



## Starters

- FRENCH DEMI BAGUETTE \$2.95**
- SOUP OF THE DAY 9.95**  
Ask for today's selection
- WILD MUSHROOM SOUP 11.95**  
Shiitake, button, oyster mushrooms, cream
- OLIVE SAMPLER 9.95 \*GF**  
Mediterranean blend, dried herbs
- ARTISAN CHEESE PLATE 18.95**  
Dried apricots, apples, toasted walnuts, date jam, baguette
- CHEESE & CURED MEAT PLATE 18.95**  
Dried apricots, dates, walnuts, cornichons, marinated olives, Dijon, baguette
- BAKED HUMBOLDT FOG 16.95**  
Sautéed mushrooms, toasted brioche
- BAKED BRIE IN A PUFF PASTRY 15.95**  
Basil, roasted garlic, house 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 \$4.00
- SHRIMP TAQUITOS 14.95 \*GF**  
Pico de gallo, feta cheese, tomatillo avocado salsa
- 3RD CORNER FRIES 7.95 \*GF**  
Garlic oil & Parmesan cheese
- FRIED BRUSSELS 13.95 \*GF**  
Apple cider gastrique, fried garlic, Parmesan, bacon
- HUMMUS PLATE 14.95**  
Feta, sun-dried tomato tapenade, olives, crudité, pita
- CHICKEN LIVER MOUSSE 14.95**  
Balsamic onions, whole grain mustard, cornichons, marinated olives, crostini

## Salads

- HOUSE SALAD 9.95/ 13.95 \*GF**  
Mixed greens, marinated tomatoes, olives, Parmesan, basil vinaigrette
- CLASSIC CAESAR SALAD 10.95/14.95**  
Romaine hearts, garlic croutons, Parmesan, house-made Caesar dressing \*Add white anchovies \$2.00
- WARM MACADAMIA CRUSTED GOAT CHEESE 11.95/ 16.95**  
Mixed greens, dried cranberries, pickled carrots, three color cherry tomatoes, pomegranate vinaigrette
- HEIRLOOM TOMATO SALAD 10.95/ 16.95**  
Butter lettuce bed, heirloom tomatoes, garlic croutons, bleu cheese crumbles, micro basil, pickled red onions, basil vinaigrette
- 3RD CORNER COBB SALAD 18.95 \*GF**  
Mixed greens, avocado, bleu cheese, pickled red onion, tomatoes, bacon, hard boiled egg, bleu cheese dressing, grilled chicken

## Salad Accompaniments

- GRILLED CHICKEN 8.95 \*GF**
- GRILLED SHRIMP 10.95 \*GF**
- DUCK CONFIT 11.95 \*GF**
- SEA SCALLOPS 12.95 \*GF**
- GRILLED SALMON 15.95 \*GF**

## Sandwiches / Tacos

- 3RD CORNER BURGER 16.95**  
Cheddar, tomato onion jam, bacon, lettuce, jalapeno aioli, 3rd Corner fries
- GRILLED CHICKEN SANDWICH 16.95**  
Ciabatta, goat & boursin cheese, pesto, tomato tapenade, 3rd Corner fries
- BLACK FOREST HAM SANDWICH 16.95**  
French demi baguette, black forest ham, brie, caramelized onions, dijon mustard, 3rd Corner Fries
- SHORT RIB SLIDERS 16.95**  
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 fresh corn salad

## Entrees

- PRIME GRADE NEW YORK STEAK 35.95**  
Red wine demi-glace, buttermilk crispy onions, field greens salad w/ basil vinaigrette, 3rd Corner fries
- BRAISED BEEF SHORT RIB 25.95 \*GF**  
Garlic mashed potatoes, seasonal vegetables, demi glaze
- DUCK CONFIT 25.95 \*GF**  
White bean sausage and bacon cassoulet, spinach, whole grain mustard beurre blanc
- FREE RANGE PAN ROASTED CHICKEN 24.95 \*GF**  
Garlic mashed potatoes, seasonal vegetables, lemon chicken jus
- PORK SCHNITZEL 23.95**  
Breaded buttermilk brined pork loin, sautéed onions and mushrooms, fingerling potatoes, grain mustard demi.
- WILD MUSHROOM PASTA 21.95**  
Linguini, sautéed wild mushrooms, dried tomatoes, garlic, basil pesto, parmesan
- GRILLED CHICKEN PASTA 20.95**  
Penne, garlic, dried tomatoes, onions, bacon, Boursin cream sauce, parmesan
- SPICY SAUSAGE PASTA 20.95**  
Penne, spicy sausage, dried tomatoes, pesto cream sauce, parmesan
- MUSHROOM & ASPARAGUS RISOTTO 21.95 \*GF**  
Seasonal mushrooms, asparagus, caramelized onions, mascarpone, cream, truffle oil, parmesan
- SHRIMP ARRABBIATA 21.95**  
Linguine, bacon, tomato, garlic, capers, white wine, chili flakes, parmesan
- SEAFOOD RISOTTO 27.95 \*GF**  
Scallops, shrimp, Mascarpone, cream, caramelized onions, fennel, parmesan
- PRINCE EDWARD ISLAND MUSSELS 19.95 \*GF**  
White wine, garlic, butter, side 3rd corner fries, side jalapeno aioli
- LOCH DUART SALMON 27.95 \*GF**  
Caramelized onion potato cake, asparagus, tomato-fennel confit
- CIOPPINO 27.95 \*GF**  
Shrimp, scallops, salmon, seasonal fish, mussels, fingerling potatoes, sherry lobster tomato broth
- DAY BOAT SCALLOPS 32.95 \*GF**  
Tomatoes, olives, capers, green beans, roasted potatoes, white wine lemon sauce

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

\*GF = GLUTEN FREE