



3rd Corner Holiday Menu

Starters

SOUP OF THE DAY 7.95

Ask for today's selection

HOUSE SALAD 7.95

Mixed greens, marinated tomatoes, olives, Parmesan, basil vinaigrette

GOAT CHEESE SALAD 9.95

Mixed greens, Macadamia nuts, dried cranberries, pomegranate vinaigrette

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 PUFFED PASTRY 13.95

Basil, roasted garlic, mixed greens, basil vinaigrette

SHRIMP SCAMPI 14.95

Mushrooms, tomatoes, cognac butter

*add linguine \$4

ESCARGOT BOURGONE 15.95

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

Holiday Specials

PAN ROASTED HALIBUT

8 oz. Pan Roasted Halibut, fingerling potatoes, grape tomatoes, asparagus, mushroom cognac garlic butter 29.95

GRILLED FILET MIGNON

10 oz. Grilled Filet Mignon, heirloom tomato tart, sauteed garlic spinach, Kahlua cream sauce 39.95

PUMPKIN SPICE CHEESECAKE

Candied pepitas, whipped cream 10.95

Entrees

PAN SEARED SEA SCALLOPS

Tomato, garlic, capers, olives, green beans potatoes, beurre blanc 24.95

SEAFOOD RISOTTO

Scallops, shrimp, Mascarpone, caramelized onions, fennel 20.95

LOCH DUART SALMON

Caramelized onion potato cake, asparagus, tomato fennel confit 23.95

PRINCE EDWARD ISLAND MUSSELS

White wine, garlic, butter, side 3rd Corner fries, side jalapeno aioli 18.95

SHRIMP ARRABBIATA

Linguine, bacon, tomato, garlic, capers, white wine, chili flakes, Parmesan 19.95

GRILLED CHICKEN PASTA

Penne, garlic, dried tomatoes, onions, bacon, Boursin cream sauce 17.95

SPICY SAUSAGE PASTA

Penne, spicy sausage, pesto cream sauce, Parmesan 17.95

WILD MUSHROOM PASTA

Linguine, sauteed wild mushrooms, dried tomatoes, garlic, basil pesto, lemon zest, Parmesan 17.95

PORK SCHNITZEL

Breaded buttermilk brined pork loin, sauteed onions and mushrooms, fingerling potatoes, grain mustard demi 20.95

DUCK CONFIT

White bean, Chorizo, pork sausage, whole grain mustard sauce 20.95

BRAISED BEEF SHORT RIB

Garlic mashed potatoes, seasonal vegetables, demi glaze 19.95

8 OZ FLAT IRON STEAK

Red wine mushroom, field green salad with citrus vinaigrette, 3rd Corner fries 19.95

Champagne Glass Special

BEAU JOIE BRUT CHAMPAGNE 16.00
