



## Starters

### SOUP OF THE DAY 7.95

Ask for today's selection

### OLIVE SAMPLER 7.95 \*GF

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 15.95

Mushrooms, tomatoes, cognac garlic butter, Parmesan

\*add linguine \$4

### SHRIMP TAQUITOS 14.95 \*GF

Pico de gallo, feta cheese, tomatillo avocado salsa

### 3RD CORNER FRIES 6.95 \*GF

Garlic oil & Parmesan cheese

### FRIED BRUSSELS 13.95 \*GF

Apple cider gastrique, fried garlic, Parmesan, bacon

### HUMMUS PLATE 12.95

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

### CHICKEN LIVER MOUSSE 12.95

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

### GRILLED CHICKEN SANDWICH 14.95

Ciabatta, goat & boursin cheese, pesto, tomato tapenade, 3rd Corner fries

### CAJUN BLACKENED FISH TACOS 14.95 \*GF

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

## Salad Accompaniments

Grilled Chicken 7.95 \*GF

Grilled Shrimp 9.95 \*GF

Duck Confit 10.95 \*GF

Flat Iron Steak 12.95 \*GF

Sea Scallops 12.95 \*GF

Grilled Salmon 14.95 \*GF

## Salads

### HOUSE SALAD 7.95/ 12.95 \*GF

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

### CLASSIC CAESAR SALAD 8.95/13.95

Romaine hearts, garlic croutons, Parmesan, house-made Caesar dressing \*White anchovies available upon request

### KITCHEN SINK SALAD 8.95/ 14.95 \*GF

Mixed greens, jicama, carrots, zucchini, fresh orange, toasted almonds, citrus vinaigrette

### GOAT CHEESE SALAD 9.95/ 15.95 \*GF

Mixed greens, Macadamia nuts, goat cheese, dried cranberries, pomegranate vinaigrette

### ROASTED BEET SALAD 9.95/ 15.95 \*GF

Arugula, roasted beets, walnuts, dates, goat cheese, citrus dijon vinaigrette

### 3RD CORNER COBB SALAD 15.95 \*GF

Mixed greens, avocado, Stilton bleu cheese crumbles, pickled red onion, tomatoes, bacon, hard boiled egg, bleu cheese dressing, grilled chicken

## Entrees

### WILD MUSHROOM PASTA 18.95

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

### GRILLED CHICKEN PASTA 19.95

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

### SPICY SAUSAGE PASTA 18.95

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 \*GF

Seasonal mushrooms, asparagus, Parmesan

### FARRO 19.95

Whole grain, roasted corn, spinach, butternut squash, lemon butter, Parmesan

### SEAFOOD RISOTTO 22.95 \*GF

Scallops, shrimp, Mascarpone, caramelized onions, fennel

### PRINCE EDWARD ISLAND MUSSELS 18.95 \*GF

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

### LOCH DUART SALMON 24.95 \*GF

Caramelized onion potato cake, asparagus, tomato-fennel confit

### CIOPPINO 23.95 \*GF

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

### PAN SEARED SEA SCALLOPS 26.95 \*GF

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

### FREE RANGE PAN ROASTED CHICKEN 19.95

Potato gnocchi, seasonal vegetables, lemon chicken jus

### PORK SCHNITZEL 20.95

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

### BRAISED BEEF SHORT RIB 20.95 \*GF

Garlic mashed potatoes, seasonal vegetables, demi glaze

### DUCK CONFIT 21.95 \*GF

White bean, Chorizo, pork sausage, whole grain mustard beurre blanc

### 8 OZ FLAT IRON STEAK 21.95 \*GF

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

French baguette served upon request

Please let us know in advance if you would like separate checks.

\*GF = GLUTEN FREE