

LUNCH

STARTERS

SOUP OF THE DAY	5.95 cup 7.95 bowl	GRILLED POLENTA	9.75
BRUSCHETTA	8.50	with choice of sautéed wild mushrooms, fresh herbs & demi-glace or pomodoro tomato & Gorgonzola.	
roma tomatoes, garlic, basil and Asiago on grilled ciabatta.		ARTICHOKE HEARTS	9.95
STEAMED CASTROVILLE ARTICHOKE	9.95	lightly tempura battered & fried served with spicy chipotle ranch & cilantro aioli.	
stuffed with roasted corn, bell peppers & zucchini with basil aioli & balsamic vinaigrette.		AHI TUNA TARTAR	14.95
SPICY PRAWNS	13.95	layered with fresh avocado drizzled with wasabi & soy sauce served with crispy wonton chips.	
tiger prawns sautéed in olive oil with dried chilies & garlic.		MONTEREY BAY CALAMARI	12.95
MOZZARELLA CAPRESE	9.95	deep fried with basil aioli & wasabi or sautéed Sicilian style with fresh tomatoes, capers & onion.	
vine-ripened tomatoes, fresh basil & extra virgin olive oil.			

FARM TO TABLE SALADS

Add

Grilled Chicken Breast or Calamari Steak \$6, Grilled Salmon or Prawns \$7, 7 oz., New York Steak \$8

CARMEL VALLEY GREENS	8.95	GREEK	10.95
local mixed greens, tomato, cucumber & fresh herbs topped with balsamic vinaigrette & feta cheese.		romaine, cucumbers, tomatoes, Kalamata olives & crumbled feta cheese dressed with lemon, herbs & extra virgin olive oil.	
VILLAGE CORNER CAESAR	9.95	ICEBERG WEDGE WITH GRILLED FLAT IRON STEAK	14.95
topped with Greek olive tapenade & Asiago cheese.		served medium with Point Reyes blue cheese, candied walnuts and fresh tomato.	
ROASTED BABY BEET	10.95	NIÇOISE SALAD	14.95
over baby greens with goat cheese, almonds & sherry vinaigrette.		fresh fish of the day, hard boiled eggs, scallions, olives, green beans, tomatoes & red potatoes topped with balsamic vinaigrette.	
SPINACH WITH GRILLED PRAWNS	14.95		
candied walnuts, blood orange segments, pears & a sesame orange dressing.			

BREAKFAST FOR LUNCH

Farm Fresh eggs served with choice of hash browns, fruit cup or cottage cheese and sourdough, organic 21 whole grain seed toast or English muffin.

THREE EGGS YOUR WAY	13.95	BELGIAN WAFFLE	10.95
choice of Black Forest smoked ham, Applewood smoked bacon or chicken mango link sausage.		add fresh seasonal berries and whipped cream for \$3	
CARMEL BENEDICT	13.95	HUEVOS RANCHEROS	12.95
with Black Forest smoked ham.		flour tortilla, black beans, cheddar-jack cheese & baked eggs served with salsa, avocado & sour cream	
SAN FRANCISCO JOE'S	13.95	MEDITERRANEAN OMELET	13.50
ground Angus beef, sautéed onions, mushrooms, tomatoes & spinach scrambled with three eggs		fresh tomatoes, mushrooms, spinach & mozzarella cheese.	

LUNCH

SANDWICHES

Choice of French Fries, Salad or Coleslaw

VILLAGE CORNER BISTRO BURGER	13.95	GRILLED BLACKENED CHICKEN	12.95
½ lb. Angus beef, 1,000 island dressing & your choice of cheese on a kaiser bun. + Add avocado, apple-wood bacon, grilled onions or sautéed mushrooms for \$1.50		lettuce, tomato, avocado, chipotle ranch & jack cheese on ciabatta.	
CLUB	12.95	SAN FRANCISCO B.E.L.T.	10.95
turkey, bacon, lettuce, tomato, avocado & chipotle mayo on choice of bread.		fried egg, Applewood smoked bacon, avocado, mayo & lettuce on toasted sourdough.	
VEGETARIAN	10.95	PHILLY STEAK	13.95
fresh mozzarella, portabella mushroom, roasted red peppers, red onion & pesto on focaccia.		tender beef steak, bell peppers, onions and Swiss cheese on ciabatta bread.	
CALAMARI	12.95	GREEK GYRO	11.95
lightly breaded calamari steak with lemon remoulade on ciabatta.		Mediterranean seasoned beef wrapped in pita with tomatoes, red onions, & cucumber dill yogurt sauce.	

ENTRÉES

OAK GRILLED SALMON	18.95	FAJITAS ~ CHICKEN 13.95 * STEAK 14.95 *	
cilantro chipotle butter, creamy mashed potatoes & fresh vegetables.		MUSHROOM 13.95	
FRESH FISH TACOS	13.95	sautéed bell peppers, and onions served with black beans, rice, pico de gallo & avocado.	
seasoned fresh fish, mango salsa and chipotle ranch on warm corn tortillas served with black beans.		PAN SEARED SAND DABS	17.95
CHICKEN QUESADILLA	13.25	sautéed in olive oil, white wine, lemon juice and capers with mashed potatoes & seasonal vegetables.	
diced chicken breast, roasted Ortega chilies, green onions, cheddar cheese filled flour tortilla topped with avocado & pico de gallo & drizzled with chipotle ranch.		FETTUCCINE ALFREDO WITH GRILLED CHICKEN	15.95
LINGUINE & FRESH CLAMS	17.95	creamy Alfredo sauce with garlic, parsley & Parmesan cheese.	
with fresh tomato, garlic, chili flakes, herbs, extra virgin olive oil & white wine.		CRAB RAVIOLI	15.95
PETIT FILET MIGNON WITH GORGONZOLA HERB CRUST	21.95	roma tomatoes, pine nuts, ricotta & tomato pesto.	
served with mashed potatoes & seasonal vegetables.		SLOW ROASTED SHORT RIBS	16.95
		served with mashed potatoes & seasonal vegetables.	

SIDES

MASHED POTATOES	3.25	COLESLAW	3.25
SEASONAL FRESH VEGETABLES	3.75	FRENCH FRIES	3.25
TORTILLAS	2.50	CUP OF FRUIT	2.95
(3) flour or (4) corn		fresh seasonal fruit	