

LUNCH

SUMMER 2010

PRIX FIXE

3 Courses for \$26*

Appetizer:

Garden Greens Salad
add goat cheese & sourdough crouton
(\$2 supp.)

or

Soup of the Day

or

Daily Appetizer Special

Entrée:

Meat of the Day

or

Fish of the Day

or

Vegetarian Plate of the Day

Dessert:

Ginger Almond Tart

or

Sorbet Trio

* Includes a glass of house wine

FIRST COURSE

Garden Greens Salad 7.5
add goat cheese & sourdough crouton (\$2 supp.)

Watermelon Feta Cheese Salad 8
mint, olive oil, crushed black pepper, sea salt

Soup of the Day 6.5

Salmon Gravlax 9
dill mayonnaise, radishes

Caesar Salad 9
soft-boiled egg, parmesan cheese, anchovies, crouton

Steak Tartare 8
potato gaufrettes

SECOND COURSE

Daily omelette* 12

Guy's Lobster Roll 19
fried green tomatoes

Moules Frites 12
mussels & french fries, lemon balm aioli

Fish & Chips 16
spicy house-made potato chips, fries, tartar sauce

Charcuterie Sandwich 12
house-cured ham, sopressata & cheese
on a baguette with french fries

Salade Niçoise 14
tuna, Provençal vegetable salad, soft-boiled egg, olives

Steak Frites** 26
shell steak, french fries & spinach

Warm Chicken Salad 15
garden greens, chicken breast, shiitake mushrooms,
ginger & sesame-soy vinaigrette

Tavern Burger** 14
8oz sirloin with Tumbleweed cheddar
bacon-onion marmalade & french fries

CHEESES

with Chestnut Honey & Raisin Walnut Toast

Chef's Selection of Three Artisan Cheeses

15

