

appetizers

Crispy calamari, tomato sauce 10.75

Smoked salmon, onion, capers, cream cheese 10

Charcuterie (serves 2) 18
Prosciutto, saucisson sec, garlic sausage, country paté, cornichons, Dijon mustard

Spicy crab cakes, mango chutney 12.75

Escargots bourguignons, garlic butter 12

Cheese Ritual
Full selection available on our cheese menu

salads & soups

House salad, tarragon vinaigrette 7

Caesar salad 8

Belgian endives, blue cheese, Dijon vinaigrette 9.50

Arugula salad, smoked duck breast, cherry vinaigrette 10

Niçoise salad, pan seared Ahi tuna 14.75

Colette famous French onion soup 7.50

Authentic provençal fish soup, parmesan, saffron aioli 8

Soupe du jour 7

All entrees include one complimentary garniture

entrées

Roasted half chicken, au jus 17.50
Chef recommended side: Mashed potatoes

Ribeye “Entrecôte” frites 28.75
Garlic and parsley butter

Chilean sea bass 30
Saffron cream sauce
Chef recommended side: Sautéed asparagus

Seared Atlantic salmon 19.75
Fennel relish, pink pepper sauce
Chef recommended side: Sautéed broccoli

Grilled 7 oz filet mignon 32
Wild mushroom sauce
Chef recommended side: Fingerling potatoes

Tiger shrimp flambé 24
Seaweed salad, Pernod sauce
Chef recommended side: Creamy risotto

Rack of lamb 27
Provençal herb jus
Chef recommended side: Sautéed asparagus

Moules frites 17
Mussels in a white wine sauce, French fries

Jumbo scallops 26
Mushroom & potato cake, dijonnaise sauce
Chef recommended side: Linguini, parmesan cheese

Walleye 23
Roasted cherry tomatoes, chili & green olives
Chef recommended side: Baby spinach, cream

Ahi tuna steak 26
Pepper crusted, cabbage relish
Chef recommended side: French green beans

colette favorites

Paëlla valenciana for two 19/person
(30 minute preparation time)

Cassoulet 23
Southwest French stew with duck confit, garlic sausage, bacon, white beans

Poached Dover sole 23
Creamy lobster sauce

Chicken Blanquette 19.50

Bœuf bourguignon 23.50
French beef stew

Coq au vin 19.50
Chicken marinated in red wine

French Crêpes 15
Filled with ham and cheese, mushroom sauce

Bouillabaisse Marseillaise 28
Authentic specialty of Marseille

taste of paris

Per person 21.75

Choice of appetizer

- Spicy crab cakes, mango chutney
- Colette famous French onion soup
- Country paté

Choice of salad

- Caesar salad
- House salad, tarragon vinaigrette
- Belgian endives, bleu cheese, Dijon vinaigrette

Choice of entrée

- Steak frites, peppercorn sauce
- Coq au vin, roasted potatoes
- Atlantic salmon, pink pepper sauce

Choice of dessert

- Seasonal fruit tart
- Chocolate mousse
- Vanilla crème brûlée

garnitures

Per garniture 5

Sautéed or steamed vegetables	Sautéed broccoli
Creamy risotto	Fingerling potatoes
Sautéed asparagus	French fries
Linguini, parmesan cheese	Mashed potatoes
Baby spinach, cream	French green beans

dinner

Colette

bar & bistro

	glass	bottle
Light & Fresh		
White Zinfandel, Montevina, California	8	29
Pinot Grigio, Estancia, California	9	45
Pouilly Fuissé, "Marie-Antoinette", Burgundy, France	14	75

Vibrant & Crisp

Chardonnay, Trinity Oaks, California	8	29
Chardonnay, Main Street Winery, California	9	42
Chardonnay, Wyndham Estate, Bin 222, Australia	9	38
Riesling, Pierre Sparr, Alsace, France	10	42
Olivier Leflaive, "Les Setilles", Burgundy, France	13	63
Chablis, Louis Jadot, Burgundy, France	14	85
Chardonnay, Montes Alpha, Chile	14	80
Sancerre, Pascal Jolivet, Loire, France	14	85
Sauvignon Blanc, Nobilo, New Zealand	–	48
Sauvignon Blanc, Napa Cellars, Napa Valley	–	60

Organic

Chardonnay, Casa Silva, Chile	8	42
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Rosé of Provence

Château d'Esclans, Whispering Angel, France	13	65
Château d'Esclans, Domaines Sacha Lichine, France	21	115

Rich & Elegant

Domaine Baron de Rothschild, Bordeaux, France	10	50
Sauvignon Blanc, Chateau Bonnet, Bordeaux, France	10	41
Chardonnay, Montes Alpha, Chile	14	80
Marques de Riscal, Rueda, Spain	–	34
Pinot Gris, Kim Crawford, New Zealand	–	54

Champagne & Sparkling Wine

Wycliff, sparkling wine, California	8	28
Varichon & Clerc Brut, France	9	38
Domaine Chandon Brut, California	13	75
Domaine Chandon Rosé, California	15	85
Perrier Jouët Grand Brut, France	20	180
Moët & Chandon White Star, France	–	150
Moët & Chandon Rosé, France	–	185
Veuve Clicquot Brut, France	–	185
Perrier Jouët Fleur de Champagne, France	–	345
Dom Perignon	–	365

	glass	bottle
Light & Easy		
Malbec, Pascual Toso Reserve, Argentina	9	42
Cabernet Sauvignon, Montes Alpha, Chile	14	80

Soft & Smooth

Cabernet Sauvignon, Trinity Oaks, California	8	29
Merlot, Trinity Oaks, California	8	29
Pinot Noir, Trinity Oaks, California	8	29
Julienas, Beaujolais Grand Cru, France	9	45
Shiraz, Wyndham Estate Shiraz, Bin 555, Australia	–	38

Rich & Attractive

Cabernet Sauvignon, Kaiken, Argentina	9	46
Cabernet Sauvignon, Main Street Winery, California	9	46
Domaine Baron de Rothschild, Bordeaux, France	10	50
"Parallèle 45", Jaboulet, Côtes du Rhône, France	11	48
Zinfandel, Ravenswood, California	11	48
Pinot Noir, Louis Jadot, Burgundy, France	13	85
Chateau Bonnet, Bordeaux, France	–	38
Merlot, Main Street Winery, California	–	46
Pinot Noir, Estancia, California	–	48
Tempranillo, Marques de Riscal, Reserva, Rioja, Spain	–	71
Meritage, Trincherro Napa Reserve, California	–	130

Organic

Merlot, Casa Silva, Chile	8	42
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Grande Cuvée, Bordeaux, France

Château Pailhas, Saint-Emilion Grand Cru, 2005	34	180
Clos des Jacobins, Saint-Emilion Grand Cru, 2000	37	195
Château Batailley, Pauillac, Grand Cru Classé, 2005	44	235

Grande Cuvée, Burgundy, France

Louis Jadot, Vosne Romanée, 2005	25	125
Louis Jadot, Gevrey-Chambertin, 2006	30	130
Louis Jadot, Pommard, 2006	30	130

wine flights

Queen of the Whites**15**

Pouilly Fuissé "Marie-Antoinette", Burgundy, France
 Chardonnay, Montes Alpha, Chile
 Chardonnay, Main Street Winery, California

Spring Time in a Glass**14**

Reisling, Pierre Sparr, Alsace, France
 Domaine Baron de Rothschild, Bordeaux, France
 Marques de Riscal, Rueda, Spain

Sparkling Celebrations**25**

Moët & Chandon Imperial Brut, France
 Domaine Chandon Rosé, California
 Domaine Chandon Brut, California

Great Reds from 3 Continents**25**

Domaine Baron de Rothschild, Bordeaux, France
 Cabernet Sauvignon, Montes Alpha, Chile
 Zinfandel, Ravenswood, California

Powerful Reds from France**14**

"Parallèle 45", Jaboulet, Côtes du Rhône, France
 Chateau La Grange Clinet, Bordeaux, France
 Pinot Noir, Louis Jadot, Burgundy, France

Grande Cuvée, Bordeaux, France**45**

Clos des Jacobins, Saint-Emilion Grand Cru, 2000
 Château Batailley, Pauillac, Grand Cru Classé, 2005
 Château Pailhas, Saint-Emilion Grand Cru, 2005

Grande Cuvée, Burgundy, France**35**

Louis Jadot, Pommard, 2006
 Louis Jadot, Gevrey-Chambertin, 2006
 Louis Jadot, Vosne Romanée, 2005