

Dinner

Starters

SOUP OF THE DAY 7.95

ask for today's selection

VEGETARIAN WILD MUSHROOM SOUP 8.95

shiitake, button, oyster mushrooms, cream

OLIVE SAMPLER 7.95

mediterranean blend, dried herbs

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

wild mushrooms, toasted Con Pane brioche

BAKED BRIE IN A PUFF PASTRY 13.95

basil, roasted garlic, mixed greens, basil vinaigrette

ESCARGOT BOURGOGNE 15.95

baked in the shell, Pernod scented cognac garlic butter

SHRIMP SCAMPI 15.95

mushrooms, tomatoes, cognac garlic butter

*add linguine \$4

CHICKEN LIVER MOUSSE 12.95

balsamic onions, whole grain mustard, cornichons, crostini

HUMMUS 12.95

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

3RD CORNER FRIES 6.95

garlic oil, parmesan, parsley, saffron aioli

Sandwiches

served with 3rd Corner fries or mixed greens

*greens, basil vinaigrette, tomatoes (no substitutions)

SHORT RIB SLIDERS 13.95

Hawaiian sweet rolls, pickled red onion, jalapeño aioli

GRILLED CHICKEN BREAST SANDWICH 14.95

boursin, basil pesto, sun-dried tomato tapenade,

Con Pane French baguette

BLACK FOREST HAM SANDWICH 13.95

caramelized onions, brie, dijon, Con Pane French baguette

3RD CORNER BURGER 14.95

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

Accompaniments

Grilled Chicken 7.95

Sauteed Shrimp 9.95

Duck Confit 10.95

Grilled Salmon 14.95

Salads

HOUSE 7.95 / 12.95

greens, marinated tomatoes, olives, parmesan, basil vinaigrette

CLASSIC CAESAR 8.95 / 13.95

romaine hearts, parmesan, croutons

*white anchovies available upon request

GOAT CHEESE 9.95 / 15.95

greens, macadamia nuts, dried cranberries, pomegranate vinaigrette

ROASTED BEET SALAD 9.95 / 15.95

arugula, walnuts, dates, mixed boursin & goat cheese, citrus dijon vinaigrette

KITCHEN SINK SALAD 8.95 / 14.95

avocado basil vinaigrette, mixed greens, roasted butternut squash, corn, carrots, marinated tomatoes, toasted almonds

Entrées

DAY BOAT SCALLOPS 26.95

tomatoes, olives, capers, green beans, roasted potatoes, white wine lemon sauce

PRINCE EDWARD ISLAND MUSSELS 18.95

white wine, garlic, herbs, 3rd Corner fries, saffron aioli

SEAFOOD RISOTTO 22.95

scallops, shrimp, mascarpone, caramelized onions, fennel

LOCH DUART SALMON 24.95

caramelized onion potato cake, seasonal vegetables, tomato fennel confit

CIOPPINO 23.95

shrimp, scallops, salmon, mahi-mahi, mussels, fingerling potatoes, sherry lobster tomato broth

SHRIMP ARRABBIATA 19.95

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

WILD MUSHROOM PASTA 18.95

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

GRILLED CHICKEN PASTA 19.95

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

SPICY SAUSAGE PENNE 18.95

Spanish chorizo, spicy sausage, parmesan, pesto cream

FARRO 14.95 / 19.95

whole grain, roasted corn, Brussels sprouts, butternut squash, lemon butter, parmesan

BRAISED BEEF SHORT RIB 20.95

garlic mashed potatoes, vegetables, cipollini onion

DUCK CONFIT 21.95

cassoulet, spinach, whole grain mustard beurre blanc

FREE RANGE PAN ROASTED CHICKEN 19.95

potato gnocchi, vegetables, lemon chicken jus

GRILLED PORK CHOP 20.95

buttermilk brined bone-in pork chop, pickled cherries, swiss chard, bacon, potato gnocchi, apple cider gastrique

NEW YORK STEAK 26.95

red wine demi-glace, crispy onions, arugula salad, citrus vinaigrette, 3rd Corner fries