

Saturday, August 12, 2017

Summer Three Course Menu ~ \$20.17

Starters: Chicken & Rice, Traditional Caesar Salad, Black Bean Chili, Gazpacho or Deviled Eggs

Entrée:

Chicken Milanaise with Penne in Tomato-Basil 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 17

SANDWICHES:

APPLE & BRIE GRILLED CHEESE on Eight Grain Bread with Arugula and a Spicy Honey-Walnut-Gorgonzola Spread 14
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
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..... 14
SOUP & SANDWICH: A Cup of Chicken & Rice and Half of a Ham & Swiss, Lettuce, and Tomato Sandwich on Eight Grain Toast..... 13

LUNCH SPECIALS:

TACOS: PAN SEARED SWORDFISH, Soft Corn Tortillas, Onions, Cabbage, Radish and Cilantro; served with French Fries..... 2
QUICHE: Bacon, Asparagus, Sautéed Onions, Roasted Tomatoes, Gruyere and Swiss Cheese; Arugula and Cherry Tomato Salad 14
PENNE with GRILLED SHRIMP, Tomatoes, Capers, Garlic, Extra Virgin Olive Oil and Parmesan 18
BBQ BABY BACK "RIBLETS" over French Fries 16
CHICKEN MILANAISE with Penne in Tomato-Basil Cream and Mixed Field Greens tossed with Balsamic Vinaigrette 19