



# Rosemary Bistro Cafe Lunch



## Soups

- Soup of the Day .....\$12
- French Onion Soup .....\$14

## Starters

- Belgian Endive Salad .....\$16  
Arugula, pears, candied pecans, blue cheese, rosemary mustard dressing in a spring roll cone
- Classic Caesar Salad .....\$15  
Anchovy, garlic croutons, parmesan cheese
- Warm Onion Tart .....\$16  
Baby tomatoes, caramelized onions, brie cheese, red pepper coulis, upland cress salad, and sweet chili sauce
- Local Farmers Beet Tartare.....\$16  
Bucheron goat cheese flan brûlée, candied orange zest, pistachios, and local herbs from the garden
- Sautéed Calamari..... \$18  
garlic, tomatoes, fresh basil, spring roll cone
- Pan Seared Exotic Wild Mushrooms (GF) ..\$18  
Poached runny egg, garlic, parsley gremolata

## Salads

- Salad Nicoise (GF) .....\$26  
With fresh Ahi Tuna, potato, peppers, eggs, green beans and black olives
- Frisse Aux Lardons .....\$24  
Shredded Duck Leg Confit, crispy potato, poached egg, frisée salad, bacon, balsamic vinaigrette
- Chicken Avocado Salad (GF) ..... \$24  
With grilled chicken breast, tomato, green beans, arugula, half boiled egg, rosemary mustard dressing
- Classic Caesar Salad ..... \$26  
Choice of chicken, shrimp, or tuna

## Sides.\$12

French Fries with truffle oil and parmesan, Brussel Sprouts  
Vegetable of the Day, Sautéed Spinach, Asparagus,

## Main Course

- Butter Poached Monkfish (GF) .....\$30  
Cauliflower puree, with onions, apple, pine nuts, zucchini and yellow squash spaghetti, and champagne sauce
- Pan Seared Filet of Bronzino (GF) ..... \$32  
Quinoa, brunoise vegetables, tahini spiced parsnip puree, capers meunière sauce
- Mussels and Fries (GF) ..... \$18/\$28 (Main)  
-Classic Marinere (white wine, shallots, herbs)  
-Provencal (tomato, onions, herbs)  
-Diablos (chorizo, onion, cilantro, jalapeno, tomato lobster broth)
- Homemade Pappardelle Pasta .....\$28  
Spinach, caramelized onions, confit garlic butter, parmesan cheese,
- Steak au Poivre.....\$38  
D'Artagnan Aged Prime Hanger Steak, french fries, salad and cognac pepper sauce
- Petit Filet Mignon.....\$24  
With a Mixed green salad and cognac pepper sauce
- Rosemary Breakfast Omelet (GF) .....\$18  
With spinach and mushrooms, served with breakfast potatoes and bacon

## Sandwiches

Served with organic artisan house salad

- Open Faced Avocado Toast..... \$20  
Toasted French baguette, radish, pickled cucumbers, feta cheese, romaine leaves
  - Homemade Chorizo Panini..... \$24  
With chorizo, sautéed spinach and gruyere cheese
  - Homemade Chicken Pita.....\$24  
Grilled Chicken Breast, romaine, pickled red cabbage and cucumber yogurt sauce
  - Rosemary Burger .....\$24  
Filet mignon medallion, caramelized onions, tomato, cheddar cheese, white truffle oil, chipotle cream on a brioche bun
  - Grilled Veggie Panini..... \$20  
With zucchini, squash, onions, tomato, brie cheese, and basil paste
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\*When placing orders, please inform your server of ANY food allergies or dietary restrictions\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness