

Hors d'Oeuvres

Escargots de Bourgogne	8.95
Escargots with mushrooms and garlic parsley butter	
Shrimp Meunière	8.95
Sautéed shrimp with mushrooms and lemon butter sauce	
Fresh Sea Scallop Meunière	10.95
Fresh sea scallops sautéed with fresh mushrooms in lemon butter sauce	
Gateau de Crabes	10.95
Lump crab meat mixed with red, green and yellow peppers served with alioli sauce	

Potages

Potage de Crabe au Sherry	4.75
Cream soup with crabmeat and sherry wine	
Potage des Carottes	4.75
Puréed Carrot Soup	

Salades

House Salade	3.95/6.95
Romaine lettuce with house dressing, Small/Large	
Soup and Salade	8.70
House salad and choice of crab or carrot soup	
Chicken Salade	11.95
Crisp romaine lettuce garnished with poached chicken, hardcooked egg, tomato, radish, celery, onion and Tatsu's House dressing	
Salmon/Shrimp Salad	12.95
Crisp romaine lettuce garnished with poached salmon or shrimp, hard cooked egg, tomato, onion, and Tatsu's House dressing	
Goat Cheese Salade	8.95 with entrees 6.95
Mixed greens, tomatoes, olives, and goat cheese with vinaigrette	
Avocado Farci au Crabe	9.95 with entrees 7.95
Half avocado stuffed with lump crab meat, garnished with spring mix, hard boiled eggs and tomatoes	

Poissons

Entrees include House Salad and Fresh Vegetables

Saumon Poché Meunière	12.95
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Fresh salmon poached and served with champagne sauce or sautéed in lemon butter sauce

Shrimp Meunière **12.95**

Sautéed shrimp with mushrooms in lemon butter

Seafood Crêpe **14.95**

Poached shrimp and scallops served in a crêpe with a light Dijon cream sauce

Fresh Sea Scallops Meunière **16.95**

Sea scallops sautéed with mushrooms in lemon butter sauce

Ask about seafood special

Entrées

Suprême de Poulet Teriyaki **10.95**

Sautéed chicken breast served with Tatsu's teriyaki sauce

Suprême de Poulet Saute aux Herbes **11.95**

Sautéed chicken breast with herbs in lemon butter sauce

Suprême de Poulet au Poivre **12.95**

Sautéed chicken breast served with peppercorn cream sauce

Suprême de Poulet Sauté à la Normande **12.95**

Sautéed chicken breast served with mushrooms and Calvados cream sauce

Foie de Veau **16.95**

Veal liver with sautéed onions with marchand de vin sauce

Magret de Canard **17.95**

Roasted boneless duck breast served with peppercorn cream sauce

Eggplant Provençal **10.95**

Eggplant simmered in a Provençal tomato sauce