

# BOHEMIAN MOON MENU

Tuesday, May 4th - Saturday, May 8th Dinner Service 4:30 pm - 8:30 pm

## STARTERS

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

Flatbread ~ sautéed spinach, kalamata olives, and feta cheese. \$9

Ahi tuna sashimi with seasoned seaweed, avocado slices, and soy wasabi sauce. \$20

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

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

Parsnip and carrot pancakes with tzaziki sauce. \$12

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

## SOUPS AND SALADS

Soup of the day \$8

Hummus on endive leaves, pita wedges, Anjou pear, almonds, with crumbly blue cheese. \$17

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

Spinach salad with red onion, Zhen egg, bacon bits, and balsamic vinaigrette. \$14

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

Niçoise salad ~ Ahi tuna, Zhen egg, French green beans, and potatoes with lemon vinaigrette. \$20

*Add grilled chicken or shrimp to any salad. \$3/\$5*

## PANINIS, BURGERS, ETC.

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

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

Zhen egg burrito with rice, black beans, mozzarella cheese, side of sour cream, and guacamole. \$15

Portobella mushroom burger, sauteed spinach and onion with goat cheese. \$15

Turkey panini with Granny Smith apple, brie cheese, and cranberry mayonnaise. \$16

Haddock sandwich with chipotle mayo, and Asian slaw. \$16

Black Angus burger with lettuce, tomato, and cheddar cheese. \$15

## 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, or shrimp. \$16/\$18/\$22/\$24

Filet mignon with mashed cauliflower potatoes and Brussel sprouts and carrots. \$38

Katsudonburi - Zhen egg infused pork cutlet and vegetables over rice. \$20

Salmon Dijon with herb aioli and quinoa vegetable pilaf. \$28

Rosemary airline chicken on a bed of sautéed wild lily with German potato salad. \$24

Linguini with andouille sausage, artichokes, sun-dried tomatoes in garlic olive oil. \$20

Bohemian udon noodle bowl with poached Zhen egg and spinach - chicken or beef. \$17/\$19

**Selection of desserts available from La Maison Blanche Bakery**