

Saturday, July 15, 2017

Summer Three Course Menu ~ \$20.17

Starters: Black Bean Soup, Traditional Caesar Salad, Black Bean Chili, Gazpacho or Deviled Eggs

Entrée:

Chicken Milanaise: Penne in Tomato Cream

Kale & Manchengo Salad with Pepitas, Sundried Cranberries and White Balsamic Vinaigrette

Mussels & Frites: Fennel, Garlic, Tomatoes and Cream; with French Fries

Grilled Chopped Steak topped with Gorgonzola and Crispy Onions; with Sauteed Spinach and Roasted Tomato

Desserts: Key Lime Pie, Ta-boo Lust, Worth Avenue Sundae

BISTRO BITES:

BISTRO CRAB CAKE: A Petite Lump Crab Cake on Mango Sauce 12
TRADITIONAL DEVEILED EGGS: with Sweet Chili Sauce and Sriracha 8

RAW:*

TUNA MARTINI: FRESH AHI TUNA TARTARE with Crème Fraîche, Pickled Ginger and Wasabi Tobiko 18
BEEF CARPACCIO with Arugula and our own House Carpaccio Sauce..... 22
TUNA SASHIMI SALAD: SESAME-PEPPER SEARED AHI TUNA served on top of Mixed Greens, Wakame,
Avocado, Onions and Pickled Ginger tossed with Orange-Walnut Vinaigrette 22

SALADS:

GRILLED SHRIMP (3) on a WARM "CAESAR" with Warm Brussels Sprouts and Romaine 18
PULLED FREE RANGE CHICKEN SALAD: Roast Chicken, Sundried Cranberries, Toasted Walnuts,
Gorgonzola Cheese and Mixed Field Greens tossed with White Balsamic Vinaigrette 16
SWEET POTATO & COCONUT ENCRUSTED MAHI-MAHI with Chipotle Aioli over Mixed Field Greens with
Orange-Walnut Vinaigrette, Haricots Verts, Sweet Red Peppers, Red Onion and Mango 25

SANDWICHES:

APPLE & BRIE GRILLED CHEESE on Eight Grain Bread with Arugula and a Spicy Honey-Walnut-Gorgonzola Spread 13
FRIED GREEN TOMATO, BACON & PIMIENTO CHEESE SANDWICH with Baby Arugula on French Bread
Served with Ta-boó Chips 13
HALF ROAST CHICKEN SANDWICH on French Bread; Arugula Salad with Pinenuts & Cherry Tomatoes 13
STEAK SANDWICH: New York Strip (7oz) open faced on Brioche, topped with Caramelized Onions and Gorgonzola
Cheese Served with French Fries and Mixed Field Greens tossed in a White Balsamic Vinaigrette 22
SOUP & SANDWICH: A Cup of Black Bean Soup and Half of a Fruit & Grilled Chicken Salad Wrap 12

LUNCH SPECIALS:

QUICHE: Bacon, Asparagus, Sautéed Onions, Roasted Tomatoes, Gruyere and Swiss Cheese; Arugula and Cherry Tomato Salad 14
TACOS: CRISPY MAHI-MAHI, Soft Corn Tortillas, Onions, Cabbage, Radish and Cilantro; served with French Fries 21
PENNE with GRILLED SHRIMP, Tomatoes, Capers, Garlic, Extra Virgin Olive Oil and Parmesan 18
BBQ BABY BACK "RIBLETS" over French Fries 15
CHICKEN MILANAISE with Penne in Tomato-Basil Cream and Mixed Field Greens tossed with Balsamic Vinaigrette 19