

La Carte
de
Voilà!

{ HORS D' OEUVRES }

SOUPE DU JOUR	8	SALADE DE LAITUE AUX HERBES FRAICHES	12
<i>Soup of the day</i>		<i>Bibb lettuce salad with fresh herbs</i>	
SOUPE A'LOIGNON	8	PATÈ	8
<i>Onion soup</i>		<i>Selection of the day</i>	
SALADE MAISON	6	SALADE DE CRESSON À L'ORANGE	10
<i>House salad</i>		<i>Watercress salad with fresh oranges and red onions</i>	
SALADE D'ENDIVES ET CRESSON AU BLEU	12	ASSIETTE DE FROMAGES	14
<i>Belgium endive-watercress salad with walnuts and blue cheese</i>		<i>Cheese plate selection</i>	

{ LES ENTRÉES }

*KOBE BEEF HAMBURGER	14	*COTE DU PORC GRILLÉE	17
<i>Kobe beef, brie, caramelized onions served with fries</i>		<i>Grilled pork chop in extra virgin olive oil, lemon, garlic and herbs</i>	
*MIGNON DE PORC À LA SAUGE	19	SUPRÊME DE POULET AUX TOMATES SÉCHÉES	19
<i>Pork Tenderloin in white wine and sage demi-glaze</i>		<i>12oz Chicken suprême breast with a sundried tomato sauce</i>	
*ONGLET A L'ECHALOTTE	18		
<i>Hanger steak in a shallot sauce</i>			
BOEUF BOURGUIGNON	19	STEAK FRITES GRILLÉ	
<i>Braised beef short ribs in red wine</i>			
*SAUMON GRILLÉE ET SALADE DE FENNOUIL	20	*ONGLET	20
<i>Grilled wild salmon with a fennel salad</i>		<i>Hanger Steak</i>	
GNOCCHI PROVENÇALE	17	*NEW YORK 10 OZ	31
<i>House made gnocchi with tomato, shaved fennel, olives niçoise</i>		<i>Strip Loin Steak</i>	
		Choice of	
		<i>Truffle Butter, Anchovie Butter or Beurre Maitre d'Hotel</i>	

{ LES SIDE DISH }

LEGUMES DU JOUR	8
<i>Vegetable of the day</i>	
PURÉE MAISON	6
<i>Mashed potatoes</i>	
FRITES	5
<i>French fries</i>	
GRATIN DAUPHINOISE	8
<i>Scalloped potato gratin</i>	

{ LES MOULES }

MOULES AU BLEU	14
<i>Mussels with blue cheese and cream</i>	
MOULES PROVENÇALE	14
<i>Mussels in white wine, tomatoes, garlic, & fresh herbs</i>	
MOULES MARINIÈRE	14
<i>Mussels, white wine, celery, onions and thyme</i>	

{ LES DESSERTS }

CRÈME BRÛLÉE	7
<i>Creme brûlée</i>	
TARTE AU CITRON	6
<i>Lemon tart</i>	
TARTE TATIN	7
<i>Warm apple tart</i>	
SORBET DU JOUR	8
<i>Selection of the day</i>	
PROFITÉROLES AU CHOCOLAT	9
<i>Ice cream filled puffed pastries with warm chocolate sauce</i>	
CHOCOLAT POT DE CRÈME	7

SPECIALS EVENTS

WEDNESDAYS

THREE COURSE DINNER FOR \$30

**DINE OFF OUR REGULAR MENU AND CHOOSE ONE
HORS D'OEUVRES, ONE ENTRÉE, AND ONE DESSERT
FOR \$30**

Specials, Steak Frites, and Cheese plates
are excluded.

SUNDAYS

WINE SPECIAL

**ENJOY BOTTLES OF WINE FOR 50% OFF WHEN
YOU JOIN US FOR DINNER. ENTRÉE PURCHASE
MUST BE MADE TO RECEIVE WINE SPECIAL.**

Special Events are subject to change.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

20% gratuity will be added to parties of 6 or more.