

ARTICHOKE VINAIGRETTE fresh Castroville artichoke marinated in our house vinaigrette served on fresh greens with basil mayonnaise 8

BRIE, PATE & FRESH FRUIT a wedge of double-cream brie, chicken liver mousse served with assorted fresh fruits and berries 14

PRAWN & ARTICHOKE VINAIGRETTE fresh Castroville artichoke marinated in our house vinaigrette served on fresh greens with chilled prawns and basil mayonnaise 15

SOUPS

Soup du Jour 5.50

French Onion 7.50 with **Sherry** 8.25

SALADS

Served with our creamy vinaigrette dressing

HOUSE SALAD a bed of greens, garden-fresh vegetables, and homemade herbed croutons 8

CRAB & AVOCADO Rock and Dungeness crab, avocado, and garden-fresh vegetables on top of greens, with Louie dressing 17

ROASTED CHICKEN & SPINACH with julienne carrots, jicama, apple and caramelized walnuts 13

CHICKEN CAESAR Romaine lettuce, chicken, tomatoes, and Parmesan cheese 13

COBB SALAD diced chicken breast, avocado, bacon, blue cheese, tomatoes, on top of assorted greens 14

HARVEST SALAD caramelized walnuts, jicama, apple, and raisins served on a bed of greens 11

CREAMY VINAIGRETTE SALAD DRESSING 25oz bottle 12

PASTA

Served with an oven-roasted garlic bulb

Add 3 for soup du jour or salad - Add 5 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 17

PASTA BOLOGNESE penne pasta with homemade tomato meat sauce 16

VEGETARIAN PASTA fresh spinach, tomato sauce, onions, mushrooms on penne 15

HOUSE WINES

LES FUMÉES BLANCHES - J. & F. LURTON, South West France
Sauvignon Blanc 2008

Delicate floral aromas, crisp melon & spice flavors
24 per Bottle - 6.50 Glass

CÔTES DU RHÔNE – CHATEAU DE L'ESTAGNOL- Rhône, France 2009

70% Grenache, 30% Syrah. Aromatic red fruit. Dry & earthy.
24 per Bottle - 6.50 Glass

Dining room is available for private dinner parties.

SPECIALTIES

Add 3 for soup du jour or salad - Add 5 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 16

CHICKEN POT PIE diced chicken breast and vegetables in an herbed creamy sauce **topped** with fluffy chive-**mashed potatoes**, served with salad 17

FRESH FILET OF SALMON oven-baked in parchment paper with fresh vegetables, flavored with lemon and basil, served with rice 18

VEGETABLE FILLO TRIANGLE flaky fillo pastry filled with an assortment of fresh julienne vegetables, fresh dill and feta cheese accompanied by a dill vinaigrette 15

QUICHE MAISON caramelized onions, roasted bell pepper, broccoli, sautéed mushrooms, tomatoes and feta cheese baked in a flaky crust, with fresh fruit 13

COQUILLE ST. JACQUES fresh scallops and shrimp in a light cream sauce on a bed of julienne vegetables, served with rice 18

GIFT CERTIFICATES small 25 large 50

DINNER we serve dinner **Wed – Sun** from 5:30 to 9:00

SANDWICHES

Served with soup du jour or salad – substitute onion soup for 4

ROAST BEEF sautéed onions, mushrooms and bell peppers, melted jack cheese on French baguette 11

OVEN-ROASTED TURKEY lettuce, tomato, red onion, mayonnaise and side of cranberry sauce 12

SEAFOOD SALAD SANDWICH snow crab meat and shrimp 12

CROISSANT CAMPAGNARD layered ham and Swiss cheese topped with béchamel sauce, baked in a flaky croissant 12

CARMEL GARDEN CROISSANT avocado, tomato, cucumber, red onion, Monterey Jack cheese with basil mayonnaise 11

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 12

TUNA MELT Albacore tuna salad topped with Monterey Jack and cheddar cheese 11 **Cold Tuna**, no cheese 10

VEGGIE BURGER grilled garden burger, served with lettuce, tomato, onion, mayonnaise and pickles on a toasted wheat bun 9

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

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