



Danny Dahon: Founder/Co-Owner - Dominique Falkner: Chef/Co-Owner

Appetizers

French Onion Soup "Au Gratin", toasted baguette, gruyère cheese 9

Soup du Jour Ask your server 8

Traditional Burgundy **Escargot**, burgundy-parsley garlic-butter sauce 9

Lobster Ravioli, poached garlic in marsala wine cream sauce 10

Pan Fried Jumbo Lump Crab Cake: served with basil orange aioli, jicama slaw & micro arugula 12

Yellowfin Tuna Tartare, wasabi crema, tobiko caviar, seaweed salad, soy-lime vinaigrette 13

Steamed P.E. I. Mussels herb garlic butter sauce 12

Artisanal Cheese Plate: Assortment of French cheese, tomato jam, mango chutney, candied walnuts, red onion marmalade 14

Salads

House cherry tomatoes, shaved red onion, herbed vinaigrette 8

Grilled Jumbo Asparagus, prosciutto, goat cheese, micro arugula, balsamic red wine vinaigrette, poached egg, truffle sabayon 9

La Mer, scallops, shrimp, smoked salmon, red apples, lime vinaigrette, baby greens 14

Grilled Sirloin Steak, crispy potatoes, oven-roasted tomatoes, marinated haricot vert, balsamic vinaigrette 13

Roasted Red Beets, gorgonzola, micro arugula, candied walnuts, key lime vinaigrette 11

Jumbo Lump Crab, arugula & fennel, herb oil, citrus-truffle vinaigrette, marinated red pepper, cherry tomatoes 12

Entrées

Sautéed Snapper, parisian gnocchi, cherry tomato, haricot vert, citrus beurre blanc, micro cilantro 25

Mahi Mahi, braised tomato coulis, goat cheese roulade, red wine reduction, micro arugula 26

Seared Jumbo Scallops, wild mushroom risotto, sweet pea coulis red-wine reduction, micro arugula 26

Catch of the Day, served in a crêpe with a lobster thermidor sauce 24

Togarashi Yellowfin Tuna, roasted tomato, potato roulade, asparagus, soy-lime vinaigrette, crispy ginger 26

Key West Bouillabaisse shrimp, scallops, mussel, mahi, tomato fennel broth, rouille, baguette 30

Steamed P.E.I. Mussels herb-garlic butter sauce, pommes frites 21

Stuffed Pork Chop spinach, goat cheese, pommes puree, asparagus, port jus 24

Pan Seared Duck Breast caramelized apples, cognac orange glaze served in a crêpe 26

Pan Roasted 1/2 Chicken, mushroom-herb jus, pommes frites 21

Grilled 10oz Ribeye, wild mushroom adobo, pommes frites, pickled tomato 25

12 oz. Strip Steak "Au Poivre", cognac veal sauce, pommes puree, haricot vert 30

Braised Short Rib "Ossu Buco" braising jus, asparagus, horseradish foam, pommes puree, micro arugula 28

Banana Café

Restaurant Français ~ Opened since 1992

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Large Parties Welcome! • Indoor / Outdoor Dining • Open for 20 years

Open 7 Days for Breakfast & Lunch • Dinner served Tuesday through Saturday 6pm to 10pm

Menu and prices subject to change

