

Appetizers

Fondue Parmesan 7.95
Cheese Croquettes

Escargot de Bourgogne 9.95
Classic snails in a garlic butter sauce

Canapé de Champignons 6.95
Sautéed mushrooms in garlic butter on toast

House Pâté 7.95

L'Avocat de Pois Chiche 7.95
Avocado hummus served with pita bread

Scampi à l'Escargot 10
Shrimp with garlic butter

Soups

Soup du Jour 3.95
Ask your waiter

Soupe à l'Oignon 6.95
Belgian style onion soup

Soupe de Tomate 5.95
Our homemade tomato basil soup

Salads

Mixed Green Salad 6.95
Spring mix with four crudities

Salade d'Endive 8.95
Belgian endive salad

Salade de Roquefort 8.95
Blue cheese salad

The Broken Spoke Cobb 12
A classic cobb with chicken, bacon, avocado, boiled egg and red onion

Salade Niçoise 12
Classic French green salad with tuna

Salade de Crevettes 14
Mixed green salad with shrimp sautéed with garlic

Mussel Appetizers

Half orders of our famous mussels \$12

La Moule Marinière
Mussels steamed with butter, celery, onion, and white wine

La Moule à l'Escargot
Mussels in garlic butter sauce

La Moule Provençales
Mussels in a tomato sauce

La Moule Roquefort
Mussels in a creamy blue cheese sauce

La Moule Curry
Mussels in a curry sauce

La Moule Diable
Mussels in a spicy tomato sauce

La Moule Estragon
Mussels in a creamy tarragon sauce

La Moule au Gratin
Mussels in a cheese sauce

Entrées



Served with pommes frites (Belgian fries), pomme purée (mashed potatoes), or pomme croquette (potato croquette)

Filet Mignon 27

Grilled tenderloin

Add béarnaise, peppercorn, roquefort, or mushroom sauce \$3

Entrecôte Grillée 24

Grilled ribeye

Add béarnaise, peppercorn, roquefort, or mushroom sauce \$3

Carbonade à la Gantoise 18

Flemish braised beef stew prepared with Belgian beer, onions, and carrots

Pain de Viande aux Choux Rouges 16

Meatloaf served with red cabbage and apples

The Broken Spoke Burger 10

Topped with grilled onions, mushrooms, jalapenos, and provolone

Cheese Burger 8

Served with lettuce, tomato, and onion

Bouchée de Bruxelles 18

Pastry stuffed with chicken, carrots, mushrooms, and celery in a cream sauce.

Cordon Blue 18

with mushroom sauce

Medallion de Porc à la Bruxelloise 18

Pork medallions with brussel sprouts

Grilled Salmon Béarnaise 18.95

Bouchée Ostendaise 22

Pastry stuffed with salmon, shrimp, mussels, and mushrooms in a cream sauce.


Truite Meunière aux Amandes 22

Trout in an almond butter sauce

Assiette de Légumes 12

Assorted vegetable plate

Les Moules Frites



La Route de Calais

18 Assorted Mussels+6 Wine Samples

28

Le Complet Belge

Marinière+Frites+Stella Artois

26

La Route de Bruxelles

18 Assorted Mussels+6 Beer Samples

28

La Moule Marinière 22

Mussels steamed with butter, celery, onion, and white wine

La Moule à l' Escargot 18

Mussels in garlic butter sauce

La Moule Provençales 18

Mussels in a tomato sauce

La Moule Roquefort 18

Mussels in a creamy blue cheese sauce

La Moule Curry 18

Mussels in a curry sauce

La Moule Diable 18

Mussels in a spicy tomato sauce

La Moule Estragon 18

Mussels in a creamy tarragon sauce

La Moule au Gratin 18

Mussels in a cheese sauce

Available Lunch Only

Served with frites or salad

Only
\$8 ea

Sandwiches

Sandwich de Philadelphie
Like a Philly on a French baguette

Sandwich Poulet
Grilled chicken, caramelized onions,
and provolone on a French baguette

Sandwich Végétarien
Sautéed mushrooms, bell pepper,
and onions topped with provolone,
tomato, and lettuce

Croque Monsieur
Grilled ham and Swiss cheese

Croque Madame
Same as the Monsieur with two fried
eggs on top

Sandwich Parisien
Ham and Swiss cheese with boiled
egg, tomato, lettuce, and Dijon
mayonnaise

Broken BLT
with avocado, cheddar, and Dijon
mayonnaise

Tuna Salad Sandwich

Chicken Curry Salad Sandwich

Omelettes

Omelette Jambon Fromage
Ham & cheese

Omelette Vegetarienne
Sautéed mushrooms, bell pepper,
onion, and tomato

Ask your
server about
our
**DAILY
SPECIAL!**

Includes a cup
of our soup of
the day and an
entrée.

**MADE FRESH
DAILY!**

Desserts

Dame Blanche 6.50
Vanilla ice cream served with warm Belgian
chocolate sauce on the side

Coupe Negrita 6.50
Chocolate ice cream served with warm Belgian
chocolate sauce

Coupe Caramel 6.50
Vanilla ice cream with homemade caramel
sauce

Coupe Bresilienne 6.50
Mocha ice cream with walnuts and homemade
caramel sauce

Coupe à la Pistache 6.50
Pistacio ice cream with warm Belgian
chocolate sauce

Café Liegeoise 6.50
Mocha ice cream with hot coffee

Poires Belle Helène 8
Poached pear with vanilla ice cream and warm
Belgian chocolate sauce

Mousse au Chocolat 6.50
Belgian chocolate mousse topped with
whipped cream

Profiterole au Chocolat 8.50
Puff pastries served with vanilla ice cream
and topped with warm chocolate sauce

Crêpe Suzette 10
Served with an orange reduction and vanilla
ice cream.

Crêpe Normande 10
Caramelized apple crêpe with vanilla ice
cream.

Crêpe Mikado 10
Served with Belgian chocolate and vanilla ice
cream.

Crêpe Casonade 7
Served with brown sugar and melted butter.

Crêpe Sucre Blanc 7
Served with white sugar and melted butter.

Beverages

Iced Tea
Lemonade
Orange Juice
Apple Juice
Perrier
Coca Cola
Diet Coke
Sprite
Dr. Pepper
Diet Dr. Pepper

Coffee (regular & decaf)
Espresso (regular & decaf)
Cappuccino (regular & decaf)
Belgian Hot Chocolate
Hot Tea