

Lunch

Brasserie du Soleil

BRASSERIE SALAD

MADE TO YOUR DESIGN—
CHOOSE FROM OVER 30 FRESH INGREDIENTS
\$8.95

GREENS	TOPPINGS	DRESSINGS
CHOPPED ROMAINE	CRISPY POTATOES	LEMON VINAIGRETTE
BABY SPINACH	TOASTED PINE NUTS	BLUE CHEESE DRESSING
MIXED GREENS	SUNFLOWER SEEDS	SHERRY VINAIGRETTE
VEGETABLES	CANDIED PECANS	CAESAR DRESSING
HEARTS OF PALM	CROUTONS	
KALAMATA OLIVES	CHEESES	ADDITIONAL
RED ONIONS	FRESH MOZZARELLA	OPTIONS
SHAVED FENNEL	GOAT CHEESE	CHICKEN BREAST \$5.00
MUSHROOMS	REGGIANO	SALMON \$6.00
CUCUMBERS	ROQUEFORT	SHRIMP SALAD \$5.00
TOMATOES	PROTEINS	TUNA STEAK \$7.00
ARTICHOKE HEARTS	BENTON'S BACON	STEAK \$7.00
POACHED PEARS	HARD BOILED EGG	WHITE ANCHOVY \$1.50
HARICOTS VERTS	SLICED TURKEY 2.00	
RADISHES	SLICED HAM \$2.00	
ROASTED BEETS		

APPETIZERS

YELLOWFIN TUNA TARTARE
SHALLOT, CAPERS & OLIVE OIL, BLACK PEPPER CRACKERS \$10.95

SALMON RILLETES
WITH FINE HERB CRÊPES AND AMERICAN CAVIAR \$9.95

MUSSELS \$9.50
MARINIÈRE—WHITE WINE & SHALLOT
SAFFRON—LIGHT SAFFRON CREAM
DIABLE—SPICY TOMATO BROTH

JUMBO SHRIMP COCKTAIL \$8.50

COUNTRY PÂTÉ
WITH CORNICHONS, MUSTARD & BAGUETTE \$8.50

PLAT DU FROMAGES
SELECTION OF ARTISANAL CHEESES \$13.00

PLAT DU CHARCUTERIE \$14
SELECTION OF ARTISANAL CURED MEATS WITH
PICKLE VEGETABLES AND MUSTARD

SOUP

ONION SOUP GRATINÉE \$7.50

LOCAL CRAB BISQUE \$8.00

SANDWICHES

ALL SANDWICHES SERVED WITH POMMES FRITES

CHICKEN SANDWICH TARRAGON MAYONNAISE, ARUGULA, RED ONION, & MELTED BRIE \$9.50

GRILLED CHICKEN SALAD ON CROISSANT \$9.00

CHICKEN "BLT" WITH BENTON'S BACON AND AVOCADO \$9.95

ROASTED VEGETABLE GOAT CHEESE AND PISTOU \$8.50

LE CLUB SHRIMP SALAD ON A CROISSANT \$9.95

HAM & BRIE NIMAN RANCH HAM, HONEY DIJON, ARUGULA \$8.95

GIACOMO'S PASTRAMI ON RYE WITH CHOU CROUTE AND GRUYÈRE \$9.95

TURKEY & SWISS LETTUCE, TOMATO, LEMON AIOLI \$8.95

TUNA NICOISE MEDIUM RARE TUNA, OLIVE TAPENADE, OVEN ROASTED TOMATOES, RED ONION, ARUGULA \$11.95

"FEARLESS" BEEF FRANK SERVED WITH MUSTARD, CORNICHONS, AND CHOU CROUTE \$7.00

SALMON BURGERS BREAD CRUMB ENCRUSTED WITH SWEET PEPPER AIOLI \$9.95

MINI "MERGUEZ" LAMB BURGERS CHILLED CUCUMBER SALAD, TOMATO CONFIT AND GOAT CHEESE \$10.95

BRASSERIE BURGERS NATURAL ANGUS GROUND BRISKET WITH ROQUEFORT OR GRUYÈRE,
CARAMELIZED ONION, & ROASTED TOMATO CONFIT \$10.95

ENTRÉES

FISH & CHIPS PARMESAN-ENCRUSTED HADDOCK WITH POMMES FRITES \$11.50

QUICHE DU JOUR \$9.50

SAUTÉED FLOUNDER WITH BROWN BUTTER, CAPERS AND LEMON \$14.95

ROASTED ORGANIC CHICKEN WITH POMMES FRITES \$11.95

RIGATONI BOLOGNESE TRADITIONAL MEAT RAGÔUT \$9.95

MACARONI & CHEESE \$7.50

CRÊPES

SPINACH & BRIE CRÊPE WITH MUSHROOMS AND CREAMED SPINACH \$12.95

LOCAL SHRIMP & CRAB CRÊPE SHERRY CRAB BISQUE \$14.95

CROQUE MONSIEUR CRÊPE NIMAN RANCH HAM, GRUYERE, HERB SALAD AND MORNAY SAUCE \$11.95

Dinner

Brasserie du Soleil

APPETIZERS

ONION SOUP GRATINÉE \$7.75
LOCAL CRAB BISQUE \$8.50

COUNTRY PÂTE \$9.00
 WITH CORNIC HONS, MUSTARD & BAGUETTE

YELLOWFIN TUNA TARTARE \$11.95
 SHALLOT, CAPERS & OLIVE OIL,
 BLACK PEPPER CRACKER

SALMON RILLETES \$10.50
 WITH FINE HERB CRÊPES
 AND AMERICAN CAVIAR

ESCARGOT VOL-AU-VENT \$9.50
 PERNOD & GARLIC, HERBS

CRISPY RHODE ISLAND CALAMARI \$8.50
 WITH LEMON & REMOULADE

MUSSELS \$11.50
MARINIÈRE—WHITE WINE & SHALLOT
SAFFRON—LIGHT SAFFRON CREAM
DIABLE—SPICY TOMATO BROTH

PLAT DU FROMAGES \$13.00
 SELECTION OF ARTISANAL CHEESE

PLAT DU CHARCUTERIE \$14.00
 SELECTION OF ARTISANAL CURED MEATS WITH PICKLED
 VEGETABLES AND MUSTARD

LES PLATS DU JOUR

MONDAY

FISH & CHIPS \$16.00
*PARMESAN ENCRUSTED HADDOCK
 WITH SPINACH & POMMES FRITES*

TUESDAY

PASTA DU JOUR
MARKET PRICE

WEDNESDAY

WHOLE ROASTED FISH FOR TWO
*BREAD CRUMB CRUST, OLIVE OIL, SWEET GARLIC,
 FRESH HERBS AND SEASONAL VEGETABLES*
MARKET PRICE

THURSDAY

PRIME NATURAL ANGUS SHORT RIBS \$23.50
*BRAISED IN RED WINE
 WITH MUSHROOMS, SPINACH AND POLENTA*

FRIDAY

SURF AND TURF
MARKET PRICE

SATURDAY

CÔTES DU BOEUF \$24.00
*ROASTED PRIME RIB WITH NATURAL JUS,
 POTATO GRATIN AND SEASONAL VEGETABLES*

SUNDAY

BEEF BOURGIGNONNE \$18.00
*SHORT RIBS, STEWED IN RED WINE, CARROTS,
 SHALLOT CONFIT AND BENTON'S BACON*

RAW BAR

BLUE POINTS OYSTERS \$2.00/PIECE

MARKET VARIETY OYSTERS

JUMBO SHRIMP COCKTAIL \$2/PIECE

SNEAD'S FERRY CLAMS \$.95/PIECE

FRESH OUTER BANKS CRABMEAT COCKTAIL \$14.75

CHILLED MUSSELS \$6.00/DOZEN

PLATEAUX DE FRUITS DE MER

*GENEROUS SELECTION OF RAW BAR
 SPECIALTIES OVER ICE WITH MIGNONETTE,
 COCKTAIL AND MUSTARD MAYONNAISE
 SAUCES FOR DIPPING*

LE GRAND (SERVES 2)

2 OF EACH OYSTER, 6 CLAMS, 6 SHRIMP,
 6 MUSSELS AND CRAB COCKTAIL
 \$29.95

LA BRASSERIE (SERVES 4)

4 OF EACH OYSTER, 12 CLAMS, 10 SHRIMP,
 12 MUSSELS AND CRAB COCKTAIL
 \$49.95

BRASSERIE SALAD

MADE TO YOUR DESIGN—
 CHOOSE FROM OVER 30 FRESH INGREDIENTS
 \$8.95

ENTRÉES

SCOTTISH SALMON EN CROÛTE SERVED MEDIUM RARE WITH MUSTARD, CHIVES AND SPINACH \$21.95

SAUTÉED FLOUNDER BROWN BUTTER, CAPERS AND LEMON WITH HARICOTS VERTS AND BOULANGERIE POTATOES \$19.95

BOUILLABAISE SHRIMP, MUSSELS, CALAMARI, CLAMS, & SEASONAL FISH IN SAFFRON BROTH \$19.95

SAUTÉED MAINE SEA SCALLOPS CREAMED LEEKS, PORT WINE SAUCE \$22.50

SEARED FRESH YELLOWFIN TUNA FENNEL CONFIT, NICOISE OLIVES, TOMATO CONFIT, BOQUERONES AND "PATATAS BRAVAS" \$21.50

ROASTED ORGANIC CHICKEN WITH BOULANGERIE POTATOES \$17.50

ESCALOPES DE VEAU THIN SLICED AND SAUTÉED VEAL LOIN WITH RISOTTO, SPINACH AND LEMON HERB BUTTER \$22.95

STEAKS

ALL SERVED WITH POMMES FRITES
\$23.95

STEAK FRITES

MÂTRE D'HÔTEL BUTTER

STEAK AU POIVRE

BRANDIED PEPPERCORN SAUCE

STEAK BORDELAISE

SHALLOT CONFIT, RED WINE SAUCE

STEAK ROQUEFORT

BLUE CHEESE

FILET MIGNON (ADD \$2.00)

WILD MUSHROOM GLAZE

BRASSERIE BURGERS

GROUND NATURAL BRISKET
 WITH ROQUEFORT OR GRUYÈRE,
 CARAMELIZED ONION, AND ROASTED TOMATO
\$11.95

SIDE DISHES

FRESH PAPARDELLE PASTA
 POMMES FRITES
 MACARONI & CHEESE
 HARICOTS VERTS
 SAUTÉED SPINACH
 POTATO GRATIN
 BOULANGERIE POTATOES
 CARROT CONFIT
 CHILLED CUCUMBER SALAD
\$4.50

LUMINA STATION

256-2226

PASTA

RIGATONI BOLOGNESE \$12.00
 TRADITIONAL MEAT RAGÔUT

LOCAL SHRIMP RAVIOLI \$17.50
 FRESH OREGANO, MUSHROOM DUXELLE,
 "FRA DI AVOLO" SAUCE, CHORIZO

CRÊPES

CROQUE MONSIEUR CRÊPE \$14.50
 NIMAN RANCH HAM, GRUYÈRE, HERB SALAD AND
 MORNAY SAUCE

SPINACH, MUSHROOM & BRIE \$15.95
 WITH SPINACH CREAM SAUCE

LOCAL SHRIMP AND CRAB \$18.95
 SHERRY CRAB BISQUE,
 FRESH OUTERBANKS CRABMEAT