



# The 3rd Corner

## 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
- 3RD CORNER FRIES** 7.95 \*GF  
Garlic oil & Parmesan cheese, saffron aioli
- 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
- MACADAMIA CRUSTED GOAT CHEESE SALAD**  
11.95/ 16.95  
Mixed greens, dried cranberries, warm macadamia crusted goat cheese, 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

## 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

- 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

## Entrees

- PRIME GRADE NEW YORK STEAK** 35.95  
Red wine demi-glace, buttermilk crispy onions, arugula salad, citrus 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.
- 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
- WILD MUSHROOM PASTA** 21.95  
sautéed wild mushrooms, dried tomatoes, garlic, basil pesto, parmesan, penne

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

\*GF = GLUTEN FREE