



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 14.95

Mushrooms, tomatoes, cognac garlic butter

*add linguine \$4

SHRIMP SKEWER 14.95 *GF

Grilled shrimp, pineapple salsa, lemon aioli

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

CHICKEN CLUB 14.95

Ciabatta, bacon, arugula, tomato, cheddar, basil mayonnaise, 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

Smoked Salmon 12.95 *GF

Seared Ahi 14.95 *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, walnuts, dates, goat cheese, citrus Dijon vinaigrette

SEARED AHI SALAD 17.95

Mixed greens w/ lemon aioli, spicy cucumbers, wasabi aioli ribbons

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 *GF

Seasonal mushrooms, asparagus, Parmesan

SEAFOOD RISOTTO 20.95 *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 23.95 *GF

Caramelized onion potato cake, asparagus, tomato-fennel confit

CIOPPINO 22.95 *GF

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

PAN SEARED SEA SCALLOPS 24.95 *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 19.95 *GF

Garlic mashed potatoes, seasonal vegetables, demi glaze

DUCK CONFIT 20.95 *GF

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

8 OZ FLAT IRON STEAK 19.95 *GF

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

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

*GF = GLUTEN FREE