

BOHEMIAN MOON MENU

Monday, November 16th - Wednesday, November 25th

Lunch 11:00am-1:30pm Dinner 5pm-8:30pm

STARTERS

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

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

Honey drizzled brie and Granny Smith apples served with crackers. \$14

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

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

Zhen eggs, bacon, lettuce and tomato on our own croissant. \$15

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

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

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

Vegetarian burrito with rice and beans, sour cream and guacamole. \$14

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

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

Sautéed green beans with toasted almonds, parmesan cheese, garlic and olive oil. \$10

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

Roasted pepper and beet salad with feta and roasted garlic 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 mashed kohlrabi/cauliflower and roasted vegetables. \$38

Cheese and vegetable tortellini with lobster bits and fresh spinach. \$28

Udon bowl with shrimp tempura, bok choy and Zhen egg (*dine-in only*). \$18

Ceviche (fish, scallops and shrimp) with hand made tostadas. \$26

Japanese style curry stew with pork, potato and carrots over Jasmine rice. \$16

Chicken piccata with greens over linguini. \$19

Selection of desserts available from La Maison Blanche Bakery