

Lunch Specials

Thursday, October 12, 2017

Soup du Jour

Creamy Parsnip & Apple Soup
spiced croutons, chive

Appetizers

- Fresh Figs, Bacon & Dates Salad** 10
butter lettuce, red onion, radish, hazelnut,
aged gouda cheese, maple mustard dressing
- Butternut Squash Ravioli** 10
three onion cream sauce, candied walnut
- Crispy Zucchini Fries** 10
spicy marinara , basil, parmesan cheese

Entrees

- Bistro Roast Beef Sandwich** 11
Swiss cheese, caramelized onion, baby arugula,
horseradish rémoulade, side thin fries
- Ham & Turkey Panini Melt** 11
Dijon mustard, baby spinach, provolone,
side garden salad
- Spaghetti Squash & Mushroom Penne** 16
garlic, shallot, baby spinach, sage, heirloom
carrot, shaved Asiago, pignoli
- Blackened Fish Tacos** 16
fresh pineapple salsa, cilantro - lime aioli,
avocado, shredded lettuce, beans and rice

Wine

- Jaboulet, Grenache/Syrah, 2014, FRA** 8
This is a blend of 80% Grenache and 20% Syrah,
unoaked and full of rich red berries to the fore with
hints of pepper and liquorice. Great with steaks or
sausages.