

La Noce's Gourmet Market

Lunch Specials

Butternut Squash Soup

Puree Of Squash, Yukon Gold Potato, Onion, Carrot, Orange And Spice.
\$3. 5. 9.

Pork Barrel Chili.

Smoked Pork, Peppers, Onion, Celery, White Beans, And Spice. Topped With Crisp Tortilla,
Sour Cream And Cheddar.
\$5. 7. 11.

Venison Sloppy Joe

Farm Raised Simmered With Tomato, Bell Pepper, Onion And Spice With Cheddar Cheese,
Served On Brioche Roll.
\$9.

Chicken Salad Club Wrap

With Cranberry, Pear, Celery, Onion, And Mayonnaise, Topped With Maple Bacon, Lettuce And
Tomato.
\$9

Stromboli Salumi

Stuffed Bread With Pepperroni, Salami, Cappicola, Mortadella, Fresh Mozzarella And Pecorino.
\$8. 16.

Stromboli Spinaci

Stuffed Bread With Spinach, Mozzarella, Roasted Garlic And Pecorino.
\$8. 16.

Blue Plate Special

Leg Of Lamb Herbs De Provence Sandwich 9. Dinner 15.
Roasted Lamb Seasoned With Fresh Herbs, And Accompanied By A Naturele
Sauce. Lunch Sandwich On Italian Bread With Gravy. Dinner Served With Potato
And Vegetable Of The Day

Friday Seafood Special

Ahi Tuna With Mango Puree \$18.
Grilled With Cajun Spice, Basmati Rice, Vegetable Of the Day. Accompanied By A
Mango Puree.