



LE MENU DEJEUNER

HORS D' OEUVERS

**Tomato- Fennel
Soup 5**

with Garlic Croutons

Soup Du Jour 5

Pomme Frites 5

Garlic aioli

Crispy Goat Cheese 10

Grilled Asparagus and Tomato-
Balsamic Relish

**Escargot a la
Bourguignonne 10**

Baked with Herb Butter and
Garlic

Spring Roll 9

Filled with Wild Mushrooms,
Sweet Cherries, Spinach and
Brie Cheese, served with Mixed
Greens and Raspberry
Vinaigrette

Smoked Salmon 10

Scallion Cream Cheese and
Toasted Baguette

Mussels Marinieres 13

Tossed with Fresh Herbs,
Shallots and White Wine Cream
Sauce Served with Garlic Bread

LES SALADES

Jilly's Chicken Salad 12

Homemade Zucchini Bread

Salad Nicoise 14

Seared Ahi Tuna, Romaine
Lettuce, Tomatoes, Green
Beans, Boiled Eggs, Niçoise
Olives, Confit Potatoes, Lemon
Pepper Vinaigrette

Jillys Steak Salad 14

Mixed Greens, Red Pepper,
Cherry Tomato, Red Onion, Red
Wine Vinaigrette, Toasted
Boguette

Spinach Salad 11

Warm Goat Cheese, Red Onion
and our very own Bacon-
Balsamic Vinaigrette

Cesar Salad 12

Anchovies, Parmesan Cheese
and Garlic Croutons
Choice of Shrimp, Grilled Breast
of Chicken or Salmon Fillet **14**

**Shrimp Thai Noodles
Salad 12**

Peanut Dressing and Asian
Slaw

Mediterranean Salad 12

Tuna, Artichokes, Kalamata
Olives, Roasted Red Peppers,
Bliss Potatoes, Eggs and Toasted
Baguette, Balsamic Vinaigrette
and Side of Rouille with
Grilled Salmon Fillet 14





LES SANDWICHES

Steak Sandwich 14

Mushroom, Red Onion, Swiss Cheese, Tomato, Lettuce, Capers

Jilly's Burger 9

Sauteed Sweet Onion, Tomato, Mustard, Ketchup and Pickles on Onion Bun

Grilled Atlantic Salmon 10

Tarragon Mayonnaise on Toasted Multigrain Bread

Smoked Salmon Sandwich 12

Served Open Faced with Tarragon Mayonnaise, Chopped Egg, Onion and Capers

Croque Madame 9

A French Style Grilled Ham and Cheese Sandwich Topped with Over Easy Eggs

Grilled Chicken 9

Dijon Mustard, Swiss Cheese, Lettuce and Tomato Served on Onion Bun

Turkey, Bacon, Brie and Apple Club 10

Honey Mustard on Multi-Grain Toast with Sweet Potato Fries

Tuna Salad with Celery 8

Red Onion, Kalamata Olive and Mayonnaise on Italian or Caraway Rye Bread

Grilled Portabella Mushroom 9

Roasted Red Pepper, Blue Cheese and Caramelized Onion Served on Onion Bun

LES ENTRÉES

Pear Shaped Chicken 18

Maple and Bourbon Glazed with Mashed Coconut Sweet Potatoes, Wilted Greens and Walnut-Maple Sauce

Roasted Pork Tenderloin 16

Sweet Potato Puree and Lingonberry Sauce

Linguine with Shrimp 18

Shrimp, Mussels and Seafood tossed with Basil and Tomato

Rotini with Grilled Chicken Breast 16

Served with Spinach and Goat Cheese and Tossed with Roasted Garlic Cream Sauce

Herb Crusted Salmon Fillet 16

Pearl Couscous and Two Mustard Sauce

Crab Cake 18

Sweet Corn Relish and Sauce Remoulade

Mushroom Risotto 16

Herbs, Roma Tomato, Asparagus and Garlic, Finished with Parmesan Cheese

