

BURGERS, SALADS & SUCH

All of our burgers & sandwiches are served with lettuce, tomatoes & pickles on a toasted Kaiser roll. Served with Homemade French Fries.

The French Corner Burger	\$10.00
An 8-oz. Certified Angus Beef Steak Grilled to Perfection with Cheddar Cheese.	
The Grilled Chicken Sandwich	\$10.00
A Skinless Boneless Breast of Chicken Marinated & Grilled with Swiss Cheese.	
The French Corner Club Sandwich	\$10.00
A Double Decker Sandwich with Deli Sliced Tender White Turkey Breast, Crisp Bacon, Lettuce & Tomato on Your Choice of Bread	
Colossal Gulf Shrimp Salad on a Baguette	\$12.00
The Famous French Corner Gulf Shrimp Salad Served on a French Baguette with Fresh Lettuce & Tomatoes	

SALADS

Your choice of House-made Ranch Dressing, Honey Mustard, Italian Dressing, Herb Vinaigrette

The Grilled Chicken Caesar Salad	\$10.95
A Tender Boneless Breast of Chicken, Marinated & Grilled Over an Open Flame, Served over the French Corner Caesar Salad. (No Anchovies)	
The French Corner Famous Shrimp Salad	\$13.95
Large Gulf Shrimp, boiled & seasoned, tossed in a light Creamy sauce and fresh Vegetable. Served over a bed of Mixed Greens, topped with Slices of Avocado.	
The Chicken Salad Avocado	\$10.95
Our world famous light white Chicken Salad served over a bed of Garden Greens topped with slices of Avocado.	
The Tuna Salad Avocado	\$10.95
Water Pact Tuna mixed with a light dressing, served over a bed of Mixed Greens. Topped with slices of Avocado.	
The Grilled Chicken Salad	\$10.95
A Tender Boneless Breast of Chicken, Marinated & Grilled Over an Open Flame, Served over our House Healthy Mixed Green Salad, Topped with Fresh Tomatoes, Pitted Kalamata Olives & Cucumbers	
Eli's Chef Salad	\$10.95
A Large Portion of Fresh Mixed Greens Topped with Sliced Turkey Breast, Danish Ham, Swiss & American Cheese & Hard-Boiled Eggs	
The Great Greek Salad	\$10.95
Our House Salad Topped with Authentic Feta Cheese & Colossal Pitted Kalamata Olives Add Chicken \$ 3.00	
Grilled Chicken Pasta	\$10.95
A French Corner Classic. Grilled Breast of Chicken served over a tri color Rotini Vineargette pasta mixed with fresh vegetables	
Chicken Tender Salad	\$10.95
Crisp Golden Fried All-White Chicken Breast Tenders atop a Bed of Mixed Greens & Honey Mustard Dressing	
Vegetable Soup	Cup \$2.95/Bowl \$4.95
Soup du Jour	Cup \$2.95/Bowl \$4.95

ENTREES

Blackened Red Snapper	\$17.95
A Fresh Filet of red Fish Authentically Seasoned and Braised in a Louisiana Blackened Style. Served with Rice Pilaf and Fresh Vegetables.	
Atlantic Salmon Pontchartrain	\$18.00
Grilled Atlantic Salmon Topped with an Authentic Louisiana Pontchartrain Cajun Crawfish Sauce. Rice du Jour	
Blue Water Gulf Snapper	\$17.95
Simply Seared Filet of Snapper Served with Fresh Grilled Vegetables and Roasted Potatoes.	
Colossal Gulf Fried Shrimp	\$14.95
Colossal Fried Shrimp. Golden fried and Served with Country Cole Slaw & Our Own Homemade Potato Salad.	
Beef & Chicken Kabobs	\$17.95
Served with Vegetable Rice	
Fettuccine Alfredo	\$11.00
Truly a delight. Healthy portions of pasta topped with our own Alfredo Sauce. Add Chicken- \$ 3.00 Add Large Shrimp- \$5.00	
Chicken Picata	
A skinless boneless breast of chicken braised to perfection in a light lemon butter Sauce, topped with capers. Served with Rice du Jour	
Poulet Poblano	\$13.00
Grilled Chicken Breast Topped with a Black Bean & Roasted Corn Relish, Roasted Poblano Cream Sauce, Rice du Jour	
Chicken Florentine	\$12.95
A Skinless, Boneless Breast of Chicken, Marinated and Grilled, simmered in an Alfredo with Fresh Spinach Sauce. Topped with Shredded Cheddar & Mozzarella Cheese, Golden Baked. Served with Rice du Jour.	
Chicken Cordon Bleu	\$12.95
A Skinless Boneless Breast of Chicken Stuffed with Danish Ham & Swiss Cheese, Baked to perfection topped with our own Marinara Sauce. Served with Rice du Jour	
Grilled Chicken with Wild Mushroom Sauce	\$13.00
Marinated Boneless, Skinless Chicken Breast Grilled to Perfection accompanied by our Wild Mushroom & Sherry Reduction & Rice du Jour	
Filet Mignon	\$20.00
A 8-oz. Tender USDA Prime Filet of Beef Served with Herb Roasted Potatoes	
Entrecote	\$20.00
A 8-oz. USDA Prime Cut of Beef Served with Herb Roasted Potatoes	

STARTERS & SIDES

Authentic Hummus with Homemade Pita Chips	\$ 5.00
Tabbouleh	\$ 5.00
Spinach & Artichoke Dip with Homemade Pita Chips	\$ 7
Saumon Fume	\$ 13
plâteau de fromage (2 persons)	\$15
Authentic Quiche	\$ 6
Authentic Quesadillas	\$7

~

Pommes Frites (French Fries)	
Herb Roasted Potatoes	
Rice du Jour	
	\$3.00

~

Fresh Veggies du Jour	
Salade de la Maison	
	\$3.00

DESSERTS, COFFEE N'SUCH

Bread Pudding with Texas Bourbon Sauce	
NY Style Cheesecake with Fresh Strawberries	
Crêpe aux Fraises	
Crêpe Bananes et Chocolat	
	\$6.00

~

Regular & Decaf Coffee	\$1.75
Espresso	\$2.00
Cappuccino	\$3.00

Soft Drinks

Fresh Brewed Iced Tea	\$1.75
-----------------------	--------

Wines by the Glass

Clos Du Bois Riesling	
Benziger Sauvignon Blanc	
Robert Mondavi Chardonnay	
	\$7.00

~

Benziger Merlot	
Louis & Martini Cabernet Sauvignon	
Wente Cabernet Sauvignon	
	\$7.00



1104 Old Spanish Trail
HOUSTON, TEXAS 77054

7 1 3 - 6 6 1 - 5 3 2 4

Open Monday - Wednesday 7:00am - 5:00pm
Thursday - Saturday 7:00am - 10:00pm

Listed as the #6 caterer in the Houston Business Journals Book of List - 2008 & 2009.
For more information regarding our catering services, please call or visit our web site at
www.thefrenchcorner.com



White Varietals

	Bottle
Beringer Private Reserve Chardonnay, Napa Valley 2007	39
Robert Mondavi Chardonnay, Napa Valley 2006	39
Charles Krug Chardonnay, Carneros 2007	35
Cakebread, California 2008	85
Benziger Sauvignon Blanc, Lake County/Sonoma County 2007	34
Charles Krug Sauvignon Blanc, Napa Valley 2007	35
Vertikal 2007 Riesling "German Mosel Region"	28
Clos du Bois Riesling, California 2007	28

Red Varietals

	Bottle
New Harbor Pinot Noir, New Zealand 2008	33
Red Rock Reserve, Merlot	28
Benziger Merlot, Sonoma County 2005	29
Markham Merlot, Napa Valley 2005	35
Santa Carolina Carmenère, Chile 2007	35
Finca El Origen Reserva Malbec, Argentina 2007	33
Beringer- Knights Valley 2007- Cabernet Sauvignon	39
Wente Cabernet Sauvignon	35
Louis & Martini Cabernet Sauvignon	33
Stag's Leap Cabernet Sauvignon, Napa Valley 2005	89
Caymus Cabernet Sauvignon, Napa Valley 2006	100
BV Tapestry Reserve Cabernet Sauvignon, Napa Valley 2004	85
Wild Horse Cabernet Sauvignon, Paso Robles 2006	39
William Hill Cabernet Sauvignon 2008, California	33