

Thursday, September 7, 2017

Summer Three Course Menu ~ \$20.17

Starters: Chicken & Rice Soup, 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 Sautéed Spinach and Roasted Tomato

Desserts: Key Lime Pie, Ta-boo Lust, Apple Crisp with Vanilla Ice Cream

BISTRO BITES:

BISTRO CRAB CAKE: A Petite Lump Crab Cake on Mango Sauce 12
TRADITIONAL DEVILED 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 20
PULLED FREE RANGE CHICKEN SALAD: Roast Chicken, Sundried Cranberries, Toasted Walnuts,
Gorgonzola Cheese and Mixed Field Greens tossed with White Balsamic Vinaigrette 17
SWEET POTATO & COCONUT ENCRUSTED MAHI-MAHI with Chipotle Aioli over Mixed Field Greens tossed with
Orange-Walnut Vinaigrette, Haricots Verts, Sweet Peppers, Red Onion and Mango 27

SANDWICHES:

APPLE & BRIE GRILLED CHEESE on Eight Grain Bread with Arugula and a Spicy Honey-Walnut-Gorgonzola Spread 14
FRIED GREEN TOMATO, BACON & PIMIENTO CHEESE SANDWICH with Baby Arugula on French Bread
Served with Ta-boó Chips 14
SALMON BLT WRAP: Chopped Poached Salmon, Bacon, Lettuce, Tomato, Onion and Dill Mayonnaise; Caper-Dill Potato Salad 17
HALF ROAST CHICKEN SANDWICH on French Bread; Arugula Salad with Pine Nuts & Cherry Tomatoes 14
SOUP & SANDWICH: A Cup of Chicken & Rice Soup and Half of a Bacon, Lettuce and Tomato Sandwich on Eight Grain Toast 13

LUNCH SPECIALS:

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