

Appetizers

Calamari 9

Peoria's best. Served with Remoulade

Flat Bread 7

Flat bread drizzled with infused garlic and herb olive oil, baked with artichokes, sundry tomatoes, calamata olives, roasted red pepper, fresh mozzarella, fresh basil and pecorino romano

Bruschetta 6

Fresh tomatoes, garlic, and herbs on toasted baguette with a touch of balsamic reduction

Pomme Frites 6

Hand cut fries tossed with grated pecorino, parsley, and lemon zest served with a garlic aioli

Salads

Chicken Caesar Salad 8

Steak Salad 11

Beef cutlets grilled with portabella mushrooms served over crisp greens

Mediterranean Seafood Salad 13

Blend of shrimp, scallops and calamari in a lemon & basil vinaigrette over a crisp bed of greens

2 Chez Salad 10

Applewood bacon, grilled chicken and walnuts over fresh greens with our homemade honey dijon dressing

Sandwiches

Rueben 9

Fresh slices of corned beef piled high with sauerkraut on marble rye bread with Thousand Island dressing

Chicken Pesto Sandwich 9

Grilled chicken, portabellas, mozz cheese, and roasted peppers served on toasted ciabatta with pesto aioli

Sandwiches served with choice:

pomme frites or sweet potato fries

Beef & Chicken

Steak Frites 13

Hand cut ribeye topped with our house frites

Chicken Florentine 10

Sautéed spinach, tomatoes, and shallot in a delicious feta cheese cream sauce, served over linguine

Chicken Bordeaux 10

Mushrooms sautéed with a touch of shallots in a delicious bordelaise sauce, served over linguine

Chicken Napa 10

Roasted pepper, mushrooms, broccoli and artichoke in a light white wine sauce, served over linguine

Penne Pesto 11

Sautéed mushrooms, shallots, sundry tomatoes, and broccoli in a pesto cream sauce topped with grilled chicken

Fish & Seafood**Salmon 15**

Seared fresh salmon with roasted red pepper beurre blanc, served with sautéed vegetable medley

Tilapia 11

Seared & served in lemon beurre blanc with vegetable medley

Tuna 13

Seared with black and white sesame and drizzled with ginger hoisen sauce and served with sautéed vegetables

Trout 12

Simply prepared with kosher salt, black pepper and a touch of browned butter with sautéed vegetables

The Corsican 16

Shrimp, scallops, mussels sautéed with portabellas, red bell peppers, and sun dried tomatoes sautéed with fresh garlic and basil, over linguine in a white wine sauce

Great Beginnings

Calamari 9

Peoria's best. Lightly battered and served with Remoulade

Pomme Frites 6

Hand cut fries tossed with grated pecorino romano, lemon zest, parsley and served with garlic aioli

Caprese 7

Fresh mozzarella, roasted red pepper, fresh basil, and capri tomatoes, finished with olive oil, pesto and balsamic drizzle

Flat Bread 8

Flat bread drizzled with infused garlic and herb olive oil, baked with artichokes, sundry tomatoes, calamata olives, roasted red pepper, fresh mozzarella, fresh basil and pecorino romano

Bruschetta 6

Fresh diced tomatoes, garlic, and herbs on toasted baguette with a touch of balsamic

Stuffed Artichokes 6

Stuffed with a blend of spinach, garlic, and cheese and served in lemon butter

Mussels 9

Many are saying the best around. Sautéed with garlic, spinach, and tomatoes

Lamb 12

Three bone cut of rack drizzled with rosemary demiglace
Everything that comes out of our kitchen to your table is handmade to order; each dish is made to order in the sauté pan, including our sauces. Please let your server help with menu selections if you are in a rush. Some things take a little more time than others

Beef & Pork

Steak Diane 34

Seared fillet medallions with portabella mushrooms and onion in a Drambue demi reduction

Filet Medallions in bleu 34

Filet medallions in an applewood bacon blue cheese sauce with spinach, and cherry tomato, with choice of side

Filet 33

10 oz, grilled and oven finished with choice of side

Rib-eye au Poivre 25

A juicy 12 ounce grilled to perfection topped with au Poivre sauce, served with your choice of side

Ribeye Frites 24

Our hand cut 12 ounce ribeye served with house made pomme frites

Beef de Puerto 18

Beef cutlets sautéed with portabella mushrooms and shallot in a port wine demiglace with a touch of sour cream over penne

Pork Chop Marsala 24

Frenched rib chop grilled medium and served with mushrooms in a delicious Marsala sauce

Veal

Veal Au Poivre 20

Sautéed cutlets with portabellas and cracked peppercorns served in a brandy crème sauce

Veal Piccata 20

Sautéed veal with capers and fresh garlic in a lemon basil butter sauce

Veal Bordeaux 20

Sautéed mushrooms and shallots in our savory Bordeaux sauce

Chicken

Chicken Florentine 17

Sautéed spinach, diced tomatoes, and a touch of onion cooked in a delicious feta cheese cream sauce

Chicken Bordeaux 17

Mushrooms sautéed with a touch of shallots in a delicious bordelaise sauce

Chicken Piccata 17

A traditional entree served with capers, and garlic served in lemon butter sauce and topped with parmesan riggiano

Chicken Napa 17

Roasted pepper, mushrooms, broccoli and artichoke in a light white wine sauce

Chicken Pancetta 17

Chicken sautéed with portabella mushrooms, topped with pancetta and melted mozzarella, served in white wine oregano sauce

Chicken Dijon 17

Chicken sautéed with mushrooms and fresh leeks in a Chablis Dijon cream sauce

* Chicken & Veal dishes served over linguine fini *

Salads

Mediterranean Seafood Salad 16

Blend of shrimp, scallops and calamari in a lemon & basil vinaigrette over a crisp bed of greens

Steak Salad 15

Steak cutlets grilled and served with sautéed portabella mushrooms over a nice bed of greens with tomato, cucumber, and calamata olives

Lamb

Full Rack 34 Half Rack 17

Grilled and oven finished served in a port wine rosemary demiglace.
Served with choice of side and sautéed vegetables.

Fish & Seafood

Salmon 21

Seared fillet of salmon with roasted red bell pepper beurre blanc, served with vegetables and side

Trout 17

Pan seared and served in a white wine tomato sauce with leeks, calamata, capers and herbs

Tuna 21

Sashimi grade tuna rolled in black & white sesame, and drizzled with ginger Hoisan sauce

Tilapia Francaise 17

Served over linguine fini in a lemon basil sauce with a touch of capers and fresh garlic

Pan Seared Scallops 20

Large fresh scallops served with lemon beurre blanc, with vegetable medley and choice of side

The Corsican 22

Shrimp, scallops, & mussels sautéed with portabellas, red bell peppers, and sun dried tomatoes sautéed with fresh garlic and basil, served over linguine fini in a white wine sauce

Sides

Maple Butter Sweet Potato

Garlic Mashed Potato

Vegetable Medley

Glass Selection

WHITE *(From driest to sweetest)*

Freixenet Brut Split (sparkling), Spain	6
New Harbor Sauvignon Blanc, New Zealand	8
Folonari Pinot Grigio, Italy	7
Chateau St. Jean Chardonnay, Washington	8
Oak Vineyards Chardonnay, California	6
Banfi Rosa Regale Split (sparkling red), Italy	9
Hacienda Riesling, California	7

Feature White Wine

Papa Godello

Spain \$8 Glass, \$28 Bottle

A relatively obscure Spanish grape makes a delightful dry white wine. Green apple mixed with grapefruit and a bit of minerality. Crisp & refreshing, unoaked and with good acidity.

RED *(From lightest to fullest bodied)*

Forestville Pinot Noir, California	7
Five Rivers Merlot, Paso Robles	7
Parducci Cabernet Sauvignon, Mendocino	7
Don Rodolfo Malbec, Argentina	8

BEERS

- Saison Dupont Farmhouse Ale, Belgium
- Hirter Privat Pils, Austria
- Krusovice Dark, Czech Republic
- Bud Light, Miller Lite, Budweiser
- Capital Island Wheat, Wisconsin
- Ballast Point Ale, California
- Goose Island India Pale Ale, Chicago
- Heineken, Netherlands
- Stella Artois, Belgium

Mediterranean Cosmo

Absolut Vodka, Triple Sec, Fresh lime shaken with a splash of San Pellegrino Aranciata

Tuscan Beach

Fris vodka and Italian Limonata with a splash of raspberry liquor

The Back Nine

Absolut Citron stirred with iced tea and lemoncello and finished with lemon zest and fresh mint

Mojito

Ten Cane pure sugar cane rum, fresh lime, fresh mint, simple syrup, and a splash of club

Sauvignon Blanc

New Harbor Sauvignon Blanc, New Zealand 29

Bright aromatic white with fresh citrus fruit flavors.

Merry Edwards Sauvignon Blanc, Russian River 65

Extremely limited production, this single vineyard white has layers of tropical fruit, perfect balance and long finish.

"Two time Spectator top 100 wines of the year!"

Chardonnay

Oak Vineyards Chardonnay, California 22

Aromas of pears, peaches, tropical fruits, with crisp finish.

Chateau St. Jean Chardonnay, Sonoma 30

Bright aromas and flavors of ripe pears and toasted oak, nice medium bodied texture, clean finish.

Rombauer Chardonnay, Carneros 59

This famous Chardonnay producer delivers another knockout. Fresh aromas of pears, peaches, and tropical fruits, creamy mouth feel, long elegant finish.

Grgich Hills Chardonnay, Napa 64

Crafted from grapes that were certified organic and Biodynamic, creating a wine that is alive with delicious acidity. This aromatic wine is rich with aromas of ripe peach, mango and tropical flowers, plus a note of minerality

Pinot Grigio & Pinot Gris

Folonari Pinot Grigio, Italy 25

This Classic Italian wine with citrus aromas and flavors of honey, wildflowers, and toasted almonds.

Adelsheim Pinot Gris, Willamette Valley, Oregon 33

Aromas of honey, pear, and spice are complimented on the palate by sound structure and a crisp, clean finish

Jermann Pinot Grigio, Italy 42

In typically Jermann style, its character, flavors and aromas appear to shine through in focused intensity. Bright citrus fruit with a mineral lick, crisp, clean finish

Interesting Whites

Duchessa Lia Moscato D' Asti, Italy 27

A sweet sparkling wine that is very aromatic with fresh flavors of peach, apricot, and nectarine fruit.

Hacienda Riesling, California 26

Sweet upfront aromas and flavors of apricots, nectarines, and peaches, well balanced with nice finish.

D' Arenburg Hermit Crab Viognier, Australia 31

Great alternative to Chardonnay, medium bodied with a beautiful nose and flavors, excellent food wine.

Columbia Valley Gewürztraminer, Washington 25

Bright and off dry, with grapefruit and nectarine flavors that show restraint even as they linger on the expressive finish.

Sparkling

Gruet Blanc de Noirs, New Mexico 28

Rich complex flavors. Berries aromas and the creamy texture play a leading role and create a great finesse and an explosive juicy flavor of raspberry.

Perrier Jouet, Fleur du Champagne, France 148

Ripe apple and melon aromas are complicated by sweet butter and baking spices. Fleshy, moderately concentrated orchard fruit flavors are complemented by marzipan and floral honey.

Pinot Noir

Forestville Pinot Noir, California 26

Medium-bodied wine displays aromas of black cherry, ripe raspberry and strawberry as well as bright red fruit flavors that are balanced with hints of tar, leather and vanilla.

Kings Estate Pinot Noir, Oregon 45

The finest estate grown grapes that display character and elegance with fresh fruit flavors and aromas.

Gary Farrell Pinot Noir, Russian River 73

Handcrafted in the Russian River Valley to capture the elegance, balance, and complexity of each vineyard site. Very aromatic with ripe plump flavors of red fruit, long finish.

Merry Edwards Pinot Noir, Russian River 83

Wine critics have dubbed Merry "The Queen of Pinot". Rich yet elegant with layer upon layer of silky fruit with nuances around every corner.

Merlot

Five Rivers Merlot, Paso Robles 26

Plummy flavors with a full mouth-feel and a long, sweet vanilla finish. Tannins are balanced, giving this Merlot a medium-full body.

St. Francis Wild Oak Merlot, Sonoma 54

Limited production. This wine blends some of the finest grapes in the Sonoma Valley. This Merlot is big almost Cabernet like with a nice finish and richness throughout.

Cabernet Sauvignon

Parducci Cabernet Sauvignon, Mendocino 27

Rich and dry, with aromas of currant, plum and vanilla.

Beringer Knights Valley Cabernet Sauvignon 39

Softness & flashy flavors. The palate: cassis, mocha, licorice, sweet

tobacco, sage, Asian spice and smoky oak; finishes long and rich

Rombauer Cabernet Sauvignon, Napa 64

Ripe fruit flavors of blackberry, blueberry, plum, and cherries. Supple tannins, lush fruit, extended finish.

Silver Oak Cabernet Sauvignon, Alexander Valley 98

Rich wine that balances concentration with finesse..Silky smooth and round

Interesting Domestic Reds

Greg Norman Petite Syrah, Paso Robles 31

Beautiful purple hue. Scents of plum and dark chocolate with a hint of leather. Plush tannins and ripe flavors of blackberry

Ridge Geyserville Zinfandel, Sonoma 64

Complex aroma with flavors that coat the palette with layers of black fruit, great balance, long finish.

Paraduxx by Duckhorn, Napa 73

(Zinfandel, Cabernet Sauvignon, Merlot, Cabernet Franc) From mountain fruit with complex flavors of raspberry, blueberry, and mocha, a long nutmeg and red currant finish.

Conn Creek Anthology Meritage, Napa 70

(Cabernet Sauvignon, Merlot, Cabernet Franc, Malbec, and Petite Verdot) An expressive, complex blend of Napa Valley's finest fruit plus creamy oak and cobbler, balanced with silky tannins.

Interesting Imported Reds

Chateau De La Cour D' Argent Bordeaux, France 34

Cabernet Sauvignon & Merlot, Violet colored wine, nose of mineral with plants with red fruit flavors, and a tight tannin structure.

Don Rodolfo Malbec, Argentina 31

A Classic styled Malbec with juicy dark fruit flavors, layered mouthfeel, and persistent finish.

D' Arenburg Laughing Magpie, Australia 44

A Blend of 90% Shiraz and 10% Viognier. Flavors of cherry, ginger, black tea, tar, and blueberry. Medium to full bodied with ripe tannin and complexity