



## SOUPS

<b>French Onion Soup</b> Swiss & Provolone Cheese	5	<b>Soup Du Jour</b>	5
--	---	---------------------	---

## SALADS

<b>House Salad</b> Spring Mix, Cucumber Tomatoes, Carrots Dijon Vinaigrette	S 5 L 10
<b>Classic Caesar</b>	S 6 L 11
<b>Spinach Salad</b> Goat Cheese Toast, Dried Cranberries, Almonds & Sun-Dried Tomato Vinaigrette	S 7 L 12
<b>Kale &amp; Arugula Smoked Salmon</b> Egg, Capers, Red Onions, Cream Cheese Toast Lemon Vodka Vinaigrette	14

*Add Grilled Chicken Breast 4,  
Grilled Shrimp 6, Grilled Salmon 5*

## APPETIZERS

<b>Manchego &amp; Tomato Bruschetta</b>	5
<b>Grilled Artichokes</b> Parma, Parmesan & Truffle Oil	9
<b>Flamenkueche</b> Thin Pizza w/ Bacon, Onions & Swiss Cheese	9
<b>Fried Calamari</b> Jalapeño Remoulade	8
<b>Braised Leeks</b> Gorgonzola, Crispy Shallots & Dijon Vinaigrette	7
<b>Shrimp &amp; Salmon Ceviche</b> Cilantro Habanero	11

## SANDWICHES & ENTRÉES

<b>Grilled Chicken</b> Portobello, Roasted Peppers, Spinach, Feta on an Onion Brioche Bun	8
<b>Croque Monsieur</b> Open Face, Whole Grain Bread, Smoked Ham, Bechamel & Swiss Cheese	8
<b>Croque Madame</b> Open Face, Whole Grain Bread, Smoked Ham, Bechamel, Swiss Cheese & a Fried Egg	9
<b>Shrimp Po Boy</b> Steak Roll, Grilled Shrimp, Cole Slaw, Lettuce, Tomatoes & Red Chilli Remoulade	10
<b>Black Angus Burger</b> Grilled Red Onions, Mushrooms & Cheddar Cheese on a Brioche Bun	8
<b>Potato Gnocchi</b> Blackened Chicken, Creole Tomatoes & Spinach Parmesan Cream Sauce	9
<b>Paella Esponala</b> Mussels, Chicken, Chorizo, Clams, Shrimp, Calamari & Saffron Tomato Rice	19
<b>Porchetta</b> Braised Pork, Red Cabbage, Horseradish, Mashed Potatoes & Bacon Sauce	12
<b>Grilled Salmon</b> Farro, Candied Ginger, Grilled Romaine, Extra Virgin Olive Oil & Balsamic Glaze	13
<b>Eggplant Parmesan</b> Mozzarella, Spaghetti & Marinara	9
<b>Sautéed Chicken</b> Roasted Garlic, Mushrooms, Mashed Potatoes, & Seasonal Vegetables	11

*Executive Chef, Gilles Moret*