

# *Breakfast Menu*

Serving breakfast until 4:30p.m. Egg Beaters & Egg Whites may be substituted upon your request.

Add 1.50 Served with tomatoes or potatoes and fresh baked French bread.

## *Les Omelettes a la Francaise*

### *Beach Huevos Rancheros \$15.95*

Black beans topped with cheese, quesadilla, sunny side up eggs, spicy ranchero sauce, salsa and avocado.

### *California \$16.95*

Avocado, sautéed mushrooms, green onion, tomato, a touch of garlic and shallots, sour cream, Jack, Cheddar and Swiss cheeses.

### *Sicilian Omelette \$15.95*

Sweet & Spicy Italian sausages, sautéed onions and peppers, tomatoes, marinara sauce and cheese.

### *Spinach, Tomato and Feta Cheese \$16.95*

3 egg omelette stuffed with spinach, minced artichokes, Swiss cheese and Parmesan, topped with fresh tomatoes and crumbled feta cheese.

### *Low Fat Fitness Omelette \$15.95*

Egg whites, mushrooms, broccoli, onions, red and green peppers, served with sliced tomato.

### *Le Omelette \$15.95*

Goat cheese, roasted bell peppers, spinach. Add Shrimp \$4.95

### *Beach Omelette \$13.95*

Avocado, bacon and melted cheese.

### *Santa Fe Omelette \$14.95*

Hot and Spicy! Egg omelette with diced jalapeños, cilantro, tomato, onion, Jack cheese & spicy chipotle chili sauce.

### *Crab and Cheese \$17.95*

Stuffed with fresh Dungeness crab meat, hollandaise and cheese.

### *Roasted Vegetables and Fontina \$15.95*

Grilled eggplant, zucchini, peppers, tomatoes, fresh basil and sun-dried tomatoes, served open-faced with melted Fontina & Parmesan cheeses.

## *Les Oeuf (Egg Dishes)*

### *U.S.A. Breakfast \$11.95*

Two ranch eggs any style with smoked bacon or sausage.

### *C'est La Vie Special \$13.99*

Scrambled eggs combined with sautéed fresh spinach, mushrooms, onions and polish sausage.

### *Oeufs Et Pain Perdu \$16.99*

Two eggs, smoked bacon or sausage and French toast stuffed with cream cheese and orange marmalade.

### *Pasta Mamma \$16.95*

Fresh fettuccine combined with scrambled eggs, smoked bacon, garlic, olive oil, shallots, onions, cream and Parmesan cheese. All topped with tomatoes.

### *French Toast \$10.95*

Dipped in eggs and served with fresh fruit.

### *Eggs Benedict \$17.95*

Poached eggs with ham on a toasted English muffin with hollandaise sauce.

### ***Laguna Breakfast \$13.95***

Scrambled eggs with mushrooms, tomatoes, onions and cheese.

### ***Sunrise Beach Burrito \$15.95***

Stuffed with scrambled eggs, chorizo, peppers and onions, topped with melted cheese, salsa, cilantro, tomatillo and avocado cream sauce. Served with black beans.

### ***Light Fare***

Bagel with Cream Cheese \$4.50 -- Smoked Bacon or Sausage \$4.50 -- Bowl of Fresh Seasonal Fruit \$3.95

## ***Les Pancakes & Crepes***

### ***Original Stack \$8.50***

Stack of three buttermilk pancakes, butter & syrup.

### ***Apple Crepes \$12.95***

Freshly prepared crepes filled with sliced apples, brown sugar & cinnamon, topped with whipped cream and powdered sugar.

### ***Paris Combination Breakfast \$12.95***

Two eggs any style, two buttermilk pancakes with choice of smoked bacon or sausage.

### ***La Tropic \$11.95***

Crêpes with seasonal fresh fruit and mango puree. With French vanilla ice cream add \$1.95

### ***Lox Bagel \$16.95***

Toasted bagel, topped with cream cheese, smoked salmon, red onion, capers, chives and tomatoes.

## ***Brunch Menu***

C'est La Vie proudly serves their brunch on Saturday, Sunday & Holidays. With a complimentary cup of fresh fruit.

### ***Appetizers***

Crab Cakes \$8.85 -- Smoked Salmon Blinis with Creme Fraiche & Caviar \$9.95

Steamed Mussels \$7.85 -- Stuffed Mushrooms \$8.85

### ***Eggs Benedict \$19.95***

Two poached eggs with ham on a toasted English muffin, covered with hollandaise sauce and served with tomatoes or potatoes

### ***Eggs Oscar \$19.95***

Poached eggs on a croissant with avocado covered with hollandaise sauce. Served with potatoes.

Served with shrimp add \$4.95

### ***Monte Cristo \$19.95***

The classic sandwich of ham, turkey and Swiss cheese dipped in eggs. Served with potatoes.

### ***Blue Crab Chalupa \$21.95***

Ranchera sauce, poblano, corn, sweet peppers, poached eggs and hollandaise sauce.

### ***Eggs Florentine \$19.95***

Poached eggs on a croissant with light cream, spinach, mushrooms and onions topped with hollandaise sauce.

Served with tomatoes or potatoes.

### ***Spicy Cajun Benedict \$19.95***

Poached eggs, tomato & sausage on a toasted English muffin covered with a spicy New Orleans sauce of bell peppers, onion and cream served with potatoes.

### ***Up and Down \$19.95***

Hickory smoked salmon, avocado and poached eggs on toasted English muffin. Hollandaise.

## *Eggs Fairfax \$19.95*

A toasted bagel covered with smoked salmon and cream cheese, topped with two poached eggs and hollandaise sauce. Served with sliced tomatoes.

## *For Sunday Brunch*

Try a sparkling glass of Champagne or Mimosa with your brunch **Free** - (Second Glass Only \$3.99) We reserve the right to refuse service to anyone. Free Parking in the back. An eighteen percent gratuity will be added to all parties of eight or more people.

## *Lunch Menu*

### *Le Hors D'oeuvres*

#### *Appetizers*

#### *Bruschetta \$9.95*

Grilled baguette topped with fresh chopped tomato, red onion, garlic, basil and olive oil.

#### *Steamed Mussels & Clams \$14.50*

New Zealand green mussels and Manila clams in an aromatic Chardonnay, garlic, herb, tomato and leeks broth.

#### *Caprese \$11.95*

Tomato, Buffalo mozzarella, sweet basil, balsamic vinaigrette and virgin olive oil.

#### *Grilled Quesadilla \$14.95*

Marinated grilled chicken in a flour tortilla, topped with cheese, served with sour cream, guacamole & pico de gallo.

#### *Ahi Tuna Napoleon \$13.95*

Seared (rare) with tomato, red onion, eggs, capers, avocado, lemon juice and whole grain mustard dressing.

#### *Calamari \$12.95*

Buttermilk calamari, crunchy and fresh with horseradish cocktail sauce.

#### *Crab Cake \$13.95*

Lightly breaded lump crabmeat sautéed with sweet corn and tomato salad, tarragon aioli.

#### *Escargot Bourguignonne \$12.95*

The classic escargot served in a garlic, parsley and shallot butter sauce, with a dash of pernod.

#### *Pate and Brie \$14.95*

Varieties of patés campanards and brie cheese with cornichons, pearl onions and dijon mustard.

#### *Cheese & Fruit \$13.95*

Assorted domestic and imported cheeses with seasonal fresh fruit.

#### *Grilled Riviera Octopus \$14.50*

Pickled beech mushrooms, charred spring onion, aqua pazza aioli, garlic and coriander vinaigrette.

## *Les Salades & Soupes*

#### *Soupe Du Jour \$7.50*

Homemade soup of the day.

#### *French Onion Soup \$8.95*

Pot of our famous onion soup, broiled with croutons and Gruyère

#### *C'est La Vie Salad \$16.50*

Mixed organic baby greens with brie cheese, roasted red bell peppers, tomatoes, cucumbers and avocado tossed in balsamic vinaigrette and topped with toasted almonds.

### ***Spinach Salad \$14.95***

Fresh leaf spinach, smoked bacon, hard boiled eggs, granny smith apples, tomato, kalamata olives, red onion, herb garlic croutons, candied walnuts with a garlic infused olive oil dressing.

### ***Caesar Salad \$9.95***

"Classic" Caesar C.L.V. style with fresh herb garlic croutons, special caesar dressing.

With marinated chicken add \$4.95 - With lemon pepper shrimp add \$5.95

### ***Cobb Salad Our Way \$18.95***

Baby field greens, ham, roasted turkey, eggs, olives, bacon, tomato, avocado and roquefort crumbles.

All tossed with our Vinaigrette dressing.

### ***Grilled Salmon Salad \$19.95***

Our wonderful fresh grilled salmon filet, avocado, tomato, eggs and cucumbers over organic baby spinach and field greens, tossed with mango dressing.

### ***Greek Salad \$16.95***

Feta cheese, kalamata olives, fresh tomato, chopped cilantro, peppers, cucumber, red onions and romaine, tossed in our vinaigrette dressing. Add octopus \$6.95

### ***Lime Chicken Salad \$19.95***

Warm grilled chicken marinated in olive oil and fresh lime, with spinach, romaine, avocado, artichoke hearts, green onion, cucumber, tomato and kalamata olives, citrus dressing.

### ***Grilled Ahi Tuna (Rare) Niçoise \$20.95***

Flash grilled Ahi tuna filet with kalamata olives "haricots verts" steamed red potato, tomato and hard-boiled eggs with wild honey and whole grain mustard dressing. Blackened upon request.

### ***Chinese Chicken Salad \$18.95***

Grilled marinated herb chicken breast, green onions, rice noodles, crisp wontons, toasted almonds, orange soy and ginger sesame vinaigrette.

*Caesar or Organic Field Greens Salad with Entree*  **\$4.95**

## ***Les Casses & Croutes***

### ***The Sandwiches***

Served with choice of French fries, pasta salad or baby green salad. Sweet potato fries (add \$1.00)

### ***Grilled Ahi Sandwich (Blackened upon request) \$19.50***

Ahi tuna fillet grilled medium rare. Tomato, Gruyère cheese and tamarind sauce.

### ***Turkey Avocado Delight \$13.95***

Sliced roasted turkey breast with cheese, avocado, tomato, alfalfa sprouts, lettuce and mayonnaise.

### ***Le Croque Monsieur \$15.95***

The most popular Parisian sandwich consists of toasted sourdough bread, layer of ham and melted cheese, topped with white Béchamel sauce, presented on a bed of spring mix. **(Croque Madame upon request)**

### ***Cobb Sandwich \$14.50***

Avocado, turkey breast, blue cheese crumbles, bacon and tomato on grilled sourdough. Outstanding flavor.

### ***Soup and Half Sandwich \$12.95***

Half of a turkey, ham or tuna salad sandwich served with a bowl of soup of the day.

Or French onion soup (add \$2.50)

### ***Grilled Salmon Sandwich \$18.50***

Grilled fillet of salmon with soy ginger, tomato, lettuce, red onion and wasabi cream.

### ***Tuna Salad Sandwich \$13.95***

Tuna mixed with mayonnaise, celery and sweet relish, served on a croissant with alfalfa sprouts and tomatoes.

### *Le Parisian \$14.95*

Melted Brie cheese, tomato, avocado, cucumber and roasted red bell peppers on a baguette, dressed in dijon mustard, our favorite.

### *Grilled Chicken and Avocado \$15.95*

A grilled chicken breast with avocado, sprouts, tomato, melted swiss and herb lime aioli.

### *Le Monte Cristo \$15.95*

Ham, turkey and cheese on white bread dipped in eggs, grilled and served with strawberry preserves.

### *Paris Wrap \$14.95*

Sliced roast turkey, crisp bacon, lettuce, tomato, avocado, Parmesan cheese and Caesar dressing wrapped in a flour tortilla.

## *Les Pasta*

### *Cajun Jambalaya \$20.95*

Our most popular dish! Tiger shrimp and chicken sautéed with onions, peppers and tomatoes in a very spicy cajun sauce. All on top of fresh linguini. Also available on rice.

### *Fettuccine "C'est La Vie" \$19.95*

Fettuccine served with sautéed chicken, sun-dried tomatoes, basil and a touch of cream. Outstanding!

### *Seafood Fettuccine Pasta \$21.95*

Crab, shrimp and fish sautéed with lobster brandy sauce.

### *Salmon Pasta \$19.95*

Atlantic salmon fillet with light creamed dill sauce tossed with fresh Roma tomatoes, on our angel hair pasta.

### *Cappelli D'Angelo al Pomodoro \$12.95*

Angel hair pasta, fresh Roma tomatoes, a touch of garlic, olive oil, basil and Parmesan Cheese. With spicy lemon capers & shrimp scampi add \$6.95 - With marinated herb chicken add \$5.95

### *Fillet Mignon Pasta \$22.95*

Fillet mignon, diced carrots, spinach, rosemary, mushrooms, and veal reduction sauce with fettuccine pasta.

## *Kid's Menu*

### *Hamburger \$6.95*

Served with French fries.

### *Fish and Chips \$6.95*

White cod fish served with French Fries.

### *Crispy Chicken Strips \$6.95*

Served with French fries.

### *Pasta \$6.95*

Choice of red or white sauce, penne or fettuccine.

### *Macaroni and Cheese \$6.95*

Served with French fries.

### *Grilled Cheese \$6.95*

Served with French fries.

## *Les Grillés*

### *Hamburger & Chicken Grill*

All hamburgers are served with choice of pasta salad or French fries. Sweet potato fries (add \$1.00)

### ***An American In Paris \$11.95***

Traditional style hamburger (but better). With melted Wisconsin blue cheese (add \$1.75)

### ***Classic Burger \$13.95***

Char-broiled cheddar cheese and grilled onions, lettuce and tomato, served on sourdough bread.

### ***C'est La Vie Supreme \$15.95***

Traditional burger plus avocado, cheese, bacon tomatoes, lettuce and red onion.

### ***Grilled Chicken & Brie \$15.95***

Char-broiled marinated chicken breast with applewood smoked bacon & brie.

### ***Laguna Mushroom Burger \$15.95***

Char-broiled with sautéed mushrooms, melted Swiss cheese, tomatoes, lettuce and red onion.

### ***Chicken Cordon Bleu \$15.95***

Char-broiled chicken breast with ham and melted Swiss cheese.

### ***Bacon Ranch Burger \$15.95***

Two strips of seasoned bacon, American cheese covered in creamy ranch dressing, fresh tomato, onion and lettuce.

### ***Grilled Cajun Chicken Burger \$15.95***

The Best! Grilled chicken breast or burger with sautéed onions, peppers and tomatoes in a very spicy Cajun sauce, topped with melted cheese.

## ***Les Specialte*** □ ***es***

### ***Seafood, Meat and Poultry***

#### ***Fresh Seabass \$22.95***

Lightly blackened seabass, served with mashed potatoes, sautéed asparagus on a chipotle sauce.

#### ***Salmon \$20.95***

Basil, Roma tomatoes, capers, beurre blanc sauce. Served with vegetables and rice or pasta.

#### ***Scallop & Shrimp Florentine Ravioli \$20.95***

Ravioli with shrimp, ricotta and spinach. Topped with seared scallops and served in tomato cream sauce.

#### ***Paris Shrimp Scampi \$21.95***

Paris Bistro Style sautéed with garlic, white wine, olive oil, fresh basil, parsley and tomato. Served with angel hair pasta or rice.

#### ***Fish and Chips \$19.95***

White cod served with homemade coleslaw and French fries.

#### ***Chicken Piccata \$18.95***

Sautéed chicken breast with lemon sauce, mushrooms and capers. Served with rice or pasta.

#### ***Chicken Curry \$18.95***

Chicken breast sautéed with fresh mushrooms, kalamata olives and artichoke hearts, in a creamy curry sauce. Served with rice.

#### ***Fish Tacos \$17.95***

Fresh fish and shrimp, avocado, cheese, tartar sauce, Pico de Gallo, and Our Special Green Sauce, served in corn tortillas.

## ***Crêpes & Quiches***

### ***Spinach Crêpes \$13.95***

A vegetarian delight. Fresh spinach, sautéed onion, mushroom, Chive Beurre Blanc.

***Chicken Divan Crêpes \$17.95***

Chicken and mushrooms with wine cream sauce, cheese.

***Le Royal \$18.95***

Fresh Dungeness crab, scallions, mushrooms in Béchamel sauce.

***Seafood Crêpes \$19.95***

French crepes filled with an array of fresh seafood in lobster sauce.

***Fillet Mignon Crêpe \$19.95***

Fillet mignon, mushrooms, sun-dried tomatoes and diced onions, with veal reduction sauce.

***Quiche De La Mer \$16.95***

Baked with fresh, mixed deep-sea fish, shrimp and cheese. Served with a mixed green salad.

***Quiche Lorraine \$14.95***

The inimitable famous smoked ham and cheese with onions. Served with a mixed organic baby green salad.

***Quiche Florentine \$13.95***

A vegetarian delight. Spinach, onion, mushroom and cheese. Served with a mixed organic baby green salad.

***Quiche Artichaut \$13.95***

A vegetarian favorite, artichoke hearts, tomato and cheese. Served with a mixed organic baby green salad.

## ***Dinner Menu***

### ***Appetizers***

***Grilled Riviera Octopus \$14.50***

Pickled beech mushroom, charred spring onion, aqua pazza aioli garlic, coriander vinaigrette.

***Escargots Provencal \$12.95***

Baked escargots in garlic, shallots, parsley and Pernod butter.

***Jumbo Mushrooms \$14.95***

Jumbo mushrooms stuffed with lump crab and melted herb garlic.

***Dungeness Crab \$13.95***

Dungeness crab meat with mango and avocado, finished with a mango vinaigrette and cilantro emulsion.

***Steamed Mussels & Clams \$13.95***

New Zealand green mussels and Manilla Clams in an aromatic Chardonnay, garlic, herb, tomato and leek broth.

***Petite Fruiture des Calamares \$12.95***

Baby calamares, lightly fried and served with a caper remoulade.

***Ahi Tartare Napoleon \$13.95***

Seared Ahi tuna diced and marinated in lemon and chili peppers, avocado oil, layers of avocado, mango and red onions with a lemon-pepper vinaigrette.

***Beer Battered Shrimp \$13.95***

Crispy beer battered shrimp cooked to perfection.

***Shrimp Cocktail \$12.95***

Shrimp, cucumbers, avocado and our horse radish cocktail sauce.

***Seafood Platter (for 2 or more) \$27.95***

Calamari, mussels, shrimp, seafood cakes and Ahi. Add lobster \$11

***Cheese and Fruit***

Assorted domestic and imported cheese with seasonal fresh fruit.

For two \$15.95 - For three or more \$21.95

## *Flat Breads*

### *Brie en Croute D'amandes \$12.95*

Baked brie cheese in a crust of roasted almonds, garnished with fresh fruit compote.

### *Pate Campagnard \$10.95*

Country style pate, garnished with thin sliced salami, cornichons, olives and toasted baguette.

### *Caprese \$9.95*

Ripe tomatoes, fresh mozzarella, red onion, Julienne basil, pesto and a sprinkle of balsamic reduction.

## *Seafood Specialties*

### *Sea Bass \$28.95*

Seabass en paupiette, pomme creme pureé, caramelized leeks, spinach, and meurette sauce.

### *Hoisin-Glazed Salmon \$25.95*

Shiitake garlic Shanghai noodles, tempura sea beans, Thai basil mint white soy sauce.

### *Scallops & Shrimp Florentine Ravioli \$24.95*

Ravioli with shrimp ricotta and spinach topped with seared scallops and served in tomato cream sauce.

### *Blackened Ahi Tuna \$26.95*

Ahi seared in our special blackening spice. Served rare with our soy wasabi sauce over a bed of Jasmine rice with Asian slaw.

### *Fish and Chips \$20.95*

White cod served with homemade coleslaw and french fries.

## *Pasta Specialties*

### *Seafood Fettuccine Pasta \$27.95*

Fettuccine sautéed with shrimp, salmon, sea bass, lobster and crab claws, lobster brandy sauce.

### *Cajun Linguine \$25.95*

Tiger shrimp, sausage and chicken sautéed with onions, peppers and tomatoes in a very spicy Cajun sauce, all on top of fresh linguine. Also available on rice.

### *Filet Mignon Pasta \$26.95*

Filet mignon, diced carrots, spinach and mushroom, rosemary, veal reduction sauce

### *Fettuccini C'est La Vie \$23.95*

With sautéed chicken, fresh basil, fresh tomatoes, concasse, garlic and cream.

## *French Specialties*

### *Canard a L'orange \$26.95*

Roasted duckling with California navel orange, Grand Marnier flavored orange glaze and au gratin potatoes.

### *Saumon Sauvage \$25.95*

Sautéed filet of wild Pacific salmon, white lemon butter dill Grand Marnier sauce.

### *Cotes D'agneau \$33.95*

Grilled rack of lamb marinated with thyme and rosemary, served with au gratin potatoes and roasted tomatoes.

### *Filet Mignon \$34.95*

Grilled natural aged beef filet mignon, topped with melted Roquefort cheese, Cabernet Sauvignon reduction sauce, mashed potatoes and sautéed haricots verts.

### ***Entrecote \$33.95***

Grilled ribeye steak, brushed with crushed tricolor peppercorn, Cognac and cream sauce, served with fresh vegetables and French fries.

### ***Loup De Mer \$28.95***

Porcine dusted sea bass served with sautéed wild mushroom and asparagus and finished with asparagus purée and lobster emulsion.

### ***Bouillabaisse \$36.95***

An array of Pacific fresh fish and seafood in a saffron scented broth with leeks, tomatoes, fennel, garlic and herbs, served with garlic croutons and aioli.

### ***Filet de Sole Sauce homardine \$27.95***

Dover Sole filet, stuffed with spinach, mushroom and white asparagus, and lobster-branding sauce

### ***Cote De Porc \$26.95***

Caramelized double pork loin chop, smoked bacon, spiced apple chutney, cider and calvados sauce with mashed potatoes.

### ***Sauces \$5.00***

Lemon Parsley Butter, Béarnaise, Bordelaise, Green Peppercorn.

### ***Side Dishes***

Grantinee Creamed Spinach and Mushroom \$8.00 - Green Beans Almondine \$7.00

Roasted Brussel Sprouts \$7.00 - Macaroni and Cheese \$7.00

Pomme Frites \$6.00 - Sweet Potato Fries \$7.00

## ***Salads***

### ***Salade Brasserie \$7.95***

Mesclun greens with toasted almonds, touch of truffle oil, sundried tomatoes and herbed vinaigrette.

Add blackened tuna or grilled shrimp \$15.95. Add grilled chicken \$14.95.

Add grilled salmon \$16.95. Add grilled octopus \$17.95

### ***Salade D' Endive et Poire au Bleu \$9.95***

Roasted pear with baby green and Beldian endive salad, caramelized walnuts and blue cheese.

### ***BLT Salad \$10.95***

Apple wood bacon, diced tomato, blue cheese crumbles, and blue cheese dressing.

### ***Salade Caesar Classique \$9.95***

Hearts of Romaine, with Parmesan, anchovy dressing, anchovies, garnished with garlic croutons.

Add grilled chicken \$15.95. Add grilled shrimp or grilled salmon \$17.95. Add grilled octopus---18.95.

## ***Soups***

### ***Soup Du Jour \$7.95***

Today's fresh selection.

Gratinee Des Halles \$8.95

Onion soup flavored with thyme and topped with Gruyere cheese croutons.

Bisque de Homard \$9.95

California lobster bisque, garnished with fresh tarragon cream.

## ***Crepes and Quiches***

### ***Fillet Mignon Crepe \$22.95***

Fillet mignon, mushrooms, sun-dried tomatoes and diced onions, with veal reduction sauce.

***Chicken Diwan Crepe \$19.95***

Chicken and mushrooms with cream sauce, cheese.

***Seafood Crepes \$19.95***

French crepes filled with an array of fresh seafood in a delicate lobster sauce.

***Quiche Lorraine \$19.95***

The inimitable famous smoked ham, cheese and onions served with a mixed organic baby green salad.

***Quiche De La Mer \$20.95***

Baked with fresh sea bass, salmon, ahi and shrimp, served with a green salad.

***Quiche Florentine \$18.95***

A vegetarian delight. Spinach, onion, mushroom and cheese. Served with a mixed organic baby green salad.

***Vegetarian***

***Grilled Vegetable Platter \$20.95***

Grilled eggplant, zucchini, mushrooms, bell pepper and, spinach, mashed potatoes, and roasted tomato.

***Penne Provençale \$17.95***

Tossed with garlic, olive oil, eggplant, sundried tomatoes, olives, bell peppers, goat cheese and grated parmesan

***Gluten Free (Coming Soon)***