

# JACQUES

- BRASSERIE -

## Hors d'Oeuvres

<b>SALADE VERTE</b> <i>mesclun salad, white wine shallot dressing</i>	7. <sup>00</sup>
<b>SALADE D'ENDIVES</b> <i>endives salad, blue cheese pecans</i>	10. <sup>00</sup>
<b>SALADE DE TOMATES ET CHEVRE</b> <i>tomato and goat cheese salad, arugula and walnut</i>	10. <sup>00</sup>
<b>SALADE DE BETTRAVE</b> <i>beet salad, chopped endives, manchego cheese</i>	11. <sup>00</sup>
<b>FRISEE AUX LARDONS</b>	11. <sup>00</sup>
<b>ESCARGOTS</b>	10. <sup>00</sup>
<b>SOUPE A L'OIGNON</b>	10. <sup>00</sup>
<b>SOUPE DU JOUR</b>	8. <sup>00</sup>
<b>TERRINE DE CAMPAGNE MAISON</b>	10. <sup>00</sup>

<b>SALADE DE HOMARD</b> <i>lobster salad, celeri remoulade and ginger mustard saue</i>	16. <sup>00</sup>
<b>CRAB CANNELONI</b> <i>canneloni stuffed with crab meat and asparagus</i>	12. <sup>00</sup>
<b>FOIE GRAS CHAUD</b> <i>panseared foie gras, marinated figs and red wine reduction</i>	18. <sup>00</sup>
<b>TARTARE DE THON FRAIS</b> <i>fresh tuna tartar with grilled sesame seeds</i>	14. <sup>00</sup>
<b>TARTE A L'OIGNON</b> <i>goat cheese and onion tart</i>	10. <sup>00</sup>
<b>SIX OYSTERS ON A HALF SHELL</b>	15. <sup>00</sup>
<b>SARDINES POILÉES</b> <i>sauteed sardines, tapenade, caramelized onions on puff pastry</i>	11. <sup>00</sup>
<b>BRANDADE DE MORUE</b> <i>cod fish and potato puree, garlic and olive oil</i>	9. <sup>00</sup>

## Moules Frites 20.<sup>00</sup>

<b>MARINIÈRES:</b> CHARDONNAY GARLIC PARSLEY
<b>POULETTE:</b> CHIVE AND CREAM
<b>PROVENCALE:</b> TOMATO GARLIC AND BASIL
<b>THAI:</b> GINGER AND LEMONGRASS
<b>BASQUAISE:</b> SAFFRON AND GARLIC TOMATO
<b>DIJONNAISE:</b> MUSTARD, SHALLOTS, GARLIC

## Plats Principaux

<b>SALADE NICOISE</b> <i>seared tuna, hard boiled egg, potatoes, olives and baricot vert</i>	20. <sup>00</sup>
<b>TILAPIA</b> <i>panseared tilapia, bottom mushrooms, zucchini and miso sauce</i>	23. <sup>00</sup>
<b>FISH &amp; CHIPS</b> <i>cod fish in a belgian beer batter and tartar sauce</i>	21. <sup>00</sup>
<b>SAUMON</b> <i>panseared filet of salmon, lentil salad and mustard sauce</i>	24. <sup>00</sup>
<b>TRUITE</b> <i>crispy skin trout, white polenta and white wine mushroom</i>	22. <sup>00</sup>
<b>COQUILLES ST JACQUES</b> <i>roasted sea scallops and wild mushroom risotto</i>	29. <sup>00</sup>
<b>PAPARDELLE</b> <i>papardelle, wild mushrooms and herb cream sauc</i>	18. <sup>00</sup>
<b>POULET ROTI</b> <i>roasted half chicken, garlic mashed potatoes, sauteed spinach</i>	21. <sup>00</sup>
<b>CANARD A L'ORANGE</b> <i>roasted duck breast, prune gnocchis, scallion</i>	24. <sup>00</sup>
<b>ONGLET DE BOEUF</b> <i>panseared hanger steak, vegetables, mashed potatoes and red wine sauce</i>	22. <sup>00</sup>
<b>STEAK FRITES</b> <i>sauce bearnaise or au poivre</i>	29. <sup>00</sup>
<b>STEAK TARTARE</b> <i>with pommes frites</i>	23. <sup>00</sup>
<b>JACQUES'S BURGER</b> <i>100% sirloin, blue cheese, apples on brioche bun</i>	16. <sup>00</sup>
<b>TAJINE D'AGNEAU</b> <i>lamb stew, with artichoke and mixed vegetables</i>	26. <sup>00</sup>

## DAILY SPECIALS

<b>MONDAY</b> CASSOULET 25. <sup>00</sup>
<b>TUESDAY</b> COQ AU VIN 23. <sup>00</sup>
<b>WEDNESDAY</b> BOUILLABAISSE 30. <sup>00</sup>
<b>THURSDAY</b> VEAL RISOTTO 26. <sup>00</sup>
<b>FRIDAY</b> ROASTED PORK CHOP 26. <sup>00</sup>
<b>SATURDAY</b> CALF'S LIVER 25. <sup>00</sup>
<b>SUNDAY</b> COUSCOUS ROYAL 25. <sup>00</sup>

## Sides

SAUTEED SPINACH 8. <sup>00</sup>
GARLIC MASHED POTATOES 6. <sup>00</sup>
POMMES FRITES 6. <sup>00</sup>
HARICOT VERT 7. <sup>00</sup>
WILD MUSHROOMS 8. <sup>00</sup>

### Belgian Feast

*Monday nights*  
**MOULES, FRITES**  
*and your choice of A DRAFT BEER*  
20.<sup>00</sup> CASH ONLY

Lunch:	12:00 - 3:00pm
Dinner:	5:30 - 11:00pm
	Fri. and Sat. till 12am
Brunch:	Sat. 11:30 - 3:30pm
	Sun. 11:30 - 4:00pm

No Substitutions Please - Subcharge for shared plates

Appetizer \$2.50 Main \$4.00