

LUNCH MENU

SOUPS

CUP \$3.50 BOWL \$5.50

SEAFOOD CHOWDER WITH SWEET POTATO
ROASTED PEPPERS AND BASIL TOMATO SOUP
SOUP OF THE DAY

APPETIZER

SMOKED SALMON MEDALLION WITH HORSERADISH, PICO
DE GALLO, AND STRAW POTATOES \$7.95

CALAMARI STYLE POMMES FRITES SPICY HERBS TOMATO
SAUCE \$7.50

CRISPY DUCK CONFIT SPRING ROLLS WITH APRICOT
ORANGE SAUCE \$8.50

TART OF HEIRLOOM TOMATO WITH MONTRACHET GOAT
CHEESE SPRINKLE OF THYME AND OLIVE OIL \$8.50

SANDWICHES

FLOUR TORTILLA WITH SMOKED TURKEY, POACHED PEAR,
BRIE CHEESE & DIJON MUSTARD \$8.50

PAN SEARED TUNA IN FOCCACIA BREAD WITH TOMATO,
GREEN BEANS, HARD BOILED EGGS, OLIVES, ANCHOVIES
ONIONS, LETTUCE AND BALSAMIC DRESSING \$8.95

STEAK SANDWICH WITH ONION AND PROVOLONE
CHEESE \$8.95

CIABATA CHICKEN PAILLARD, WITH TOMATO ARUGULA,
SWISS CHEESE AND RED ONIONS \$8.95

CHEESEBURGER WITH PICKLES, TOMATO, RED ONION AND
FRENCH FRIES \$7.50

SALADS

BIBB LETTUCE GRILLED CHICKEN BREAST, CANDIED
WALNUTS, APPLE, ROQUEFORT, MUSTARD
VINAIGRETTE \$7.95

CRAB CAKE WITH SPRING MIX, CITRUS FRUIT SALAD \$9.50

SHRIMPS WITH MESCLUN MIX AND CHAMPAGNE
VINAIGRETTE \$9.50

GRILLED CHICKEN BREAST ON CAESAR SALAD \$7.95

HOUSE SALAD WITH SPRING MIX, CITRUS FRUIT WITH WHITE
BALSAMIC VINAIGRETTE \$5.50

BABY ICEBERG LETTUCE WITH BLUE CHEESE DRESSING,
ANNATTO SEEDS \$6.50

PASTA

POTATO GOAT CHEESE GNOCCHI WITH WILD MUSHROOM IN PORT WINE SAUCE	\$8.50
LOBSTER RAVIOLI IN TOMATO BASIL CREAM SAUCE	\$11.00
PENNE WITH SALMON CREAM DILL SAUCE	\$14.50
PARPADELLE PASTA WITH GREEN PEAS, GARLIC AND PARMESAN CHEESE	\$9.50

FISH

GRILLED TUNA LOIN WITH CORN VINAIGRETTE	\$14.50
GOUGONETTE OF LEMON SOLE AND POMMES FRITES WITH TARTAR SAUCE	\$11.50
FILET OF TILAPIA SAUTÉED /MANGO BEURRE BLANC AND PINEAPPLE SALSA	\$12.50
POTATO CRUSTED SALMON WITH GOAT CHEESE GNOCCHI AND FRESH BASIL SAUCE	\$14.50
MUSSELS WITH HERBS CREAM SAUCE AND WHITE WINE SERVED WITH FRENCH FRIES	\$11.95

MEATS

FLAT IRON STEAK WITH HERB BUTTER AND FRENCH FRIES	\$16.00
WIENER SCHNITZEL OF VEAL WITH LEMON CAPER SAUCE	\$14.00
LAMB CHOPS WITH MUSHROOM SAUCE AND SPATZLE	\$16.00
PRIME HANGER STEAK SHALLOTS RED WINE REDUCTION	\$16.00

DESSERT

PARFAIT CAFÉ WITH KALUHA SAUCE WITH ALMOND MERINGUE	\$8.00
THIN APPLE TART WITH ALMOND CREAM AND CALVADOS VANILLA ICED CREAM	\$8.00
PROFITEROLES WITH GUANDUJA CHOCOLATE SAUCE AND FRESH STRAWBERRIES	\$8.00
OPERA CAKE WITH FRESH RASPBERRIES	\$8.00
FRESH ARMAGNAC TRUFFLE	\$6.00

GRAND MARNIER SOUFFLÉ	\$10.00
ARTISANAL CHEESE PLATTER	\$6.00 & \$12.00
COUPE GLACE	\$8.00



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