

The 3rd Corner

Starters

SOUP OF THE DAY 8.95

ask for today's selection

VEGETARIAN WILD MUSHROOM SOUP 8.95

shiitake, button, oyster mushrooms, cream

OLIVE SAMPLER 7.95 *GF

mediterranean blend, dried herbs

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

wild mushrooms, toasted 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, baguette

SHRIMP SCAMPI 15.95

mushrooms, tomatoes, cognac garlic butter, parmesan

*add linguine \$4

CHICKEN LIVER MOUSSE 12.95

balsamic onions, whole grain mustard, cornichons, marinated olives, crostini

HUMMUS 12.95

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

3RD CORNER FRIES 6.95

garlic oil, parmesan, parsley, saffron aioli

Salads

HOUSE SALAD 8.95 / 13.95 *GF

mixed greens, marinated tomatoes, olives, shaved parmesan, basil vinaigrette

CLASSIC CAESAR SALAD 9.95 / 14.95

romaine hearts, shaved parmesan, garlic croutons

*white anchovies available upon request

GOAT CHEESE SALAD 10.95 / 16.95 *GF

mixed greens, macadamia nuts, dried cranberries, pomegranate vinaigrette

ROASTED BEET SALAD 10.95 / 16.95 *GF

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

3RD CORNER COBB SALAD 16.95 *GF

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

Accompaniments

Grilled Chicken 7.95 *GF

Sauteed Shrimp 9.95 *GF

Duck Confit 10.95 *GF

Grilled Salmon 14.95 *GF

A la Carte French Demi Baguette 1.95

Sandwiches

served with 3rd Corner fries or mixed greens

*greens, basil vinaigrette, tomatoes (no substitutions)

SHORT RIB SLIDERS 14.95

Hawaiian sweet rolls, pickled red onion, jalapeño aioli

GRILLED CHICKEN BREAST SANDWICH 15.95

boursin, basil pesto, sun-dried tomato tapenade, baguette

3RD CORNER BURGER 15.95

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

Entrées

DAY BOAT SCALLOPS 26.95 *GF

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

PRINCE EDWARD ISLAND MUSSELS 19.95

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

SEAFOOD RISOTTO 23.95 *GF

scallops, shrimp, mascarpone, caramelized onions, fennel, parmesan

LOCH DUART SALMON 25.95 *GF

caramelized onion potato cake, seasonal vegetables, tomato fennel confit

CIOPPINO 24.95 *GF

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

SHRIMP ARRABBIATA 20.95

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

WILD MUSHROOM PASTA 19.95

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

GRILLED CHICKEN PASTA 20.95

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

SPICY SAUSAGE PENNE 19.95

Spanish chorizo, spicy sausage, parmesan, pesto cream

MUSHROOM & ASPARAGUS RISOTTO 18.95 *GF

seasonal mushrooms, asparagus, truffle oil, parmesan

BRAISED BEEF SHORT RIB 21.95 *GF

garlic mashed potatoes, seasonal vegetables, red wine demi

DUCK CONFIT 22.95 *GF

cassoulet, spinach, whole grain mustard beurre blanc

FREE RANGE PAN ROASTED CHICKEN 20.95 *GF

mashed potatoes, seasonal vegetables, lemon chicken jus

PORK SCHNITZEL 21.95

breaded buttermilk brined pork loin, caramelized onions, mushrooms, fingerling potatoes, whole grain mustard demi.

NEW YORK STEAK 27.95

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