



Dinner 5:00PM to 2:00AM

Les Passes Partout

Tartes Flambées (Alsatian Pizza)	
Traditional (<i>Goat Cheese, Tomato, Onion and Bacon</i>)	13
Three Cheeses (<i>Goat, Gruyere, Cambozola, Tomato</i>)	13
♥Vegetarian (<i>Goat Cheese, Tomato, Onions, Zucchini, Mushroom</i>)	13
Merguez	
Grilled Spicy Lamb Sausages on Tooth Picks	10
Au Poivre	
Steak au Poivre on Sticks with French Fries	29

Soups

Soupe du Jour	9
Soup of the Day	
Soupe a l'oignon	11
Onion Soup with Gruyere Cheese Crouton	

Salads

♥Salade verte Manhattan	9
Mesclun Salad with Warm Poached Apple and New York State Goat Cheese	
Salade Caesar	10
Classic Caesar Salad with Romaine Lettuce Hearts and Garlic Croutons, Anchovies	
♥Tomates et Onions	12
Tomatoes, Red Onions, Virgin Olive Oil and Lemon	
♥Chicorée Frisée	12
Frisée Salad with Fried Egg, Cambozola Cheese, Onion Tarts	
♥Nouille de Kombu	12
Tofu, Kombu, Avocado, Cucumber and Tomato Salad (dairy free and low carb)	
♥Beterave rouge et Choux	12
Red Beets, White Cabbage Salad with Croquette of Gorgonzola Cheese	

Add to Any Salad

Grilled Chicken \$9.00 Grilled Tuna \$15.00 Smoked Salmon \$11.00

Raw Bar

◆Rouleau du Jour "Kiwon"	15
Roll of the Day (Featuring "Chef Claude's Kombu" Seaweed Noodles)	
◆Huitres du Jour	16
Half Dozen Oysters of the Day	

Appetizers

♥Artichaut Vinaigrette	10
Artichoke Vinaigrette (served cold)	
Pâté D'agneau Maison	9
Homemade Lamb and Pistachio Pate	
Moules au Pastis ou Moutarde	14
Steamed Mussels with (Pastis or Dijon Mustard)	
Escargots "Steven"	12
Escargots in Garlic and Herbs Butter	
Terrine de Foie Gras "Beat"	15
Terrine of Foie Gras with Walnuts and Toasted Brioche	
Le Foie Chaud du Jour	25
Pan Seared Foie Gras of the Day	
Crevettes et St. Jacques "Rebecca"	16
Grilled Shrimp and Scallop over Avocado and Mache	
Ravioli d'Ecrevisse "Patrick"	13
Homemade Black Crayfish Ravioli with Saffron Bisque	
Carpaccio de Boeuf	16
Beef Carpaccio with Baby Arugula, Parmesan and Truffle Oil	
◆Tartare de Thon et Saumon Fumé	15
Tuna Tartar over Fried Banana "aloko" and Smoked Salmon Served with Sonia Salsa	

◆ Raw Warning ♥ Vegetarian

Chef Owner: Claude Alain Solliard
Chef de Cuisine: Segundo Siguencia



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Eggs

Omelette du Jour "Steve" 15
Omelet of the Day

Pasta

Pâte du Jour 16
Pasta of the Day
♥**Penne au Pesto** 16
Penne Pesto, Basil, Olive Oil Pignoli, Garlic, Parmesan Cheese
Ravioli d'Ecrevisse "Patrick" 19
Homemade Black Crayfish Ravioli with Saffron Bisque
♥**Spaghetti Ghitarra "Paolo"** 22
Homemade Pasta served with Roasted Garlic, Tomato, Black Olives and Goat Cheese
Risotto aux Crevettes et Moules 26
Risotto with Shrimp, Mussels and Artichokes

Fish

Poisson du Jour 25
Fish of the Day
Saumon Grillé Bouillon au Citron et Thym 22
Grilled Salmon with Lemon and Thyme Broth over Pink Beans and Smoked Salmon
Thon Grille a la Sauge et Polenta "Carolyn" 26
Grilled Tuna with Sage and Polenta

Poultry

Paillard de Poulet a la Sauce Moutarde "Brian" 17
Grilled Chicken Paillard with Mustard Sauce, Mashed Potato, French Beans
Petit Poulet Farci « Frank » 25
Baked Baby Chicken Stuffed with Wild Mushrooms, Potatoes Gratin Frank (allow 30 minutes)
Canard Confit et Rôti "Serge" 28
Leg Confit and Roasted Duck Breast with Ginger and Blood Orange Sauce
Civet de Cuisses de Lapin "Alain" 28
Braised Rabbit Legs over Soft Polenta and Pearl Onions

Meats

Jarret de Veau Seppi's 34
Seppi's Osso Bucco over Saffron Risotto
Steak au poivre « Guy » 29
Black Peppercorn Steak, French Fries
Carré d'Agneau aux Herbes "Sonia" 30
Herb Crusted Rack of Lamb with Mashed Potato and Sautéed Spinach

Sandwiches (Served with Fries)

Steak Haché 14
Sirloin Burger on Homemade Brioche, Tomato & Onion
Add Gruyere, Goat or Blue Cheese \$2, Bacon \$2 or Au Poivre Sauce \$2
Merguez « Jean Marc » 15
Spicy Lamb Sausage on a Grilled Baguette, Red Onion, House Dressing
Homard « Segundo » 24
Lobster Avocado, Bacon, Tomato, Onion on Homemade Brioche

Sides

Side Mesclun Salad	5	French Fries	6	Polenta	8
French Beans	9	Potato Gratin	8	Saffron Risotto	9
Sautéed Spinach	8	Sweet Potato Gratin	8	Vegetable	8
Kombu Seaweed	8	Mash Potato	6	Veg. Platter Mix	18

PRIX FIX "All Night"

\$36

**Soup of the Day or Mixed Green
Salad or Tomato Salad**

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**Fish or Pasta of Day or Grilled
Chicken**

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**Hazelnut Crème Brulée
or Ice Cream or Assorted Sorbet**

Fondue Chinoise

\$24 per Person

**Self-Cook Thin Sliced Meat
(Selection of the Day)
Served with Salad, French
Fries & Assortment of
Dipping Sauces**

(Minimum 2 People)



New York

Desserts

Assiette de Fromages

Cheese Plate with Apple and Grapes

16

Crème Brulée aux Noisettes

Hazelnut Crème Brulee

8

Croquant au Chocolat et Banane Caramelisée

Caramelized Hot Banana Tart with Molten Chocolate

9

Assiette de Fruits Frais

Fresh Fruit Plate

8

Gateau de Fromage Aux Fraises

Strawberry Cheesecake

7

Assortiment de Sorbets

Assorted Homemade Sorbets

7

Tourte Chaude au Chocolat "Flyer"

"Flyer" Hot Chocolate Cake with Raspberry Sauce

(Allow 20 minutes)

9

Tarte Tatin

Apple Tart with Vanilla Ice Cream

9

Soufflé au Chocolat Blanc

White Chocolate Souffle with Sorbet

10

Coupe Romanoff

Home Made Vanilla Ice Cream with
Strawberries and Whipped Cream

8

Banana Split

Vanilla Ice Cream with Banana, Flyer
Chocolate Sauce and Whipped Cream

8

****Orange Sonia Bomb***

Orange Sorbet with Pear William Brandy

10

****Irish Coupe***

Vanilla Ice Cream with Irish Whiskey

10

**** Seppi's Margarita Sister***

Lemon Sorbet with Cuervo Tequila

10

Sunday Brunch Coupe

Chocolate Ice Cream with Whipped Cream
And Fresh Raspberries

8

* Contains Alcohol

01/09