

# The 3rd Corner

## Starters

- SOUP OF THE DAY 9.95**  
ask for today's selection
- VEGETARIAN WILD MUSHROOM SOUP 11.95**  
shiitake, button, oyster mushrooms, cream
- OLIVE SAMPLER 8.95 \*GF**  
mediterranean blend, dried herbs
- ARTISAN CHEESE PLATE 17.95**  
dried apricots, apples, toasted walnuts, baguette
- CHEESE & CURED MEAT PLATE 18.95**  
dried apricots, dijon, marinated olives, baguette
- BAKED HUMBOLDT FOG 16.95**  
wild mushrooms, toasted brioche
- BAKED BRIE IN A PUFF PASTRY 15.95**  
basil, roasted garlic, mixed greens, basil vinaigrette
- ESCARGOT BOURGOGNE 16.95**  
baked in the shell, Pernod scented cognac garlic butter, baguette
- SHRIMP SCAMPI 16.95**  
mushrooms, tomatoes, cognac garlic butter, parmesan  
\*add linguine \$4
- CHICKEN LIVER MOUSSE 14.95**  
balsamic onions, whole grain mustard, cornichons, marinated olives, crostini
- HUMMUS 14.95**  
feta, sun-dried tomato tapenade, olives, crudité, pita
- 3RD CORNER FRIES 6.95**  
garlic oil, parmesan, parsley, saffron aioli
- FRENCH DEMI BAGUETTE 1.95**  
served whole and warmed with butter on side

## Salads

- HOUSE SALAD 9.95 / 13.95 \*GF**  
mixed greens, marinated tomatoes, olives, shaved parmesan, basil vinaigrette
- CLASSIC CAESAR SALAD 10.95 / 14.95**  
romaine hearts, shaved parmesan, garlic croutons  
\*white anchovies available upon request
- GOAT CHEESE SALAD 11.95 / 16.95 \*GF**  
mixed greens, macadamia nuts, dried cranberries, pomegranate vinaigrette
- ROASTED BEET SALAD 10.95 / 16.95**  
arugula, walnuts, dates, boursin goat cheese, citrus dijon vinaigrette
- 3RD CORNER COBB SALAD 17.95 \*GF**  
grilled chicken, romaine, avocado, bleu cheese crumbles, pickled red onion, tomatoes, bacon, hard boiled egg, bleu cheese dressing
- KITCHEN SINK SALAD 16.95 \*GF**  
mixed greens, marinated tomatoes, roasted corn, butternut squash, toasted almonds, citrus vinaigrette

## Lunch Special

- SOUP & SALAD LUNCH SPECIAL 15.95**  
Cup of soup & small house salad \*Sub caesar salad \$1.00  
\*Served until 3:00 p.m.

## Accompaniments

- Grilled Chicken 8.95 \*GF**
- Sauteed Shrimp 10.95 \*GF**
- Duck Confit 11.95 \*GF**
- Grilled Salmon 15.95 \*GF**

## Sandwiches

- served with 3rd Corner fries or mixed greens  
\*greens, basil vinaigrette, tomatoes (no substitutions)
- SHORT RIB SLIDERS 16.95**  
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 16.95**  
cheddar, tomato onion jam, bacon, lettuce, tarragon aioli, brioche bun
- BLACK FOREST HAM SANDWICH 16.95**  
brie, caramelized onions, mustard

## Entrées

- DAY BOAT SCALLOPS 32.95 \*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 27.95 \*GF**  
scallops, shrimp, mascarpone, cream, caramelized onions, fennel, parmesan
- LOCH DUART SALMON 27.95 \*GF**  
caramelized onion potato cake, seasonal vegetables, tomato fennel confit
- CIOPPINO 26.95 \*GF**  
shrimp, scallops, salmon, seasonal fish, mussels, fingerling potatoes, sherry lobster tomato broth
- SHRIMP ARRABBIATA 21.95**  
bacon, tomato, garlic, capers, white wine, chili flakes, parmesan, linguine
- WILD MUSHROOM PASTA 21.95**  
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 20.95**  
Spanish chorizo, spicy sausage, parmesan, pesto cream
- MUSHROOM & ASPARAGUS RISOTTO 19.95 \*GF**  
seasonal mushrooms, asparagus, caramelized onions, mascarpone, cream, truffle oil, parmesan
- BRAISED BEEF SHORT RIB 25.95 \*GF**  
garlic mashed potatoes, seasonal vegetables, red wine demi
- DUCK CONFIT 24.95 \*GF**  
white bean sausage and bacon cassoulet, spinach, whole grain mustard beurre blanc
- FREE RANGE PAN ROASTED CHICKEN 24.95 \*GF**  
mashed potatoes, seasonal vegetables, lemon chicken jus
- PORK SCHNITZEL 22.95**  
breaded buttermilk brined pork loin, onions, mushrooms, oved dried tomato, potatoes, whole grain mustard demi.
- PRIME NEW YORK STEAK 35.95**  
red wine demi-glace, crispy onions, 3rd Corner fries, arugula salad, citrus vinaigrette