

Appetizers

Crab Cakes Different from all the rest. Made with special white crab meat, scallions and bell peppers and finished with a chipotle-lime aioli. 11

***Baked Brie En' Croute** Danish brie cheese wrapped in puff pastry and drizzled with a warm apple cider reduction. 10

Escargot Baked with roasted garlic, tarragon and clarified butter and served with fresh baked French bread. 11

Cheese Plate Daily changing gourmet cheeses garnished with fresh fruit and crackers. Your server will explain. Small plate 8 Large plate 15

Oysters Rockefeller Fresh blue point oysters uniquely prepared with chorizo, wilted spinach and Tabasco hollandaise. 12

***Vegetarian Flatbread** Thin and crispy flatbread with a roasted red-pepper sauce topped with fresh spinach, tomatoes and mozzarella cheese. 8

Tuna Tartar Fresh sushi grade Tuna uniquely prepared with fresh avocado, capers, red onion fresh lime, shredded romaine, soy-wasabi dressing and crispy Asian tortilla chips. 12

***Pumpkin Gnocchi** Potato dumplings tossed with sweet pumpkin puree, fresh sage, crumbled Chevre goat cheese and spiced pecans. 8

Pate' Du Jour Chefs daily selection of imported gourmet Pate's drizzled with extra virgin olive oil, stone ground mustard and crispy toast points. 11

Lobster Eggrolls Fresh lobster claw meat, fresh vegetables and mild peanut filling served with a sweet and spicy Thai chili sauce. 11

<p>Chef's daily fresh sushi Trio Assorted sushi made with only the freshest of ingredients. 15</p>

Vegetarian and Vegan Dishes indicated by *

Parties of 5 or more may include 18% gratuity. \$3 for split plates

We respectfully ask that you put your cell phone on vibrate

Soups and Salads

French Onion A Bon Femme classic for over 30 years. Caramelized onions, rich beef broth, aged sherry and melted provolone cheese. 7 With extra cheese 8

***Vegan Lentil** Nourishing lentils, bell peppers, tomatoes, and aromatic vegetables slowly stewed for a rich, deep flavor. 7

***House Salad** Fresh seasonal greens and garnishes with your favorite house-made dressing (below). 5

***Granny Smith Apple Salad** Fresh hydro Bibb lettuce, match-stick apples, toasted walnuts, gorgonzola cheese and white balsamic vinaigrette. 9

Baby Spinach Salad Fresh baby spinach, grilled onions, crispy pancetta and warm goat cheese dressing. 9

The Wedge “A True Classic” Iceberg lettuce, apple-wood smoked bacon, grape tomatoes and creamy Maytag bleu cheese dressing. 8

Classic Caesar Salad Crisp Romaine lettuce, foccacia croutons and creamy parmesan Caesar dressing. 7 with Anchovies 9

***Warm Poached Pear Salad** Tender poached pear, fresh field greens, Danish bleu cheese, toasted pecans and spiced honey vinaigrette. 9

***Bon Femme Signature Salad** Mixed greens, tomatoes, cucumbers, fresh avocado, hard boiled egg, croutons and red onion tossed with garlic peppercorn or bleu cheese dressing. 9

***Roasted Portabella Salad** Warm sliced portabella mushrooms, fresh watercress, smoked onions, sundried tomatoes, garlic balsamic vinaigrette and Goat cheese crumbles. “What else can you ask for” 9

Add to any salad Grilled Chicken \$3 Shrimp \$5 or Filet \$7

Homemade dressing choices: French, white balsamic vinaigrette, garlic balsamic vinaigrette, spiced honey vinaigrette, creamy bleu cheese or garlic peppercorn.

Entrées

All Entrées are served with sautéed fresh vegetables, choice of roasted garlic mashed potatoes, roasted red potatoes, grilled sweet potatoes or wild rice.

Grilled Filet Mignon Chef Eddie personally hand cuts and trims this fine, choice beef tenderloin. 10oz cut 29 Petite 6oz cut 22

Add to any of our delicious steaks. Wild Mushroom-Herb sauce or Green Peppercorn Bourbon sauce.

Organic Rib Eye (Steroid and Hormone Free) Heavy marbling makes this 16oz boneless steak tender and juicy. 25

Grilled 16oz New York Strip Center cut grass fed beef, seasoned with our house steak seasonings and brushed with roasted garlic butter. 32

Ossobuco Slowly braised veal Ossobuco, fresh rosemary, garlic and root vegetables served in its natural jus. 24

Signature Seafood Entrée Lightly sautéed South Pacific Grouper filets, fresh garlic, lemon and a kiss of white wine. 22

Stuffed Prawns Some of the largest shrimp we can find stuffed with fresh crabmeat, spinach, garlic and parmesan cheese. 30

Stuffed Chicken Grilled boneless chicken breast stuffed with fresh spinach, white cheddar cheese and Capicola finished with a roasted garlic-herb cream sauce. 17

Spicy Curry Chicken Tender white chicken breast strips with dried cherries, apricots and spicy curry sauce. Served over basmati rice with fresh cilantro. 17

16oz Lollipop Pork Chop Grilled center cut pork chop served with a roasted apple and golden raisin chutney. 21

Café Bouillabaisse “Seafood stew” mussels, clams, lobster meat, shrimp, grouper and scallops all simmered in a Plum tomato, fresh fennel and lobster-saffron broth. 28 with angel hair pasta 30

Pan Seared Duck Breast Maple leaf duck breast pan seared with a Michigan dried cherry and Port wine glaze. 19

Chef’s Daily Seafood and Pasta Creations fresh seafood and daily pasta creations from Chef Eddie. Your server will explain.

Sandwiches

All sandwiches are served with choice of seasoned garlic fries or sweet potato fries.

Crunchy Mister (Croque Monsieur) from the bistros of Paris. Smoked ham and imported Port Salute cheese on grilled home-made bread with a side of Dijon mustard.

11 **Croque Madame** (with fried egg) 12

Bali Hai Exotic South Pacific Grouper filet seasoned and sautéed in olive oil, served on a freshly baked baguette. 11

Burger in Paris A half pound Gorgonzola stuffed Burger. Fresh seasoned ground beef combined with garlic and sautéed onions served on toasted Brioche. 10

Avocado Chicken Sandwich Grilled boneless chicken breast, fresh sliced avocado and chipotle-lime aioli served on freshly baked French bread. 9

Steak Sandwich Well trimmed filet medallions, grilled to your liking, served with a horsey chive sauce "Crème Fraiche" on the side. 12

Cajun Pulled Pork Sandwich Slow roasted pork seasoned with a Cajun barbeque sauce with home-made coleslaw served on toasted Brioche. 9

Prawn BLT Grilled Prawn, smoked bacon, Bibb lettuce, fresh tomato and Tabasco-Garlic aioli served on baked Brioche. 15

Add bacon, fried egg or cheese to any sandwich

Cheese selections are American, Provolone, and Bleu cheese

Crepes and Quiches

All Quiches are served with a Euro salad

* **Wild Mushroom and Spinach Augratin** Exotic mushrooms, garlic, and spinach sautéed in a rich cream sauce, wrapped in a crepe. 10

Chicken Divan Slow roasted pulled chicken, sautéed in a mild curry sauce with broccoli florets, wrapped in a crepe. 10

Beef Bourguignonne Braised beef with red wine and sautéed onions, wrapped in a crepe. 10

Quiche Lorraine Sautéed onions and smoked bacon. 10

***Spinach Quiche** Fresh spinach and sautéed onions. 10