

Wednesday, July 17, 2019

Three Course Menu ~ \$20.19

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

Entree:

Chicken Milanese with Penne in Tomato-Basil Cream

“Mussels & Frites” Garlic, Fresh Tomato, Fresh Fennel and Cream: French Fries

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

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

Desserts: Key Lime Pie, Taboo Lust or Dark Chocolate Brownie

BISTRO BITES:

OSETRA CAVIAR (1 oz.) Toast and Crème Fraîche..... 75

BISTRO CRAB CAKE: A Petite Lump Crab Cake on Mango Sauce..... 14

SALADS:

PISTACHIO ENCRUSTED SALMON over a Traditional Greek Salad 25

APPLE, ROASTED BEET & ARUGULA SALAD with Gorgonzola Cheese and White Balsamic Vinaigrette 16

SWEET POTATO & COCONUT ENCRUSTED LEMON SOLE with Chipotle Aioli
Field Greens, Haricots Verts, Sweet Peppers, Onion, Mango & Orange-Walnut Vinaigrette 26

WORTH AVENUE SALAD: Shrimp, Lump Crab, Avocado, Capers, Egg, Bacon, Tomatoes,
Bibb Lettuce and Dijon Vinaigrette..... 32

PULLED FREE RANGE CHICKEN SALAD: Roast Chicken, Sundried Cranberries, Toasted Walnuts,
Gorgonzola Cheese and Mixed Field Greens tossed with White Balsamic Vinaigrette..... 19

SANDWICHES:

FRIED GREEN TOMATO, BACON & PIMIENTO CHEESE SANDWICH with Baby Arugula on
French Bread; served with Ta-boó Chips..... 14

HALF ROAST CHICKEN SANDWICH on French Bread; Arugula Salad with Pine Nuts & Cherry Tomatoes .. 15

SOUP & SANDWICH: A Cup of Chicken Noodle Soup and Half of a Bacon, Lettuce and Tomato Sandwich
on Eight Grain Toast..... 13

LUNCH SPECIALS:

CHICKEN MILANAISE with Penne in a Tomato-Basil Cream and Mixed Field Greens 21

BBQ BABY BACK "RIBLETS" over French Fries 18

PENNE with **BLACKENED CHICKEN**, Tomato Salsa and Parmesan Cream 20