

# To-Go Menu

## Starters

**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

**SHRIMP SCAMPI 15.95**  
mushrooms, tomatoes, cognac garlic butter  
\*add linguine \$4

**3RD CORNER FRIES 6.95**  
garlic oil, parmesan, parsley, saffron aioli

## Salads

### Dressing Served On The Side

**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**

**SAUTÉED 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, French baguette

**3RD CORNER BURGER 15.95**  
cheddar, tomato onion jam, bacon, lettuce, tarragon aioli, brioche bun

## Entrées

**DAILY ENTRÉE SPECIAL Market Price**  
ask about today's special

**DAY BOAT SCALLOPS 26.95 \*GF**  
tomatoes, olives, capers, green beans, roasted potatoes, white wine lemon butter sauce

**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

**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

## Dessert

**GOATS MILK CHEESECAKE 11 \*GF**  
pistachio brittle, orange compote

**CHOCOLATE CHIP BREAD PUDDING 11**  
caramel sauce, fresh berries

**CHOCOLATE TORTE 11**  
house made whipped cream, fresh berries