

## Breakfast

*served 8:00am-2:00pm*

### American Breakfast

*Two Eggs Any Style, Hash Browns, Oatmeal Toast*  
*Choice of Maple Sausage or Fischer Farms Bacon*  
 \$10

### Crème Brûlée French Toast

*Raspberry Syrup, Vanilla Mascarpone, Chocolate Curls*  
 \$10

### Cured-Smoked Salmon

*Cream Cheese, Bagels, Capers,*  
*Tomato, Red Onion*  
 \$10

### Quiche du Jour

*Fresh Greens, Oatmeal Toast*  
 \$10

### Omelette du Jour

*Hash Browns, Oatmeal Toast*  
 \$10

### Chef's Eggs Benedict

*Melted Leeks, Ham, Sauce Choron, Hash Browns*  
 \$10

## Light Breakfast

Irish Oatmeal \$8

Yogurt with Dried Fruit & Toasted Nuts \$8

Warm Muffins & Scones \$6

House-Made Granola & Yogurt \$8

Fresh Berries & Cream \$8

Choice of Boxed Cereal \$3

## Salads

*served 11:00am-2:00pm*

### Maple Glazed Salmon Salad

*Mixed Greens, Orange Shallot, Cranberry*  
 \$14

### Chicken Paillard Salad

*Chiffonade of Romaine, Caesar Dressing, Parmesean-Reggiano*  
 \$14

### Grilled Trout Salad

*Baby Spinach, Grapefruit, Cilantro Aioli*  
 \$14

### N.Y. Strip Steak Salad

*Iceberg, Blue Cheese Dressing, Herbs, Croutons*  
 \$18

### Roasted Beet Salad

*Mache, Chevre, Crispy Shallots, Horseradish*  
 \$11

### Victoire Garden Salad

*Mixed Greens, Tomato, Lemon-Shallot Vinaigrette*  
 \$9

### Duck Confit Salad

*Frisée, Lardons, Roasted Shallot Vinaigrette*  
 \$14

## Soup

*House-Made Onion Soup Gratinee or Chilled Borscht*  
 \$8

## Sides

Bacon *or* House-made Maple Sausage \$4

Hash Browns \$4    One Egg \$2

## Lunch Entree's

*served 11:00am-2:00pm*

### Boudin Blanc

*Soft Scrambled Eggs, Brioche Batons,*  
*Beurre Noisette*  
 \$12

### Gnocchi à la Romaine

*Chef-designed Vegetarian Presentation*  
 \$14

### Moules Frites

*Belgian Ale, Pancetta, Thyme, Crème Fraiche*  
 \$14

### Strip Steak

*"Jo-Jo" Potatoes, Sour Creme, Wild Mushroom Glace DiV and*  
 \$22

### Walleye "Meunière"

*Remoulade, Arugula*  
 \$14

### Mountain Ham

*House-made Brioche, Gruyere, Spiced Mustard*  
 \$10

### Bacon Classique

*Marinated Tomatoes, Smoked-Tomato Aioli, Avocado*  
 \$10

### Prime Rib

*Caramelized Onion, Horseradish Creme Fraiche and Gruyere*  
 \$12

### Nic's Burger

*Bacon, Cheddar, Tomato Fondue, Aioli*  
 \$11