



## 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 15.95

Sauteed mushrooms, toasted brioche

### BAKED BRIE IN A PUFF PASTRY 13.95

Basil, roasted garlic, mixed greens

### ESCARGOT BOURGOGNE 15.95

Baked in the shell, Pernod scented cognac garlic butter, baguette

### SHRIMP SCAMPI 14.95

Mushrooms, tomatoes, cognac garlic butter

\*add linguine \$4

### SHRIMP SKEWER 14.95

Grilled shrimp, pineapple salsa, lemon aioli

### 3RD CORNER FRIES 6.95

Garlic oil & Parmesan cheese

### FRIED BRUSSELS 13.95

Apple cider gastrique, crispy shallots, Parmesan, bacon

### HUMMUS PLATE 12.95

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

### CHICKEN LIVER MOUSSE 11.95

Balsamic onions, whole grain mustard, cornichons, marinated olives, crostini

## Sandwiches / Tacos

### 3RD CORNER BURGER 14.95

Cheddar, tomato onion jam, bacon, lettuce, jalapeno aioli, 3rd Corner fries

### CHICKEN CLUB 14.95

Brioche toast, bacon, lettuce, tomato, cheddar, basil mayonnaise, 3rd Corner fries

### CAJUN BLACKENED FISH TACOS 14.95

Shredded lettuce, pico de gallo, cheddar cheese, avocado chipotle sauce, served with black beans topped with Feta cheese

## Salad Accompaniments

### Flat Iron Steak 12.95

### Grilled Chicken 7.95

### Grilled Shrimp 9.95

### Duck Confit 10.95

### Grilled Salmon 14.95

### Seared Ahi 14.95

## 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, spinach, dates, walnuts, goat cheese, citrus vinaigrette

### GOAT CHEESE 9.95

Greens, Macadamia nuts, dried cranberries, pomegranate vinaigrette

### SEARED AHI SALAD 17.95

Field greens, spicy cucumbers, jalapenos, fresh ginger, garlic soy sauce, lemon wasabi aioli

## Entrees

### WILD MUSHROOM PASTA 17.95

Sautéed wild mushrooms, dried tomatoes, garlic, basil pesto, lemon zest, Parmesan, linguine

### GRILLED CHICKEN PASTA 18.95

Penne, garlic, dried tomatoes, onions, bacon, Boursin cream sauce

### SPICY SAUSAGE PASTA 17.95

Penne, spicy sausage, pesto cream sauce, Parmesan

### SHRIMP ARRABBIATA 19.95

Linguine, bacon, tomato, garlic, capers, white wine, chili flakes, Parmesan

### MUSHROOM & ASPARAGUS RISOTTO 17.95

Seasonal mushrooms, asparagus, Parmesan

### SEAFOOD RISOTTO 20.95

Scallops, shrimp, Mascarpone, caramelized onions, fennel

### PRINCE EDWARD ISLAND MUSSELS 18.95

White wine, garlic, butter, side 3rd corner fries, side jalapeno aioli

### LOCH DUART SALMON 23.95

Caramelized onion potato cake, asparagus, tomato-fennel confit

### CIOPPINO 22.95

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 20.95

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 20.95

White bean, Chorizo, pork sausage, whole grain mustard sauce

### 8 OZ FLAT IRON STEAK 19.95

Red wine mushroom, field greens salad w/citrus vinaigrette, 3rd Corner fries