

Tomboni's Bistro

Lunch Menu

To start

Soup of the Week Cup 4 Bowl 6

Flash fried **Brussels Sprouts** with maple balsamic glaze 7 gf

Bruschetta with vine ripe tomatoes and fresh basil on toasted baguette slices 8 add fresh Mozz +4

Main Course Salads and sandwiches

Tomboni's Signature Salad organic baby greens and romaine with apples, roasted pecans, goat cheese, cranberries and farro with balsamic vinaigrette 9.50 Add natural roasted chicken breast +2

Energy Salad with spinach and romaine, fresh sautéed salmon, avocado, blueberries, cucumbers and toasted almond slices with lemon vinaigrette 14 gf

Mediterranean Salad ~ organic baby greens and romaine, white cannellini beans, cucumber, feta, and kalamata olives with lemon vinaigrette. 9.50 add chicken +2 add salmon +6

Fiesta Chicken Salad or **Wrap** with romaine, chicken breast, tomatoes, organic pan roasted corn, black beans, grated cheddar, black olives, avocado and fresh tortilla strips with fiesta ranch dressing 10 gf

Pecan Chicken Salad two scoops on greens with grapes, avocado slices and Dijon vinaigrette 12 gf

Better BLT with avocado on whole grain or sourdough with soup, side salad or potato chips 9 add fried egg +1

Pecan Chicken Salad Sandwich on whole grain bread or sourdough with soup or potato chips 9 avocado +1

The Cuban. Because no one makes it like this Italian. Roasted shredded pork, ham, swiss cheese, mustard and pepperoncini's on a grilled bun. Soup, sweet potato salad, side salad or potato chips. 12

Brunch Entrees ~ not just for weekends...

Quiche, a fluffy specialty of Chef Tomboni, changes weekly. Served with brunch potatoes or fresh fruit. 10

Eggs Benedict, on multi grain toasted English muffin with your choice of house made **Grav Lox** and dill caper hollandaise; **Prosciutto** with classic hollandaise, **or** house made **Chicken Sausage** with green chili hollandaise. All served with brunch potatoes or fruit 14 made with cage free poached farm eggs

French Toast "made by an Italian" with cranberry walnut brioche bread, real butter and maple syrup. Choice of house made chicken sausage patty or thick cut bacon, with fruit. 12

Nan's Favorite ~ Griddled fresh corn tortilla spread with pinto bean mash, lean house made Chorizo sausage, cheddar, sliced avocado, fried farm egg and roasted poblano sauce. Brunch potatoes or fresh fruit 12

Chicken and Waffle Stack ~ Buttermilk Belgium waffle sandwiched between two Crispy Fried Chicken Breast halves, boneless, skinless. Real butter and maple syrup or honey. Brunch potatoes or fresh fruit 13

Wild caught **Gulf Shrimp** and **Cheddar Grits**, with **Tasso Ham and Red Eye Gravy** 14

Want a Mimosa with your brunch? Made with Spanish Cava and Simply Fresh O.J. 6 Prosecco Split 7

Lunch Entrees

Fresh Rainbow Trout Tacos, Roasted Pork Tacos or Roasted Chicken Tacos on fresh corn tortillas with avocado, chili mayo, lime, shredded cabbage and cilantro with green tomatillo sauce and sweet potato salad, soup or side salad. 13. ~ 12.~ 11.

Chicken, Spinach, Mushroom and Italian Sausage Lasagna layered with zesty tomato sauce and Italian Cheeses. Finished with silky alfredo sauce. Fresh vegetables on side 13

Fresh Salmon Cakes with cucumber dill yogurt sauce, cauliflower rice, and fresh vegetable 13 gf

Chicken or Rainbow Trout Picatta pan seared with lemon and caper butter on spaghetti squash with fresh vegetable of the day 13 gf

Beef Bolognese braised beef tenderloin and traditional bolognese tomato sauce steeped with vegetables and red wine on pappardelle pasta with a dusting of fresh parmesan 14 sub gf pasta or spaghetti squash +2

Quinoa Veggie Bowl served warm, topped with sautéed fresh veggies such as organic yellow and zucchini squash, mushrooms, oven roasted tomatoes and sugar snaps 10 you may sub cauliflower rice or brown rice V add chicken +2, salmon +6, Shrimp +2 each

Portabella Mushroom filled with spinach, artichokes and cannellini beans with roasted red pepper tomato sauce and side of fresh vegetable. 14 v, gf

You are welcome to share an entrée, however we are unable to split it in kitchen.

What to drink Flavored tea 3.00 Sweetened or Unsweetened Iced Tea 2.50

Dr. Pepper, Diet Dr. Pepper, Coke, Diet Coke or Sprite 2. Perrier Sparkling Water 2.50 Complimentary chilled filtered water. French pressed coffee 3. per cup or 8. per pot Hot tea 2.50 Add. Bag +1

Desserts ~ all made fresh in house 6.00

Crème Brulee

Lemon Tart

Tira Misu

Bourbon Vanilla Butter Cake served warm with caramel glaze and pecans

Flourless Chocolate Cake served warm with chocolate glaze and pecans

We only use extra virgin olive oil in our salad dressings, vinaigrettes and for sautéing. We use peanut oil when we fry. Desserts are made with real butter and natural cane sugar.

All chicken is cage free, antibiotic free, hormone free and not fed any gmo products.

Legend: gf=gluten free, v=vegan df=dairy free While we offer gluten free items on our menu, our kitchen is not gluten free. We also prepare dishes with peanuts, tree nuts, shell fish and wheat in our kitchen.

Please join us for dinner Thursday through Saturday 5:00-9:00 p.m. Last reservation at 8:00.

Enjoy your lunch and thank you! Nan and Chris Tomboni