



Chez Moi

Menu Prices — August 21, 2026

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Hors D’oeuvres

ITEM	PRICE
Onion Tart Sour cream, bacon, onions.	\$11.00
Charcuterie - Chef Selection Cornichons, mustard.	\$15.00
Foie Gras Aux Pommes Seared duck liver, sautéed apples, creamy polenta.	\$16.00
Escargots en Croute Maître d'butter, baked under puff pastry crust.	\$13.00
Steak Tartare Raw beef, capers, onions, mustard, egg yolk.	\$19.00
Risotto Forestier Wild mushroom, Parmesan, red wine sauce.	\$12.00

Soupes Et Salades

ITEM	PRICE
French Onion Soup Rich beef broth, swiss cheese, crouton.	\$9.00
House Salad Mixed greens, tomato, cucumber, apple.	\$12.00
Salade de Betterave Roasted beets, mixed greens, blue cheese.	\$12.00
Lobster Bisque Lobster bisque, crab meat, ginger infused olive oil.	\$14.00
Salade D'orange Au Poivre Arugula, orange, pomegranate, cracked black pepper.	\$12.00

Nos Viandes

ITEM	PRICE
Agneau Romarin Braised lamb shank, couscous, raisins, carrots, eggplant, rosemary broth.	\$26.00
Boeuf Bourguignon Braised short ribs, mashed potatoes, roasted vegetables, grand-mère garnish.	\$27.00
Coq Au Vin Red wine braised chicken, mushrooms. Carrots, onions, peas, bacon, linguine.	\$24.00
Stuffed Pork Tenderloin Spinach, goat cheese, sun-dried tomato, mustard sauce, mashed potatoes.	\$25.00
Côte de Boeuf Au Poivre (32 oz.) Bone-in ribeye for two, confit onion, broccoli, French fries.	\$70.00
Duck a L'orange Confit duck leg, seared duck breast, orange, mashed potatoes, roasted vegetables.	\$28.00
Cassoulet Toulousain Sausage, duck confit, lamb, white beans, tomato, garlic, onion.	\$28.00

Nos Poissons

ITEM	PRICE
Skate Wing Grenobloise Capers, lemon, cabbage.	\$26.00
Sautéed Salmon Butternut squash, risotto, fresh cranberry, beurre blanc.	\$27.00
Pan Seared Wahoo Wahoo, cream of corn, red pepper, diced potatoes.	\$26.00
Coquilles St Jacques Pan seared scallops, polenta, lobster sauce.	\$33.00

Végétarien

ITEM	PRICE
Pumpkin Ravioli Sautéed mushrooms, squash.	\$21.00
Plat Végétarien Daily selection of roasted vegetables.	\$21.00
Cassoulet Végétarien Roasted vegetables, white beans, tomato, garlic, onion.	\$21.00

Sides

ITEM	PRICE
Mashed Potatoes	\$7.00
Roasted Vegetables	\$7.00
French Fries	\$7.00
Sautéed Wild Mushrooms Q	\$7.00
Creamed Spinach	\$7.00

Non Alcoholic

ITEM	PRICE
Fraise Menthe Fresh strawberries, fresh mint, q club soda, q ginger ale.	\$5.00
Bluet Citron Vert Fresh blueberries, fresh lime, q club soda.	\$5.00
Fresh Lemonade	\$4.00
Limeade	\$4.00
Perrier	\$4.00
Q Organic, Agave Sweetened Soda Kola, grapefruit, ginger ale, ginger.	\$4.00
Sprite	\$3.50
Diet Coke	\$3.50

Petit Déjeuner	
ITEM	PRICE
French Toast Croissant French toast, raspberry coulis and fresh berries.	\$12.00
Smoked Salmon Bagel Cream cheese, capers, onions, petite salad.	\$13.00
Vanilla Pancakes Vanilla buttermilk pancakes, butter and maple syrup.	\$11.00
Croissant	\$4.00
Bagel	\$4.00
Canadian Bacon	\$3.00
Ham	\$3.00
Bacon	\$3.00
Our Famous Quiche Lorraine Bacon, Gruyere and onion quiche with petite salad.	\$13.00
Cheese Omelette Omelette with swiss cheese and choice of ham or wild mushrooms served with petite salad and French fries.	\$12.00
Steak Frites 6 oz. steak and fried egg, French fries, hollandaise.	\$16.00
Crêpes Grand-Mère Au Gratin Baked chicken, mushroom, onion, bacon, crêpes with béchamel and cheese, petite salad.	\$13.00

Les Benedictes	
ITEM	PRICE
Classique Poached eggs, Canadian bacon, white truffle hollandaise.	\$13.00
Florentine Poached eggs, spinach, shallot, white truffle hollandaise.	\$11.00
Au Saumon Fumé Poached eggs, smoked salmon, white truffle hollandaise, capers.	\$14.00

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Le Déjeuner

ITEM	PRICE
Soupe a L'oignon Rich beef broth, swiss cheese, crouton.	\$8.00
Escargot Maître d'butter, baked under puffy pastry crust.	\$12.00
Chez Moi Salad Mixed greens, cucumber, tomato, apple, croutons, vinaigrette.	\$6.00
Asparagus & Parmesan Salad Mixed greens, asparagus, Parmesan, vinaigrette.	\$15.00
Chicken Salad Méditerranée Organic chicken breast, mixed greens, green apples, oranges and mixed berries.	\$15.00
Croque Monsieur/Madame Toasted bread, béchamel, ham, swiss cheese.	\$10.00
Salad Lyonnaise Frissé, bacon, poached egg, croutons.	\$10.00
Asparagus Quiche Egg, asparagus, and onion quiche, petit salad.	\$12.00
Our Famous Quiche Lorraine Bacon, Gruyere and onion quiche with petit salad.	\$13.00
Grilled Salmon Grilled salmon, sautéed zucchini, basil, lemon.	\$14.00
Steamed Mussels White wine, shallots, French fries.	\$12.00
Burger Chez Moi Beef patty, short ribs, swiss cheese, au poivre sauce, frites.	\$15.00
Charcuterie Chef's selection.	\$12.00
Cheese Plate	\$12.00
Steak Frites Grilled steak, maître d'butter, French fries.	\$19.00

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