

Tatsu's

French Restaurant

First Course

Escargots de Bourgogne

Escargots with mushrooms in garlic parsley butter

9.95

Gâteau de Crabe

Maryland jumbo lump crab cake served with sauce aurore

15.95

Shrimp Meunière

Sautéed shrimp with mushrooms and lemon butter sauce

10.95

Potages

Potage de Crabe au Sherry

Cream soup with snow crab meat
and sherry wine

5.50

Potage des Carottes

Puréed carrot soup

5.50

Salades

*House Salade

Romaine lettuce with house
dressing

Pair with any entrée

1.00

*Romaine Salade

Romaine lettuce with shredded
carrots and Tatsu's house dressing

Small / Large

3.95 / 6.95

Goat Cheese Salad

Spring mix with goat cheese,
walnuts, strawberries, blueberries,
and raspberry vinaigrette

8.95

Avocado Farci au Crabe

Half avocado stuffed with lump
crab meat garnished with spring
mix, hardboiled egg, tomatoes,
mushrooms, and walnut vinaigrette

10.95

Main Course

Saumon Poché

Fresh salmon poached and served with champagne sauce

25.95

Saumon Meunière

Fresh salmon sautéed with lemon butter sauce

25.95

Coquilles Saint-Jacques Meunière

Fresh sea scallops sautéed with mushrooms in lemon butter sauce

30.95

Suprême de Poulet Sauté Teriyaki

Sautéed chicken breast served with Tatsu's Teriyaki sauce

19.95

Suprême de Poulet Sauté à la Normande

Sautéed chicken breast with mushrooms in Calvados cream sauce

20.95

Veau Normande

Veal loin sautéed with mushrooms in Calvados cream sauce

28.95

Veau au Poivre

Veal loin sautéed with Cognac in peppercorn cream sauce

28.95

*Magret de Canard au Poivre

Roasted boneless duck breast served with peppercorn cream sauce

28.95

*Boeuf Wellington Marchand de Vin

Beef tenderloin baked in puffed pastry, served with a red wine shallot reduction

36.95

*The consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of food borne illness. If you have any allergies, please notify your server.