

# Lunch Menu

## STARTER

**Soup of the Day**.....\$12.00

**French Onion Soup**..... \$12.00

**Classic Caesar Salad**.....\$14.00

Add Shrimp \$10.00

Add Chicken \$8.00

**Goat Cheese Salad**.....\$14.00

aged Bucheron cheese, caramelized onions endive, pear, and mustard dressing

**Duck Confit Salad**.....\$16.00

Crispy potato, poached egg, frisée salad, and balsamic vinaigrette

**Pan Seared Dumplings**

(choice of pork or vegetables)..... \$12.00

**Pan Seared Exotic Wild Mushrooms**

poached egg, garlic and parsley...\$16.00

**Sautéed Octopus** with grapes, shishito peppers, red bliss potato, chunky chili oil. \$16.00

## SALADS / MAIN COURSE / PANINI

**Salad Nicoise** with fresh ahi tuna, potato...\$26.00  
peppers, eggs, green beans, and black olives

**Seafood Salad** .....\$26.00  
tomato, mango, and pesto sauce

**Chicken Avocado Salad** with tomato, greens, vegetables, and half boiled egg. ....\$18.00  
Keto friendly

**Steak Salad** with onions, peppers, and tomatoes.....\$26.00

**Vegetarian Spaghetti Pasta** .....\$23.00

**Coq Au Vin**.....\$28.00  
Slowly Braised in Red Wine, French Chicken  
Stew, with vegetables

**Filet of Bronzino**.....\$32.00  
served with butternut squash,  
cranberries, and baby spinach

**Mussels and Fries** (choose one) Classic Marinier or Provençale (tomato, onions, and herbs) or creamy curry white wine shallots sauce)..... \$28.00  
Half Size.....\$18.00

**Rosemary Burger\*** filet mignon, caramelized onions, tomato, cheddar cheese.....\$24.00  
with white truffle oil, chipotle cream on a brioche bun and fries

### The following all served with Organic Artisan House Salad

**Steak and Cheese**.....\$20.00  
Mushrooms, onions and Swiss cheese

**Grilled Veggie Panini** with.....\$17.00  
zucchini, squash, onions, tomato, brie  
cheese, and basil paste

**Turkey Panini**.....\$17.00  
caramelized onion, coleslaw, and  
gruyere cheese

**Homemade Chorizo Panini** with....\$19.00  
chorizo, sautéed spinach, and gruyere cheese.