

Starters

SOUP OF THE DAY 7.95

ask for today's selection

OLIVE SAMPLER 7.95

mediterranean blend

ARTISAN CHEESE PLATE 15.95

dried apricots, apples, toasted walnuts, baguette

CHEESE & CURED MEAT PLATE 15.95

dried apricots, dijon, marinated olives, baguette

BAKED HUMBOLDT FOG 14.95

sauteed mushrooms, toasted brioche

BAKED BRIE IN A PUFF PASTRY 12.95

basil, roasted garlic, mixed greens

3RD CORNER FRIES 6.95

garlic oil, parmesan, parsley

FRIED BRUSSELS 12.95

apple cider gastrique, crispy shallots, parmesan, bacon

ESCARGOT BOURGOGNE 15.95

baked in the shell, Pernod scented cognac garlic butter

SHRIMP SCAMPI 14.95

mushrooms, tomatoes, cognac garlic butter

*add linguine \$4

HUMMUS PLATE 11.95

feta, sun-dried tomato tapenade, olives, crudité, pita

AHI POKE 15.95

pineapple pico de gallo, ginger soy marinade, crispy wonton chips

Sandwiches

Served with 3rd Corner fries or House salad

3RD CORNER BURGER 13.95

cheddar, tomato onion jam, bacon, lettuce, tarragon aioli

GRILLED CHICKEN CLUB 13.95

bacon, lettuce, tomato, cheddar, basil mayonnaise

3RD CORNER CUBAN 13.95

ciabatta, ham, roast pork, swiss, pickles, dijonnaise, spinach, chimichurri

Salad Accompaniments

Flat Iron Steak 9.95

Grilled Chicken 6.95

Grilled Shrimp 8.95

Duck Confit 8.95

Grilled Salmon 11.95

Wine Club

Join the wine club and save 15% on all retail wine purchases.

Salads

HOUSE 7.95

greens, marinated tomatoes, olives, parm, basil vin

CLASSIC CAESAR 7.95

white anchovies available upon request

ROASTED BEET SALAD 12.95

roasted red and yellow beets, carrots, red onion, spinach, citrus vinaigrette.

GOAT CHEESE 9.95

greens, macadamia nuts, dried cranberries, pomegranate vinaigrette

CRISPY CHOPPED CHICKEN 14.95

romaine, avocado, bacon, tomatoes, pickled red onion & blue cheese dressing

Entrees

WILD MUSHROOM PASTA 17.95

sautéed wild mushrooms, dried tomatoes, garlic, basil pesto, lemon zest, parmesan, linguine

MUSHROOM RISOTTO 17.95

vegetable stock, mixed mushrooms, marscapone, truffle oil, parmesan

SEAFOOD RISOTTO 19.95

scallops, shrimp, marscapone, caramelized onions, fennel

GRILLED CHICKEN PASTA 17.95

garlic, dried tomatoes, bacon, boursin cream sauce, penne

SHRIMP ARRABBIATA 19.95

bacon, tomato, garlic, capers, white wine, chili flakes, parmesan, linguine

SPICY SAUSAGE PASTA 17.95

spicy sausage, pesto cream sauce, penne, parmesan

PRINCE EDWARD ISLAND MUSSELS 18.95

white wine, garlic, butter, 3rd corner fries on top, jalapeno aioli

LOCH DUART SALMON 22.95

caramelized onion potato cake, seasonal vegetables, tomato-fennel confit

CIOPPINO 21.95

shrimp, scallops, salmon, seasonal fish, mussels, fingerling potatoes, sherry lobster tomato broth

PAN SEARED SEA SCALLOPS 24.95

tomato, garlic, capers, olives, green beans, potatoes, beurre blanc

PAN ROASTED CHICKEN 19.95

Mary's free range chicken, peas, carrots, spinach, parmesan basil broth, gremolata vin, mashed potatoes.

PORK SCHNITZEL 18.95

breaded buttermilk brined pork loin, sautéed onions and mushrooms, fingerling potatoes. grain mustard demi.

BRAISED BEEF SHORT RIB 19.95

garlic mashed potatoes, seasonal vegetables

DUCK CONFIT 19.95

white bean, chorizo, chicken sausage, whole grain mustard sauce

8 OZ FLAT IRON STEAK 19.95

red wine mushroom sauce, crispy onions, arugula salad w/citrus vinaigrette, 3rd Corner fries