

FIFI'S CAFÉ BISTRO

~ Established 1985 ~

SOUPES

by the bowl

<i>Fifi's Famous French Onion</i>	8.95
<i>Seafood Chowder</i> (Friday only)	7.75
<i>Soup du Jour</i>	7.25

HORS D'ŒUVRES

<i>Two Blue Crab Cakes</i> Seared golden brown with garlic Saffron Mayonnaise and Chive Oil	11.95
<i>Duck Mousse Pâté</i> Smooth pâté with greens, assorted olives, cornichons, and lightly toasted baguette	8.95
<i>Steamed Mussels</i> with leeks, shallots and tomato in a white wine Marsala broth	9.25
<i>Escargots de Bourgogne</i> in garlic butter	8.95
<i>Smoked Salmon & Goat Cheese</i> with field greens, crème fraîche and capers	8.95

SALADES

	<i>petite</i>	<i>grande</i>
<i>Fifi's Salad</i> with candied walnuts, egg, herbed croutons, tomatoes, & bleu cheese with vinaigrette	5.95	10.25
<i>Avocado St. Barthélémy</i> with bay shrimp, romaine and tomatoes, with vinaigrette or Louis dressing	7.95	13.95
<i>Spinach & Crispy Duck</i> with goat cheese and honey-ginger vinaigrette	7.95	13.95
<i>Caesar Salad</i> Tossed romaine topped with Grana Padano and herbed croutons	5.95	9.95

BEFORE OR AFTER DINNER

<i>Plateau de Fromages</i> Selection by Michael Burke from Star Market, Salinas	10.95
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FIFI'S ENTRÉES

Add \$3.50 for a cup of soup OR a small mixed green salad

<i>Fresh Salmon Filet</i> 19.95 Sautéed with lemon, capers, shallots, and wine
<i>Petrale Sole Beurre Noisette</i> 19.95 (When Available) Pan-fried golden brown with sweet butter
<i>Poulet Champignon au Chèvre</i> 19.95 Breast of chicken stuffed with goat cheese, oven-roasted with mushrooms and fresh herbs
<i>Moules Frites</i> 19.25 Mussels steamed with leeks, shallots, garlic, and tomatoes in a white wine Marsala broth, served with French Fries and aioli
<i>Duck à l'Orange</i> 23.95 Salt-roasted Pekin Duck served crispy with Grand Marnier sauce
<i>Brined Prime Pork Chop</i> 17.95 Pan-seared and served with braised red cabbage and whole-grain Dijon cream
<i>Butternut Squash Ravioli</i> 15.25 with tomatoes and leeks in sage-fennel butter
<i>Three New Zealand Lamb Chops</i> 25.95 marinated in garlic and Herbes de Provence, charbroiled with mint sauce
<i>Filet Mignon aux Truffles</i> 26.95 Charbroiled, served with black truffle butter
<i>Fettucine "Ambrosia de Mer"</i> 19.95 Prawns, Salmon, and Mussels steamed in a light saffron-garlic cream with Fettucine pasta
<i>Steak Frites</i> 19.95 6-oz. Angus flat-iron steak with green peppercorn brandy sauce, charbroiled with french fries and aioli
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Split charge \$5.00 per entrée. Minimum service \$15.00 per person.
Not responsible for lost or stolen items. Please, no cell phones in the Dining Room.
A gratuity of 18% may be added for parties of six or more.
Menu prepared by Chef Scot McMullen