

# LUNCH

11:30 to 3pm

## Three Course Prix Fixe Lunch

28.50

### Appetizer (choice of one)

Soupe du Jour ~ La Boîte Mixed Green Salad ~ Lentil Soup  
Pâté Maison ~ Leeks Vinaigrette ~ Onion Soup (additional \$3)

### Main Course (choice of one)

Omelette  
*mushroom and herbs, goat or  
gruyere cheese*

Smoked Salmon Sandwich  
*on toasted pumpernickel with  
cucumber & dill sauce*

Gnocchi Bolognese  
*homemade with meat sauce  
(appetizer or main course)*

Homemade Ravioli du Jour  
*as appetizer or main course*

Chicken Scallopini  
*in a wild mushroom sauce*

Croque Monsieur  
*traditional grilled ham and gruyere*

### Dessert (choice of one)

Chocolate Mousse ~ Crème Brule ~ Fruit Salad ~ Homemade Sorbet ~ Homemade Vanilla Ice Creme

## À La Carte Lunch

### APPETIZERS

Onion Soupe Gratinée <i>gruyère cheese</i>	12.50
Oysters <i>half dozen Blue Point</i>	16.50
La Demi Douczaine d'Escargots <i>snails in parsley &amp; garlic butter</i>	15.50
Saucisson Chaud aux Lentilles du Puy <i>warm garlic sausage over lentils vinaigrette</i>	13.50
Endive, Roquette, Betterave, et Fromage de Chevre <i>endive, arugula, beets, warm goat cheese in a citrus vinaigrette</i>	14.50

### SIDES 7.50

Pommes Frites  
Sautéed Vegetables Julienne  
Sautéed Spinach  
Haricots Verts  
Sautéed Mushrooms

### MAIN COURSES

Croque Monsieur / Croque Madame <i>traditional grilled ham &amp; gruyère / with a fried egg additional \$2.</i>	15.50
Cobb Salad <i>chicken, tomato, bacon, avocado, roquefort</i>	19.50
Salade Niçoise with Seared Salmon <i>haricots vert, potatoes, hard-boiled egg, tomatoes, olives &amp; anchovies over mixed greens</i>	19.50
Omelette <i>mushrooms &amp; herbs, choice of goat or gruyère served with roasted potatoes and house salad egg whites only additional \$2</i>	16.50
Moules Frites <i>steamed mussels with tomatoes, garlic &amp; scallions in a white wine broth with fries</i>	21.50
Crêpes de Fruits de Mer <i>seafood medley with mushrooms in a light cognac sauce choice of appetizer portion \$14.50</i>	20.50
Shrimp & Scallops Over Capellini <i>in a light tomato sauce with shallots &amp; garlic</i>	23.50
La Boîte Burger <i>caramelized onions, gruyère with fries</i>	19.50
Saumon Rotie <i>glazed salmon with French honey mustard crust served with cous cous and spinach</i>	25.50
Entrecote au Poivre <i>shell steak with cracked peppercorn in a cognac sauce with fries</i>	34.50

20% gratuity included for parties of 6 or more

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness