

CHEESE PLATTER W/GRAPES, APPLES & CANDIED WALNUTS	15.75
CHILLED ARTICHOKE WITH MUSTARD VINAIGRETTE	15.95
CRAB CAKE WITH ORANGE AND CAPER AIOLI	16.50
CALAMARI, SERVED CRISPY WITH MARINARA SAUCE	18.50
ESCARGOTS (SNAILS)	15.75
COUNTRY PATE AND CHICKEN LIVER MOUSSE	16.95
MUSSELS IN GARLIC & WHITE WINE BROTH	19.75
SMOKED SALMON W/TRADITIONAL GARNISHMENTS	16.75
OLIVES, HERB MARINATED	11.00
SAUCISSON, PROSCIUTTO, PARMESAN CHEESE & OLIVES	17.50
CHICKEN TENDERS WITH POMMES FRITES	14.75

## SOUPS & SALADS

ONION SOUP "GRATINÉE"	15.50
SOUP DU JOUR	12.75
BISTRO SALAD WITH WALNUT VINAIGRETTE	
SALAD LYONNAISE WITH POACHED EGG, BACON & CROUTONS	
CRISPY GOAT CHEESE WITH BEETS & CHOPPED EGGS	
CLASSIC CAESAR	16.50
WITH SHRIMP - ADD 13.50 WITH CHICKEN -	- ADD 11.50
WITH STEAK - 12.50 WITH SALMON -	- ADD 14.50
SEARED AHI TUNA NIÇOISE WITH WALNUT VINAIGRETTE	



MIRAMAR BURGER 16.50 MIRAMAR BURGER WITH CHEESE 17.50 HIGHWOOD BURGER W/MUSHROOMS, BACON & MOZZARELLA 18.50

ALL SERVED WITH POMMES FRITES



## BUILD YOUR OWN SEAFOOD PLATTER

OYSTERS	4.50 EA
JUMBO SHRIMP	4.50 EA
SNOW CRAB CLAWS	4.50 EA
MANILA CLAMS	2.50 EA

## PRIVATE DINING ROOMS

AVAILABLE FROM 10-300 GUESTS BAR/BAT MITZVAHS, SWEET 16, CORPORATE DINNERS, BABY SHOWERS, RECEPTIONS, REUNIONS, WEDDINGS, REHERSAL DINNERS, BRIDAL SHOWERS, CORPORATE LUNCHEONS, MEETINGS AND ANNIVERSARIES!

20% GRATUITY ADDED TO GROUPS OF EIGHT OR MORE



CUBAN HAM & CHEESE	14.95
PRESSED CHICKEN PESTO	15.95
ITALIAN SAUSAGE "GOP SANTI"	15.75
CROQUE MONSIEUR	15.75
CROQUE MADAME	16.75

ALL SERVED WITH POMMES FRITES



OMELET OF THE DAY WITH EGG WHITES ADD 1.50 19.50 ROASTED SALMON AND MUSHROOMS W/HORSERADISH SAUCE 32.95 ROASTED SEA SCALLOPS WITH OYSTER MUSHROOMS 33.25 BOUILLABAISSE (SEAFOOD SOUP) WITH PERNOD BROTH 33.75 DUCK CONFIT SALAD WITH APPLES, WALNUTS & BLUE CHEESE 23.50 DOVER SOLE ALMONDINE WITH FRENCH GREEN BEANS 36.50 FREE RANGE HERB ROASTED CHICKEN W/MASHED POTATOES 29.95



MACARONI GRATIN W/ BACON 21.50 LINGUINI W/ CLAMS. SPINACH AND GARLIC 29.50 GNOCCHI WITH TOMATO BASIL SAUCE 24.95



39.50 STEAK CLASSIQUE "MAITRE D' BUTTER"

STEAK BLUE CHEESE

STEAK BLACK PEPPERCORN SAUCE



TOFFEE PLATE BANANA BREAD PUDDING **PROFITEROLES** CRÈME BRÛLÉE CHOCOLATE TERRINE APPLE TART TIRAMISU

10.00 PER



