

- QUICHE MAISON** caramelized onions, roasted bell pepper, broccoli, sautéed mushrooms, tomatoes and feta cheese baked in a flaky crust, with fresh fruit 10.50
- BRIE, PATE & FRESH FRUIT** a wedge of double-cream brie, chicken liver mousse served with assorted fresh fruits and berries 12.00
- PRAWN & ARTICHOKE VINAIGRETTE** fresh Castroville artichoke marinated in our house vinaigrette served on fresh greens with chilled prawns and basil mayonnaise 12.75

SOUPS

- Soup du Jour 4.75
- French Onion** 6.75 with **Sherry** 7.50

SALADS

Served with our creamy vinaigrette dressing

- HOUSE SALAD** a bed of greens, garden-fresh vegetables, and homemade herbed croutons 7.50
- CRAB & AVOCADO** Rock and Dungeness crab, avocado, and garden-fresh vegetables on top of greens 16.50
- ROASTED CHICKEN & SPINACH** with julienne carrots, jicama, apple and caramelized walnuts 11.25
- CHICKEN CAESAR** Romaine lettuce, chicken, tomatoes, and Parmesan cheese 11.25
- COBB SALAD** diced chicken breast, avocado, bacon, blue cheese, tomatoes, on top of assorted greens 11.75
- HARVEST SALAD** caramelized walnuts, jicama, apple, and raisins served on a bed of greens 9.25

PASTA

Served with oven-roasted garlic bulb
Add 3.00 for soup du jour or salad - Add 4.00 for onion soup

- SAUTEED PRAWNS** served on a bed of angel hair pasta with fresh tomatoes, artichokes, leeks and a *light* lemon-chive seafood cream sauce 16.75
- PASTA BOLOGNESE** penne pasta with homemade tomato meat sauce 15.50
- VEGETARIAN PASTA** fresh spinach, tomatoes, onions, mushrooms on penne 13.75

HOUSE WINES

LES FUMÉES BLANCHES- J&F Lurton, France
Sauvignon Blanc 2006

Delicate floral aromas, crisp melon & spice flavors

LA VIEILLE FERME- Côte de Ventoux, France
Grenache, Syrah, Carignan & Cinsault 2005

Fruit & spice aromas. Soft tannins & smooth body
 \$20.00 Bottle - \$5.50 Glass

SPECIALTIES

Add 3.00 for soup du jour or salad - Add 4.00 for onion soup

- SHEPHERD'S PIE** ground beef and vegetables in a sauce accented with bacon and wine, topped with homemade fluffy mashed potatoes, served with salad 13.25
- CHICKEN POT PIE** diced chicken breast and vegetables in an herbed creamy sauce topped with fluffy chive-mashed potatoes, served with salad 15.50
- FRESH FILET OF SALMON** oven-baked in parchment paper with fresh vegetables, flavored with lemon and basil, served with rice 17.50
- VEGETABLE FILLO TRIANGLE** flaky fillo pastry filled with an assortment of fresh julienne vegetables, fresh dill and feta cheese accompanied by a dill vinaigrette 13.75
- COQUILLE ST. JACQUES** fresh scallops and shrimp in a light cream sauce on a bed of julienne vegetables, served with rice 16.75
- DINNER** we serve dinner **Wed – Sun** from 5:30 to 9:00
- GIFT CERTIFICATES** small 25.00 large 50.00

SANDWICHES

Served with soup du jour or salad – substitute onion soup for 2.75

- ROAST BEEF** sautéed onions, mushrooms and bell peppers, melted jack cheese on French baguette 9.75
- OVEN-ROASTED TURKEY** lettuce, tomato, red onion, mayonnaise and side of cranberry sauce 10.25
- SEAFOOD SALAD SANDWICH** snow crab meat and shrimp 10.75
- CROISSANT CAMPAGNARD** layered ham and Swiss cheese topped with béchamel sauce, baked in a flaky croissant 10.25
- CARMEL GARDEN CROISSANT** avocado, tomato, cucumber, red onion, Monterey Jack cheese with basil mayonnaise 9.75
- ROASTED CHICKEN ON BRIOCHE** breast of chicken sliced thin, topped with tomato, green onions, and Monterey Jack cheese, served hot on our homemade brioche, with mayonnaise 11.00
- TUNA MELT** Albacore tuna salad topped with Monterey Jack and cheddar cheese 9.75 **Cold Tuna**, no cheese 9.00
- VEGGIE BURGER** grilled garden burger, served with lettuce, tomato, onion, mayonnaise and pickles on a toasted French bun 8.50
- WATER** is served upon request, in cooperation with our local conservation efforts

Fresh from our bakery...
Pastries, cakes, tarts, and more
\$5.75
Also available for take-out