

# Gourmet Room

## Les Hors D'Œuvres

- Charcuterie* .....20 -  
*A plate of country style pâté, sliced cured meats, local New England cheeses, with whole grain mustard, cornichon pickles and sweet cherry peppers.*
- Pan Roasted Duck Leg Confit* .....13 -  
*With mixed organic greens.*
- Escargot Bourguignonne* .....13 -  
*French Helix snails in Burgundy butter, served with garlic bread.*
- Beet & Goat Cheese Tart* .....13 -  
*Roasted beets with Vermont Chèvre cheese. Served warm with micro greens. Balsamic reduction.*
- Butternut-Amaretto Ravioli* .....13 -  
*Sage-butter sauce, topped with freshly grated Reggiano Parmesan cheese.*
- Maine Lobster Tail* .....19 -  
*Steamed hard shell simply served, with butter and fresh lemon.*
- Shrimp Cocktail*..... 4 - Each  
*Chilled jumbo shrimp, minimum four per order, served with cocktail sauce and traditional garnishes.*
- \* *Chilled Wellfleet Oysters* .....14 -  
*Shucked to order. Served with Proseco Mignonette Sauce.*
- \* *Chilled Shellfish Sampler* .....52 -  
*A grand feast of the finest shellfish.*
- Domestic Caviar* .....Market Price  
*North American sturgeon found in North West waters. We offer a light and delicate-tasting Black Hackleback,*

## *Les Potages*

- Baked French Onion Soup au Gruyère* ..... 7 -  
*Baked to a golden brown.*
- New England Clam Chowder* ..... 7 -  
*Our own version, thick and creamy.*
- Lobster Bisque* ..... 9 -  
*Baked encroute.*
- Soup Du Jour* ..... 7 -  
*Chef's soup of the day.*

## *Les Salads*

- Caesar the Aristocrat of Salad* ..... Served for Two 26 -  
*Prepared tableside, a House specialty.*
- Roasted Pear Salad* ..... 12 -  
*Port wine roasted pear over arugula with blue cheese, walnuts and sesame vinaigrette.*
- Beefsteak Tomatoes With Fresh Vermont Mozzarella* ..... 13 -  
*Sliced juicy tomatoes with fresh basil, Woodstock Water Buffalo mozzarella, and aged Balsamic Vinaigrette.*
- Spinach Salad with Crottin Cheese and Sliced Beets* ..... 12 -  
*Handmade fresh Vermont Crottin goat cheese served warm over baby spinach with sliced beets and sweet onion. Raspberry Vinaigrette.*
- Chilled Wedge of Iceburg* ..... 10 -  
*With Roquefort dressing and apple wood-smoked bacon.*

# Entrées

## Boeuf

- New York Sirloin Strip Steak* .....38 -  
14 oz. Trimmed Certified Angus Beef®, center cut, 50 days wet aged. Maitre de hotel.
- Pizzaiola New York Strip* .....42 -  
14 oz. Certified Angus Beef® sliced with garlic, roasted peppers, onions and Reggiano Parmesan cheese.
- U.S.D.A. Bone-in Prime Delmonico Steak* .....49 -  
20 oz. Bone-in rib eye topped with a flavorful mixed mushroom ragout.
- Steak Fromage* .....42 -  
10 oz. Center cut filet mignon stuffed with Great Hill blue cheese, wrapped in apple wood-smoked bacon, with port wine reduction.
- Filet and Lobster Louis IV* .....39 -  
The finest tenderloin of beef served with native Maine lobster tail, artichoke and Sauce Béarnaise.
- Prime Rib of Beef au Jus* .....36 -  
Extra thick cut of Certified Angus Beef® sliced on the bone, roasted to perfection. Served au jus, with horseradish sauce.

## Les Specialties de la Maison

- Cafe Escadrille's Famous Chateaubriand* ..... For Two 78 -  
The finest tenderloin of beef, tender and succulent, prepared to your liking. Surrounded with bouquettiere of fresh vegetables, Duchess potatoes and Sauce Béarnaise.
- Roast Rack of Lamb* ..... For Two 78 -  
Slow roasted lamb rack, seasoned with Dijon mustard. Surrounded with bouquettiere vegetables, Duchess potatoes. Served with minted lamb demi glace.
- Veal Rib Chop à la Oscar* .....40 -  
Herb grilled veal chop with Alaskan King crabmeat, asparagus and Béarnaise Sauce.
- Calves Liver* .....29 -  
Sliced fresh calves liver, pan fried with apple wood-smoked bacon, smothered with caramelized onions.
- Herb Roasted Statler Chicken Breast* .....32 -  
Served on a bed of spinach in its own juices.

## *Poissons*

<i>Chef's Seafood Selection</i> .....	<i>Market Price</i>
<i>Our chef's preparation of local or seasonal seafood delivered daily to our door.</i>	
<i>Alaskan Halibut</i> .....	<i>35 -</i>
<i>Oven roasted halibut fillet with braised endive and horseradish aioli.</i>	
<i>Dover Sole Provencal</i> .....	<i>Market Price</i>
<i>Sautéed with fresh garlic, chopped tomato, basil, olives, artichoke, lemon and white wine.</i>	
<i>Bouillabaisse Royale</i> .....	<i>38 -</i>
<i>A selection of the finest New England fish and shellfish presented in a large bowl with a flavorful seafood soup provencal.</i>	
<i>Baked Alaskan King Crab Legs</i> .....	<i>44 -</i>
<i>One pound of large split crab legs served with drawn butter.</i>	
<i>New England 3 lb. Lobster</i> .....	<i>Market Price</i>
<i>Boiled, broiled or baked stuffed.</i>	

## *Potato Side Dishes*

<i>Baked Idaho Potato</i> .....	<i>5 -</i>
<i>Baked Sweet Potato</i> .....	<i>5 -</i>
<i>French Fried Potatoes</i> .....	<i>5 -</i>
<i>Mashed Potato with Garlic and Crisp Onions</i> .....	<i>5 -</i>
<i>Au Gratin Potatoes</i> .....	<i>6 -</i>

## *Vegetable Side Dishes*

<i>Asparagus Hollandaise</i> .....	<i>8 -</i>
<i>Sautéed Fresh Spinach</i> .....	<i>7 -</i>
<i>Creamed Spinach</i> .....	<i>7 -</i>
<i>Sautéed Mushrooms</i> .....	<i>8 -</i>
<i>Grilled Portobellos</i> .....	<i>8 -</i>
<i>Caramelized Onions</i> .....	<i>7 -</i>
<i>Butternut Squash</i> .....	<i>7 -</i>

*The Commonwealth of MA suggests that consumption of raw or under cooked food may be harmful to your health.  
These items are served raw or can be cooked to your specifications.*

*\* Before placing your order, please inform your server if a person in your party has a food allergy.*

# Tablesides Desserts

For two persons - your choice - 24 -

## Crêpes Donaldo

A house specialty. Fresh strawberries and warm Grand Marnier sauce, served over a French vanilla ice cream crêpe.

## Cherries Jubilee

French vanilla ice cream served with a classic Black Bing cherry sauce, flambéed.

## Bananas Foster

Fresh sliced bananas flamed with Crème de Banana liqueur, served over ice cream.

# Other Dessert Selections

Made Here Daily at The Cafe Escadrille

Seasonal Dessert Special .....	8 -
Death By Chocolate Cake.....	9 -
<i>Layers of chocolate brownie with chocolate mousse, mocha mousse, chocolate meringue, and chocolate ganache with a warm mocha rum sauce.</i>	
Classic Crème Brulée.....	8 -
<i>Smooth rich vanilla custard topped with a sheer layer of crisply caramelized sugar. A Trinity College recipe for "Cambridge Burnt cream" dating from the 1860's.</i>	
Ice Cream Profiteroles .....	8 -
<i>French vanilla, cappuccino and pistachio ice cream puffs served with our own chocolate sauce poured tableside.</i>	
Fresh Strawberries With Grand Marnier.....	9 -
<i>Sliced ripe strawberries with Grand Marnier liqueur and fresh whipped cream.</i>	

## Cognacs

Hennessy Elipse .....	330 -
Hennessy Richard.....	325 -
Hennessy XO .....	19 -
Ferrand Selection des Anges, 25-35 Years Old.....	22 -
Ferrand Memoire, 1914 Vintage .....	48 -
Louis XIII .....	180 -

## Ports

Taylor 10 Year Tawny.....	9 -
Ramos Pinto "Quinta Do Bom Retiro" 20 Year Tawny .....	14 -
1994 Dow's Vintage.....	22 -

## Dessert Wines

	Glass	Bottle
Nicolas Feuillatte, Brut Cuvee, NV.....	16 -	63 -
Pacific Rim.....	9.50	38 - (Half Bottle)
Inniskillin Ice Wine.....	22 -	95 - (Half Bottle)
Chateau La Rame St. Croix Du Mont .....	90 -	
Chateau Climens "Barsac 1st Cru" .....	75 -	(Half Bottle)