

Chez Lucienne

A P P E T I Z E R S

Organic greens with herb dressing

Poached Leeks with homemade vinaigrette.

Grilled lamb sausage with couscous salad

Soup of the day, .ask your sever

\$14 Lunch prix
fixe

2 course Lunch
menu

Appetizer and
Entree

Or

Entree and
Dessert

E N T R E E S

Sauteed calf liver with mashed Potatoes and
red wine shallot sauce

Braised free range chicken with pearl onions,
bacon, mushrooms, summer vegetables and
red wine Sauce.

Make your own omelet (Choose 2 items)

Herbs, onions, mushrooms, tomatoes,
vegetables, cheddar, swiss, ham. served with
green salad

Farm raised steamed mussels with creamy
white wine, shallots, parsley, french fries.

100% Freshly Ground Certified Black Angus
beef burger with French fries.

Le croque monsieur ,Gruyere cheese, toasted
country bread, melted grated
cheese with your choice of Ham or Turkey.

D E S S E R T S

CHOCOLATE MOUSSE or BLUEBERRY TART

No substitutions, no modifications. Limit 4 credit cards per check, please.

