

FOOD MENU



appetizers

TOMATO MONTRACHET..... 10

house-made tomato sauce topped with herb goat cheese, served with a baguette

MUSSELS- mkt price

spicy black mussels steamed in brown ale with peppers flakes, garlic, basil, cream
served with a toasted baguette, add French fries \$4 (Belgian style)

PÂTÉ..... 11

duck truffle pâté, served with seasonal vegetables and a baguette

LOBSTER CROSTINI..... 15

crispy bread topped with sautéed lobster, spinach, tomatoes, shiitake mushrooms,
shallots, and white wine butter sauce

FRIED CALAMARI..... 11

hand dipped and breaded, served with spicy marinara sauce

PHYLLO-WRAPPED BRIE..... 12

toasted brie, honey drizzle, served with apple slices and baguette

MEDITERRANEAN PLATTER..... 15

baba ghanouj and roasted garlic hummus, served with stuffed grape leaves,
seasonal vegetables, feta cheese, olives, tzatziki sauce, and toasted pita bread

SOUP DU JOUR cup... 4 bowl.... 7

house made to match the season, ask your server about the details

salads

add chicken.. 5 / add salmon... 6 / add shrimp.. 6

CAESAR..... 10

chopped romaine lettuce, parmesan cheese, house made croutons, Caesar dressing

SALAD NIÇOISE..... 16

grilled tuna steak, mixed greens, Kalamata olives, hard-boiled egg, tomato, French
green beans, red peppers, rice, anchovies (optional), white balsamic vinaigrette

WHITE BEAN SALAD..... 10

cannellini beans, arugula, spinach, asparagus, red onion, tahini dressing

sandwiches

served with one side house-cut French fries, mixed greens salad, or cup of soup

TURKEY SANDWICH..... 11

sliced turkey breast, smoked gouda, bacon, avocado, mango chutney, sourdough

SALMON CIABATTA..... 13

grilled salmon, lettuce, tomatoes, grilled onion, sun-dried tomato mayo, ciabatta

GRASS-FED ANGUS BURGER..... 13

grilled angus burger, swiss cheese, bacon, sautéed onion, mayo, toasted bun

VEGGIE SANDWICH..... 10

hummus, avocado, roasted red peppers, arugula, cucumber, pepperoncini, goat
cheese, ciabatta

pastas

all pastas are topped with shredded parmesan cheese, served with garlic bread

SALMON FARFALLE..... 16

sautéed salmon, mushrooms, tomatoes, zucchini, peas, Sambuca-thyme cream
sauce, bow tie pasta

RIGATONI..... 16

grilled chicken, smoked pork chorizo, broccolini, tomatoes, white wine cream sauce

SEAFOOD LINGUINI..... 18

mussels, scallops, shrimp, basil, white wine, tomato sauce

RAVIOLI..... 16

changes daily, ask your server about the details

entrées

ROASTED HALF CHICKEN..... 24

served in a lemon, garlic, and hot cherry tomato sherry sauce, served with seasonal
vegetables and potatoes of the day

BEEF SHORT RIB..... 24

boneless, braised with tamarind au jus, served with seasonal vegetables

CATCH OF THE DAY..... 22

fish entrée changes daily, ask your server about the details