD

Mixed greens with bacon, tomato and red onion, topped with goat cheese croutons. Small. 3.5

DESSERTS

CHEESECAKE TART

Served with fresh fruit compote. 3

CHOCOLATE TART

Served with fresh fruit compote. 3

GLASS OF HOUSE WINE 5

COMPLIMENTARY FRENCH BREAD

All tables will be greeted with one loaf of complimentary French bread for up to four guests. You may request an additional loaf for \$3.