

BRIE, PATE & FRESH FRUIT a wedge of double-cream brie, chicken liver mousse served with assorted fresh fruits and berries 17

SOUPS

Soup du Jour 6

French Onion 8 with **Sherry** 8.75

SALADS

Served with our creamy vinaigrette dressing

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

CRAB, SHRIMP & AVOCADO Dungeness crab, Bay shrimp, avocado, and garden-fresh vegetables on top of greens, with Louie dressing 23

ROASTED CHICKEN & SPINACH with julienne carrots, jicama, apple and caramelized walnuts 15

CHICKEN CAESAR Romaine lettuce, chicken, tomatoes, and Parmesan cheese 14

COBB SALAD diced chicken breast, avocado, bacon, blue cheese, tomatoes, on top of assorted greens 16

HARVEST SALAD caramelized walnuts, jicama, apple, and raisins served on a bed of greens 13

CREAMY VINAIGRETTE SALAD DRESSING 25oz bottle 14

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 19

PASTA BOLOGNESE penne pasta with homemade tomato meat sauce 18

VEGETARIAN PASTA julienned vegetables, tomatoes & artichoke quarters with olive oil on penne. Served with parmesan cheese and red pepper flakes on side 16

HOUSE WINES

Chateau Haut Rian, Bordeaux, France 2015

White Bordeaux

65% Semillon, 35% Sauv.Blanc. Floral aromas, dry & crisp.

26 per Bottle - 7 Glass

Dom. De Pellehaut Harmonie De Gascogne, France 2015

Merlot, Cabernet, Tannat & Syrah. Dry & Fruity.

26 per Bottle - 7 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 18

CHICKEN POT PIE diced chicken breast and vegetables in an herbed creamy sauce **topped** with fluffy chive-**mashed potatoes**, served with salad 19

FRESH FILET OF SALMON oven-baked in parchment paper with fresh vegetables, flavored with lemon and basil, served with rice 20

VEGETABLE FILLO TRIANGLE flaky fillo pastry filled with an assortment of fresh julienne vegetables, fresh dill and feta cheese accompanied by a dill vinaigrette 19

QUICHE MAISON caramelized onions, roasted bell pepper, broccoli, sautéed mushrooms, tomatoes and feta cheese baked in a flaky crust, with fresh fruit 17

COQUILLE ST. JACQUES fresh scallops and shrimp in a cream sauce on a bed of julienne vegetables, served with rice 20

SANDWICHES

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

ROAST BEEF oven-roasted, sautéed onions, mushrooms and bell peppers, melted jack cheese on French baguette 15

OVEN-ROASTED TURKEY lettuce, tomato, red onion, mayonnaise and side of cranberry sauce 14

SEAFOOD SALAD SANDWICH rock crab meat and shrimp 14

CROISSANT CAMPAGNARD layered ham and Swiss cheese topped with béchamel sauce, baked in a flaky croissant 14

CARMEL GARDEN CROISSANT avocado, tomato, cucumber, red onion, Monterey Jack cheese with basil mayonnaise 13

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 15

TUNA MELT Albacore tuna salad topped with Monterey Jack and cheddar cheese 13 **Cold Tuna**, no cheese 12

VEGGIE BURGER grilled garden burger, served with lettuce, tomato, onion, mayonnaise and pickles on a toasted wheat bun 12

Fresh from our bakery...
Pastries, cakes, tarts, and more 6.50

Also available for take-out

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