

CREME LA CREPE

Dinner Menu

Appetizers

Soupe du Jour: 9.00

Tomato Basil Soup: 9.00

French Onion Soup: 10.00

6 Escargots: 12.00

Pâté Plate: 15.00

Caprese Salad

sliced tomatoes, fresh burrata served with toast and balsamic glaze: 14.00

Ménage à Trois Cheese Plate: 16.00

Prosciutto Burrata

toasted baguette in olive oil topped with prosciutto, tomato, mozzarella and burrata: 16.00

Jumbo Lump Crab Cake

made with real crab meat, corn, cilantro and bell peppers on a bed of arugula and chipotle aioli: 17.00

Cheese & Charcuterie Plate: 20.00

Authentic Cheese Fondue: 20.00

Les Salades

Vegan Salad

arugula topped with sautéed market vegetables, toasted almonds and homemade balsamic vinaigrette: 16.00

Italienne Salad

fresh burrata, imported prosciutto and diced tomatoes on baby greens and arugula with balsamic vinaigrette: 16.00

Niçoise

white tuna, white anchovies, tomatoes, hard boiled eggs, potatoes and roasted bell peppers: 16.00

Chèvre Chaud

warm goat cheese, croutons, candied walnuts and fresh tomatoes: 16.00

Salad Huntington

baby greens topped with warm bacon, 2 poached eggs, roasted bell peppers, swiss cheese and toasted almonds: 16.00

Warm Chicken Salad

with croutons, jack cheese and tomatoes: 17.00

Grilled Wild Alaskan Salmon

roasted bell peppers, tomatoes, mango and candied walnuts: 19.00

Savory Crêpes

Served with baby greens salad. Made with gluten-free crêpe batter.

Normandie

goat cheese, spinach, prosciutto, grilled onions and sour cream: 17.00

Exquise

melted brie cheese over tomatoes and ham, topped with basil sauce: 17.00

Farmer

goat cheese, asparagus, spinach, walnuts, avocado and tomatoes: 17.00

Parisienne

chicken breast topped with swiss cheese, mushrooms and green onions in Béchamel sauce: 17.00

Montagnarde

buckwheat crêpe with melted raclette cheese over potatoes, grilled onions & prosciutto topped with cornichons: 19.00

Saint Pierre

sweet batter crêpe with crab meat, shrimp, tomatoes, bell peppers and jack cheese: 19.00

Marocaine

jack cheese, spicy lamb sausage and madeira mushroom sauce: 18.00

Nordique

smoked salmon, creamy dill lemon sauce, tomatoes and jack cheese: 19.00

Vendôme

chicken breast, bacon, potatoes and mushroom in a Cognac black pepper sauce: 19.00

Marine

fresh scallops, mushrooms, tomato and shrimp prepared in a white wine clam sauce: 19.00

Filet Mignon

creamy blue cheese crêpe topped with filet mignon in Port wine mushroom sauce: 22.00

Pasta

Pasta Alfredo

fresh basil and tomatoes in alfredo sauce (add chicken +\$4, add shrimp +\$6): 17.00

Pasta Bolognese

grass-fed ground beef in our homemade tomato basil bolognese sauce: 19.00

Pasta Carbonara

ham, bacon, Chardonnay cream sauce, garlic and parsley: 19.00

Vegan Pasta

marinara basil sauce with asparagus, mushrooms, grilled onions and yellow squash: 19.00

Pesto Fettuccini with Shrimp

topped with grilled shrimp and parmesan cheese: 23.00

Risotto

Vegetarian Risotto

with assorted seasonal vegetables and pesto broth: 20.00

Filet Mignon Risotto

wild mushrooms with Port wine sauce: 27.00

Seafood Risotto

scallops, shrimp and fresh/smoked salmon in saffron sauce: 29.00

Entrées

Chicken Dijon

in tarragon mustard sauce with potato gratin and market vegetables: 25.00

Beef Bourguignon

stew marinated in a red wine sauce, served with potato gratin: 29.00

Grilled Salmon Au Dill

topped with light creamy herbs sauce, served with potato gratin and market vegetables: 31.00

Beef Filet Mignon Medallions

two 4 oz medallions with green peppercorn sauce, served with potato gratin and market vegetables: 39.00

Les Burgers

Served with baby greens salad & potato gratin.

Chicken Burger

chicken breast with bacon, tomatoes, cheddar cheese and chili mayonaise on a brioche bun: 17.00

Seasonal Burger

blue cheese ayoli, grilled onions and Swiss cheese topped with one egg: 18.00

Gourmet

grass-fed beef burger topped with grilled onions, tomatoes, pickles, slice of Italian prosciutto, slice of imported raclette cheese and Dijon mustard: 19.00

Le Crab

jumbo lump crab burger with real crab meat, tomatoes, arugula and basil aioli on a brioche bun: 19.00

Bon Appétit!