

Lunch Menu

STARTER

Soup of the Day	\$9.00
French Onion Soup	\$10.00
Baby Arugula Salad with grapefruit, goat cheese crostini, and rosemary infused olive oil and Italian herbs white balsamic vinegar	\$12.00
Classic Caesar Salad (add chicken \$5.00, and shrimp \$7.00)	\$10.00
Salmon Tartare with seaweed and sesame with green apple white balsamic Vinegar and olive oil	\$11.00
Pan Seared Dumplings in sesame oil (choice of pork or vegetable) served with soy sauce, Rice vinegar, and layu sauce	\$9.00
Pan Seared Exotic Wild Mushrooms served with poached egg, garlic and parsley	\$12.00

MAIN COURSE and SANDWICHES

Salade Niçoise with fresh ahi tuna, potato, peppers, eggs, green beans, and black olives	\$16.00
Seafood Salad with tomato, mango, and pesto sauce	\$19.00
Mussels Marinieres and Frites	½ portion \$14.00 / Full \$24.00
Spaghetti Bolognese cooked with ground hanger steak and tomato sauce with parmesan cheese	\$16.00
Traditional Beef Bourguignon with creamy pasta	\$26.00
Bouillabaisse (mixed seafood) served with a tomato and saffron broth with an aioli crostini	\$26.00
Creamy Vegetarian Risotto	\$22.00

All Sandwiches served with fries and salad

Croque Monsieur with bechamel, gratinee with swiss cheese (add egg* \$2.00)	\$12.00
Chicken Club Sandwich , bacon, lettuce, tomato, swiss cheese and chipotle mayo	\$14.00
Pastrami Sandwich on rye, onions, pickles, Dijon mustard, and cheddar cheese	\$14.00
Rosemary's Burger* filet mignon, caramelized onions, tomato, aged cheddar cheese, with white truffle oil, chipotle cream on a brioche bun.	\$23.00

We are proudly Eco-friendly and use local farmers and organic products for most of our menu.

***Consuming raw or undercooked food can lead to food borne illness.**