

# DINNER



Extra Order/Split Charge **\$2.95**

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

Wine Bar \* Weekly Specials \* Party Room

## APPETIZERS

<b>BOUCHÉE D'ESCARGOTS</b> (puffed pastry with french snails)	8.95
<b>BOUCHÉE À LA REINE</b> (puffed pastry filled with cèpes, veal and cream sauce)	9.95
<b>CRAB CAKES À L' ANCIENNE</b> (crab cakes with old grain mustard)	10.95
<b>SHRIMP COCKTAIL</b> (remoulade or classic)	8.95
<b>PATÉ DE LA MAISON</b>	7.50
<b>CROUTONS À LA TAPENADE**</b> (provencale olive spread)	6.95
<b>CHAMPIGNONS FARCIS**</b> (stuffed mushrooms with spinach, feta cheese and garlic)	7.95
<b>FROMAGE DE CHÈVRE À LA PROVENÇALE**</b> (baked goat cheese with tomatoes, garlic and basil)	10.95
<b>MOULES MARINIÈRES</b> (steamed mussels in white wine, garlic and shallots cream sauce)	7.50 MD 15.00 LG

## APÉRITIFS

Absinthe	10.00
Bloody Mary	6.00
Kir	6.00
Pastis	5.00
Kir Royal	8.00
Kir Breton	7.00
Campari	9.00
Du Bonnet	5.00
Amaretto	8.00
Lillet	6.00
Cosmo	8.00
Pineau des Charentes	7.00
Muscat	7.00
Sauternes	8.00
Tomate (pastis grenadine)	6.00
Mauresque (pastis almond)	6.00

## SOUPES

### MILWAUKEE'S BEST

Onion Soup Gratinee	6.00
Soupe Du jour	3.95 SM 5.50 LG

## SALADES

Salade de la Maison (with goat cheese toasts)	7.95
Salade de Mangues (mango salad with walnuts)	8.50
Salade de Légumes Rotis (roasted vegetable salad with feta cheese)	8.50
Salade de Betteraves (beet salad with roquefort and walnuts)	9.00
Salade Niçoise (with fresh ahi tuna)	15.95
Petite Salade	3.95

## SIDES

Roasted Vegetables	4.95
Sauté Spinach	3.95
Pomme Frites	2.95

## CRÊPES

### SAVORY CRÊPES

Seafood (shrimp and crab)	13.95
Smoked Salmon	12.95
Roast Beef Mushroom	10.95
Chicken Curry	9.95
Spinach Roquefort	8.95

## ASSIETTE "GOURMET" SERVED WITH BAGUETTE GREAT TO SHARE OR SOMEONE'S LUNCH

French Cheese Plate (with fruits)	13.95
Mediterranean Plate (with hummus, babaghanouj, olive tapenade)	11.95
Smoked Salmon Plate (classic garnish)	15.95
Charcuterie Plate (with paté, prosciutto, saucisson)	16.95
Jacques' Special (with foie gras mousse, paté, cheese, salad, cornichons)	18.95

\*\*INDICATES VEGETARIAN

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**ESCAPE FROM THE ORDINARY HERE AT CHEZ JACQUES WHERE AUTHENTIC FRENCH CUISINE IS THE SPECIALTY OF THE HOUSE.** We accept Visa, Mastercard, and Gift Certificates for your Catering, Entertainment, Private Parties or Romantic Dining. Handicap Access available.

Monday: Closed (Brainstorming More Delicious Menus) Tuesday-Saturday: 10AM - 10PM Sunday: 10AM - 8PM



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## ENTRÉES

### LES VIANDES

**STEAK FRITES** \_\_\_\_\_ 19.95

8-oz. New York strip with pomme frites and maitre d' butter.

**BOEUF BOURGUIGNON** \_\_\_\_\_ 18.95

Burgundy beef stew cooked in red wine with mushrooms, pearl onions and bacon. Served over purée potatoes.

**COUSCOUS ROYALE** \_\_\_\_\_ 24.95

Traditional Moroccan stew cooked with lamb, chicken and andouille sausage. Served over couscous.

**BLANQUETTE DE VEAU** \_\_\_\_\_ 23.95

Veal stew with cèpes mushrooms, pearl onions and carrots in white wine cream sauce. Served over purée potatoes.

**POULET FRITES** \_\_\_\_\_ 14.95

1/2 roasted chicken with red wine sauce. Served with pomme frites.

**CANARD ROTI À L'ORANGE** \_\_\_\_\_ 19.95

1/2 roasted duck with orange sauce. Served with saffron rice.

**CÔTES DE PORC "NORMANDY"** \_\_\_\_\_ 19.95

Pork chops with caramelized apple glaze and calvados (apple brandy). Served with saffron rice.

**CROQUE-MONSIEUR FRITES** \_\_\_\_\_ 11.95

Traditional French ham-and-cheese sandwich with pomme frites.

### LES POISSONS

**BOUILLABAISSE** \_\_\_\_\_ 24.95

Traditional fish stew with mussels, clams, scallops, shrimp and fish in a tomato saffron broth. Served with aioli toast.

**COQUILLE SAINT-JACQUES** \_\_\_\_\_ 19.95

Pan seared sea scallops finished with vermouth cream sauce. Served with saffron rice.

**POISSON A LA PROVENÇALE** \_\_\_\_\_ 18.95

Lake Superior whitefish baked with tomatoes, onions, capers and white wine. Served with saffron rice.

**TRUITE AU CRABE** \_\_\_\_\_ 23.95

Rainbow trout stuffed with crabmeat and topped with old-grain mustard cream sauce. Served with saffron rice.

### LES PLATS VÉGÉTARIENS

**PATES AUX LÉGUMES\*\*** \_\_\_\_\_ 13.95

Bowtie pasta with eggplant, zucchini and squash cooked in a garlic white wine cream sauce.

**COUSCOUS AUX LÉGUMES\*\*** \_\_\_\_\_ 17.95

Eggplant, zucchini, turnips, garbanzo beans and carrots cooked in Moroccan spices. Served over couscous.

\*\*INDICATES VEGETARIAN

## VINS DE LA MAISON

### ROUGE

Bordeaux _____	8.00
Merlot _____	6.00
Cabernet _____	7.00
Cotes du Rhône _____	8.00
Pinot Noir _____	7.00
Syrah _____	7.00
Tannat _____	9.00
Rouge _____	5.00

### BLANC

Bordeaux _____	8.00
Vouvray _____	7.00
Pinot Blanc _____	9.00
Rosé _____	6.00
Chardonnay _____	6.00
Sauvignon Blanc _____	7.00
Champagne _____	7.00
Macon-Villages _____	9.00
Cidre _____	6.00
Blanc _____	5.00

## BIÈRES

### IMPORT

1664 _____	4.50
Chimay _____	8.00
Guinness _____	5.00
Stella Artois _____	4.50
Hacker-Pschorr _____	5.50
Bavik _____	5.00

### DOMESTIC

Miller Light _____	3.50
Miller H-Life _____	3.50
Spotted Cow _____	4.00
N A Beer _____	3.00

## COGNACS/ARMAGNAC

Jean Durée _____	6.00
Pierre Ferrand _____	10.00
Calvados _____	6.00
Armagnac _____	10.00

## DIGESTIFS

Bailey's _____	8.00
Godiva _____	8.00
Grand Marnier _____	10.00
Mirabelle _____	8.00
Poire Williams _____	8.00
B & B _____	10.00
Drambuie _____	10.00

