



Starters

DEMI BAGUETTE & BUTTER FROM BREAD & CIE \$1.95

SOUP OF THE DAY 8.95

Ask for today's selection

WILD MUSHROOM SOUP 8.95

Shiitake, button, oyster mushrooms, cream

OLIVE SAMPLER 7.95 *GF

Mediterranean blend

ARTISAN CHEESE PLATE 16.95

Dried apricots, apples, toasted walnuts, baguette

CHEESE & CURED MEAT PLATE 16.95

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 \$4.00

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 15.95

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

GRILLED CHICKEN SANDWICH 15.95

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

SHORT RIB SLIDERS 14.95

Hawaiian sweet rolls, pickled red onion, jalapeno aioli & 3rd Corner fries

CAJUN BLACKENED FISH TACOS 15.95 *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

Sea Scallops 12.95 *GF

Grilled Salmon 14.95 *GF

Salads

HOUSE SALAD 8.95/ 13.95 *GF

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

CLASSIC CAESAR SALAD 9.95/14.95

Romaine hearts, garlic croutons, Parmesan, house-made Caesar dressing *Add white anchovies \$2.00

GOAT CHEESE SALAD 10.95/ 16.95 *GF

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

HEIRLOOM TOMATO SALAD 10.95/ 16.95

Butter lettuce bed, heirloom tomatoes, garlic croutons, bleu cheese crumbles, pickled red onions, basil vinaigrette

3RD CORNER COBB SALAD 16.95 *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 19.95

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

GRILLED CHICKEN PASTA 20.95

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

SPICY SAUSAGE PASTA 19.95

Penne, spicy sausage, pesto cream sauce, Parmesan

SHRIMP ARRABBIATA 20.95

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

MUSHROOM & ASPARAGUS RISOTTO 18.95 *GF

Seasonal mushrooms, asparagus, Parmesan

SEAFOOD RISOTTO 23.95 *GF

Scallops, shrimp, Mascarpone, caramelized onions, fennel

PRINCE EDWARD ISLAND MUSSELS 19.95 *GF

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

LOCH DUART SALMON 25.95 *GF

Garlic mashed potatoes, seasonal vegetables, sorrel cream sauce

CIOPPINO 24.95 *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, sorrel cream sauce

FREE RANGE PAN ROASTED CHICKEN 20.95 *GF

Garlic mashed potatoes, seasonal vegetables, lemon chicken jus

PORK SCHNITZEL 21.95

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

BRAISED BEEF SHORT RIB 21.95 *GF

Garlic mashed potatoes, seasonal vegetables, demi glaze

DUCK CONFIT 22.95 *GF

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

NEW YORK STEAK 27.95

Red wine demi-glace, crispy onions, field greens salad w/ basil vinaigrette, 3rd Corner fries

Lunch Special

SOUP & SALAD LUNCH SPECIAL 13.95

Cup of soup & small house salad *Sub caesar salad \$1.00

*Served until 3:00 p.m.

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

*GF = GLUTEN FREE