

# CUSTOMER FAVORITE'S FARE

## GOURMET MEAT & CHEESE PLATTERS

<b>Fromage Platter</b>	12/17/24
Choose from a selection of 1, 3 or 5 artisan cheeses	
<b>Charcuterie Platter</b>	16
Assorted cured meats and mixed olives	
<b>A Little Bit of Both</b>	24
Selected cured meats and choice of two cheeses	
<b>German &amp; Bavarian Sausage Platter from Corralitos*</b>	21
Marinated Peppers & Onions, Grainy Mustard, Chips	

## FROMAGE SELECTIONS

### Semi-Soft

- Camembert** - France, semi-soft, slight salty
- Havarti** - Denmark, semi-soft, mild, buttery
- Port Salut** - France, soft, savory, slight sweet

### Semi-Hard

- Apricot Cheddar** - UK, crumbly, slight sweet
- Irish Cheddar** - Ireland, sharp, buttery
- Red Fox Cheddar** - Britain, sharp and crunchy
- Smoked Gouda** - Holland, slightly sharp
- Manchego** - Spain, buttery texture, sweet & nutty

### Blue

- Danish Blue** - Denmark, slightly salty, piquant

## MEDITERRANEAN & LAVASH WRAPS

<b>Prosciutto Wrapped Prawns*</b>	16
With Arugula and Spicy Chili Oil	
<b>Vegetarian Wrap</b>	9
Hummus, Feta, Tomato, Cucumber	
<b>Italian Wrap</b>	9
Genoa, Havarti, Peppers, Cream Cheese	
<b>Smoked Salmon Wrap</b>	9
Cream Cheese, Capers, Onion	
<b>Hummus with Lavash Crackers</b> (sub veggies \$2)	9
<b>Tzatziki with Veggies &amp; Lavash</b>	9
<b>Tomato, Basil, Garlic &amp; Parmesean Bruschetta</b>	9

## CROSTINIS

<b>Warm Brie</b> with Strawberries & Balsamic Reduction	9
<b>Shrimp Melts</b> with Bay Shrimp, Havarti & Lemon	9
<b>Smoked Salmon</b> with Crème Fraiche & Capers**	9

## ARTISANAL PLATES

<b>Smoked Salmon Tacos (3)</b>	11
Romaine, Apples, Mustard Sauce, Cumin	
<b>Spicy Shrimp Ceviche with Avocado &amp; Lavash**</b>	9
<b>Ahi Tower with Won Tons**</b>	16
Fresh Ahi Tuna, Mango, Avocado, Soy, Chili Flake	
<b>German or Bavarian Sausage Sandwich</b>	11
Corralitos, Marinated Peppers & Onions, Mustard	
<b>Pulled Pork Sliders (3, 4 or 5)</b>	10/13/16
<b>Roast Beef Sliders</b>	Havarti, Dijon Mustard Sauce (2) 10
<b>Warm Bavarian Pretzel &amp; Beer Schmeear</b>	6

## FLATBREADS

<b>Italian Meatball &amp; Bruschetta</b>	16
Tomato, Basil, Oregano & Mozzarella	
<b>Prosciutto with Arugula &amp; Parmesean</b>	16
Tomato, Basil and Fresh Mozzarella	
<b>All Meat</b>	16
Sopressata, Pepperoni, Salami, Sausage	
<b>Pear, Leek &amp; Blue Cheese</b>	16
Red Pears, Blue Cheese Sause & Balsamic	
<b>Fig, Prosciutto &amp; Goat Cheese</b>	16
Fig Spread with Mozzarella, Arugula & Balsamic	
<b>Southern Pulled Pork</b>	16
BBQ Pork, Red and Green Onion, Mozzarella, Cilantro	
<b>Mediterranean</b>	16
Spinach, Feta, Olives, Sun Dried Tomato, Chili Flake	
<b>Italian Sausage with Marinated Bell Peppers</b>	16
Tomato, Havarti, Spinach, Mozzarella, Arugula	

## SALADS

<b>Shrimp Stuffed Avocado Salad* **</b>	13
Bay Shrimp, Roasted Peppers, Egg, Vinaigrette	
<b>Roasted Beet with Goat Cheese &amp; Arugula Salad</b>	13
Avocado, Candied Walnuts, Vinaigrette	
<b>Roasted Pear &amp; Blue Cheese Salad</b>	13
Dried Cranberries, Candied Walnuts, Balsamic	
<b>Strawberry, Feta &amp; Smoked Almond Salad</b>	13
Baby Mixed Greens, Balsamic Vinaigrette	
<b>Smoked Salmon Salad</b>	13
Mixed Greens, Capers, Red Onion, Vinaigrette	

## SPECIALTY DESSERTS

<b>Flourless Dark Chocolate Cake with Raspberries*</b>	12
<b>New York Cheesecake with Whipped Cream</b>	9
<b>Mocha Cream Layer Cake</b>	9

