

APPETIZERS

House Pate...18 | 36

house made country style port wine chicken liver pate & condiments

Steak Tartare...25 | 50

5 oz hand -cut beef tenderloin, egg yolk, condiments, hand cut fries

Escargot...20 | 40

(6) classic snails prepared in garlic, butter, shallots, parsley

Bone Marrow...22 | 44

roasted rosemary bone marrow, bacon, onion marmalade, (20 minutes)

Seafood Medley ...26 | 52

shrimp & lobster poached in a saffron and champagne broth, citrus-ginger beurre blanc, bed of leeks

Ahi Tuna Tower...25 | 50

wasabi vinaigrette & avocado yuzu

Grilled Octopus...21 | 42

grilled octopus, smoked paprika & longaniza garlic infuised oil, crispy potatoes

Gambas al Ajillo...21 | 42

poached shrimps in olive oil, chili flakes, thyme, coriander, garlic, parsley and Jerez vinegar

Moule Frites...22 | 44

mussels, shallots, thyme, leeks, capers, garlic cream sauce, hand-cut fries

SOUP & SALAD

Classic Onion Soup...17 | 34

light caramelized Spanish onion, thyme, bay leaves, port wine, beef stock, fine slice of baquette, Swiss cheese

Frenchy's Seafood Chowder...23 | 46

lobster (seasonal), shrimp, calamari, conch, mussels, saffron seafood stock, touch of cream

Classic Caesar...17 | 34

heart of romaine, house prepared Caesar dressing

Frenchy's Caprese Salad...25 | 50

mozzarella cheese, tomatoes, cantaloupe & peaches, prosciutto, balsamic and peach gastric, infused pesto oil

Wedge Salad...22 | 44

iceberg wedge, house prepared buttermilk & blue cheese dressing, rosemary-maple roasted pork belly bits



FNTRFFS

Filet Bordelaise & Blue Cheese...44 | 88

beef tenderloin, red wine reduction, blue cheese compound butter, bacon & onion jam

Filet au Poivre...44 | 88

beef tenderloin, five pepercorns, brandy cream sauce

Steak Dianne...42 | 84

beef tenderloin, mushroom, brandy and dijon mustard -butter sauce

Land & Sea Trio...78 | 152

beef tenderloin bordelaise, lobster tail and shrimp, saffron, tarragon-lemon butter sauce

Lamb Shank with Lemon Confit...40 | 80

braised lamb shank, Frenchy's spices, tomatoes, orange and cinnamon, lemon confit over herb olive couscous

Beef Short Ribs Bourguignon...38 | 76

braised short ribs in red wine & beef stock, mirepoix, mushrooms

Pork Saltimbocca...36 | 72

2-inch cut pork chop, prosciutto ham and sage, Marsala wine pan sauce reduction

Fish of Day...31 | 62

Puttanesca sauce.

Tuscan Chicken 29 | 58

grilled chicken breast, sun dried tomatoes, spinach, garlic parmesan cream sauce, rigatoni pasta

Spaghetti Al Nero...31 | 62

grilled shrimp, roasted cherry tomatoes, black ink pasta, lemon, basil garlic cream sauce

DESSERT

Soufflee..19 | 38

Grand Marnier or chocolate, creme Anglaise. (20 minutes)

Classic Creme Brulee...18 | 36

burnt top french custard

Minute Baked Apple Tatin Pie...20 | 40

upsidedown apple pie, cream anglaise & vanilla ice cream. (20 minutes)

Bananas Foster...20 | 40

caramelized bananas, brandy, cream, topped with pistachio chocolate covered bananas, vanilla ice cream

Chocolate Fondant...20 | 40

melt-in-your-mouth warm chocolate fondant, berries, coffee liquor creme anglaise, vanilla ice cream

prices are listed in USD | BZD and do not include a 12.5% GST.

For parties of 6 or more, a 20% gratuity will be added to your final bill.

Corkage fee for bottles Unique in Varietal/Style to our list is \$40bzd per bottle.

Updated November 2023



VEGAN & VEGETARIAN

SALADS

Caprese & Peach Salad... 22 | 44

plum tomatoes, cantaloup, peaches, pesto and peach balsamic reduction

Couscous & Chickpea Salad... 22 | 44

couscous, roasted chickpeas, cucumber, oven roasted cherry tomatoes, feta

ENTREES

Polenta & Wild Mushrooms...22 | 44

creamy polenta, braised wild mushrooms, pesto oil

Penne a la Tuscana... 25 | 50

penne pasta, sun dried tomatoes, spinach, tofu, garlic, lemon basil, pecorino-garlic cream sauce

Vegetable Couscous... 21 | 42

zucchini, tomatoes, carrots, chickpeas, cauliflower, couscous, herbs and spices

Cacio e Pepe... 20 | 40

spaghetti, black pepper, butter, parmesan