

The 3rd Corner

starters

Soup of the Day 10.95

Ask for today's selection

Olive Sampler GF 9.95

Mediterranean blend, dried herbs

Cheese Plate 19.95

Assorted artisan cheeses, toasted walnuts, date jam, baguette

Cheese & Cured Meat Plate 19.95

Dried apricots, dates, walnuts, cornichons, marinated olives, Dijon mustard, baguette

Baked Humboldt Fog 19.95

Sauteed mushrooms, toasted brioche

Baked Brie in a Puff Pastry 18.95

Basil, roasted garlic, house greens, basil vinaigrette

Escargot Bourgogne 17.95

Baked in the shell, Pernod-scented cognac garlic butter, baguette

Shrimp Scampi GF 17.95

Mushrooms, tomatoes, cognac garlic butter

Add linguine \$5

3rd Corner Fries GF 9.95

Garlic oil & Parmesan cheese, saffron aioli

Roasted Cauliflower GF 13.95

Garlic oil, paprika, Parmesan, side jalapeño aioli

Hummus Plate 16.95

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

Chicken Liver Mousse 16.95

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

salads

House Salad GF 11.95

Mixed greens, marinated tomatoes, olives, Parmesan, basil vinaigrette

Classic Caesar Salad 12.95

Romaine hearts, garlic croutons, Parmesan, house-made Caesar dressing

Add white anchovies \$2

Macadamia Goat Cheese Salad 14.95

Mixed greens, warm macadamia crusted goat cheese medallion, dried cranberries, pickled carrots, pomegranate vinaigrette

Summer Tomato Salad GF 15.95

assorted tomatoes, butter lettuce, pickled onion, bleu cheese crumbles, basil vinaigrette

3rd Corner Cobb Salad GF 20.95

Mixed greens, avocado, bleu cheese, pickled red onion, tomatoes, bacon, hard-boiled egg, bleu cheese dressing, grilled chicken

Golden Beet Salad GF 13.95

with pickled vegetables, shaved onion, feta cheese, olive oil, parsley, balsamic drizzle

a la carte

Mary's Grilled Chicken Breast 9.95

Sauteed Shrimp (4) 12.95

Duck Confit 14.95

Day Boat Sea Scallops (4) 16.95

Grilled Salmon 6oz 15.95

sandwiches

All sandwiches come with 3rd Corner fries. Sub salad with basil vinaigrette for \$1.95

3rd Corner Burger 17.95

Cheddar, tomato onion jam, bacon, lettuce, tarragon aioli

Grilled Chicken Sandwich 17.95

Goat & boursin cheese, pesto, tomato tapenade

Black Forest Ham Sandwich 17.95

Baguette, black forest ham, brie, caramelized onions, dijon mustard

Short Rib Sliders 17.95

Hawaiian sweet rolls, pickled red onion, jalapeno aioli

mains

8oz Flat Iron Steak GF 31.95

Chimichurri, mixed greens salad with basil vinaigrette, 3rd Corner fries

Braised Beef Short Rib GF 29.95

Garlic mashed potatoes, seasonal vegetables, demi

Duck Confit GF 29.95

White bean, sausage and bacon cassoulet, spinach, whole grain mustard beurre blanc

Pan Roasted Mary's Chicken GF 28.95

Free range Mary's chicken, garlic mashed potatoes, seasonal vegetables, lemon chicken jus

Pork Schnitzel 27.95

Breaded buttermilk-brined pork loin, sauteed onions and mushrooms, fingerling potatoes, whole grain mustard demi glace

Grilled Chicken Pasta 23.95

Penne pasta, grilled chicken breast, garlic, dried tomatoes, onions, bacon, Boursin cream sauce, parmesan

Mushroom & Asparagus Risotto GF 24.95

Seasonal mushrooms, asparagus, caramelized onions, mascarpone, cream, truffle oil, parmesan

Shrimp Arrabiatta 24.95

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

Seafood Risotto GF 29.95

Scallops, shrimp, mascarpone, cream, caramelized onions, fennel, parmesan

Prince Edward Island Mussels GF 20.95

White wine, garlic, butter, side 3rd Corner fries with saffron aioli drizzle

Pan Roasted Salmon GF 29.95

Caramelized onion potato cake, asparagus, tomato-fennel confit

Cioppino GF 32.95

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

Day Boat Scallops GF 34.95

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

Garden Vegetable Pasta 24.95

Seasonal vegetables, tomatoes, mushrooms, spinach, garlic, tapenade, white wine, parmesan, linguine

Spicy Sausage Penne 25.95

Penne pasta, spicy sausage, oven dried tomatoes, pesto cream sauce, Parmesan cheese

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