

BOHEMIAN MOON MENU

Monday, October 26th - Saturday, October 31st

Lunch 11:00am-1:30pm

Dinner 5pm-8:30pm

STARTERS

Thai shrimp and vegetable roll
with peanut sauce. \$9

Nachos topped with chicken, mozzarella,
olives, salsa, guacamole and sour cream. \$12

Ahi tuna sashimi with avocado slices,
soy wasabi sauce. \$18

Coconut shrimp with
Thai dipping sauce. \$10/\$18

Buffalo chicken wings with celery sticks
and blue cheese dip. \$9/\$17

Tostones ~ fried plantains with
guacamole and salsa. \$8

Fresh made to order guacamole with
corn tortilla chips. \$12

Quesadilla ~ artichokes, fire roasted
red peppers and cheddar cheese. \$14

PANINIS, BURGERS, ETC.

*Served with choice of fries,
plantain or a side salad*

Ruben panini ~ Guinness braised corned beef,
sauerkraut, Swiss cheese,
and Russian dressing. \$15

Bison burger with grilled pineapple, blue
cheese and balsamic reduction
on brioche bun. \$18

Black Angus burger with lettuce,
tomato and cheddar cheese. \$14

Vegetarian panini ~ roasted vegetables,
pesto and fresh mozzarella. \$14

Fried haddock with Asian slaw
and remoulade. \$16

Buffalo chicken wrap with lettuce
and blue cheese. \$14

Turkey panini with avocado, cheddar cheese
and chipotle mayonnaise. \$15

SOUPS AND SALADS

Soup of the week \$8

Quiche \$6 - With a side salad \$10

Mandarin orange almond salad ~ mesclun
greens, almonds with soy ginger dressing. \$10

Turkey chili taco salad - tortilla chips,
guacamole and sour cream on greens. \$14

Spinach salad ~ spinach, goat cheese, Zhen egg,
bacon, mushroom and balsamic vinaigrette. \$14

Caesar salad ~ romaine lettuce, croutons,
parmesan cheese and grilled chicken
and Caesar dressing. \$14

Beets and winter kiwi on bed of greens,
walnuts, with warm balsamic vinaigrette. \$12

*Add grilled chicken or shrimp to any salad. \$3/\$5
Basket of toasted French bread with butter. \$2*

ENTREES

Served with a side salad

Vegetarian or chicken enchiladas verdes with
sour cream, queso fresco, rice and beans.
\$16/\$19

Korean stir fry ~ vegetables over rice
choice of Tofu, chicken, steak, shrimp
\$16/\$18/\$22/\$24

Filet mignon with potato gratin and
vegetable medley. \$36

Grilled marinated shrimp with grits,
sautéed spinach & carrots. \$22

Vegetarian Napoleon with tofu. \$17

Eggplant parmesan over linguini. \$16

Paella ~ chicken, andouille sausage, clams,
bay scallops and vegetables. \$26

Grilled salmon with roasted pepper sauce,
potato gratin and ratatouille. \$28

Selection of desserts available from La Maison Blanche Bakery