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## Starters

**Soup of the Day** . . . . . 6.95 cup 8.95 bowl

**Bruschetta** . . . . . \$8.50  
Roma tomatoes, garlic, basil & Asiago on crostini

**Monterey Bay Calamari** . . . . . \$13.95  
Crispy fried with basil aioli & wasabi or sautéed "Sicilian style" with fresh chopped tomatoes, capers & chili flakes.

**Gazpacho** . . . . . \$10.95  
Traditional Spanish Chilled Tomato soup.  
Garnished with goat cheese & olive tapenade.

**Artichoke Hearts** . . . . . \$11.95  
Lightly tempura battered & fried served with spicy chipotle ranch & cilantro aioli.

**Mozzarella Caprese** . . . . . \$9.95  
Vine-ripened tomatoes, fresh basil, extra virgin olive oil & kosher salt.

**Navy Bean Soup** . . . . . 6.95 cup 8.95 bowl  
A hearty, vegetarian, tomato based soup.

**Ahi Tuna Tartar** . . . . . \$14.95  
Layered with fresh avocado drizzled with wasabi & soy sauce served with crispy wonton chips.

**Grilled Polenta** . . . . . \$9.95  
Choice of sautéed wild mushrooms, fresh herbs & demi-glace or Pomodoro style tomato sauce & Gorgonzola cheese.

**Spicy Prawns** . . . . . \$13.95  
Tiger prawns sautéed in olive oil with dried chilies & garlic.

**Steamed Castroville Artichoke** . . . . . \$10.95  
Stuffed with roasted corn, bell peppers & zucchini with basil aioli & balsamic vinaigrette.

**Steamed Clams and Mussels** . . . . . \$14.95  
Fresh Manila clams & Prince Edward Island mussels or a combination of both in a savory white wine broth with garlic & fresh chopped tomatoes.

## Farm to Table Salads

ADD

GRILLED CHICKEN BREAST OR CALAMARI STEAK \$6, GRILLED SALMON OR PRAWNS \$7, NEW YORK STEAK (7 OZ.) \$8

**Village Corner Caesar** . . . . . \$9.95  
Topped with Greek olive tapenade & Asiago cheese.

**Carmel Valley Greens** . . . . . \$8.95  
Local, organic Earthbound Farms baby mixed greens, tomato, cucumber, Kalamata olives, balsamic vinaigrette and Feta cheese.

**Roasted Baby Beet Salad** . . . . . \$12.95  
Local Earthbound Farms organic baby greens with Laura Chenel goat cheese, almonds & a tangy sherry vinaigrette.

**Spinach with Grilled Prawns** . . . . . \$14.95  
Candied walnuts, apples, blood orange segments & a sesame orange vinaigrette.

**Quinoa Tabouli & Vegetable Plate** . . . \$13.95  
Oak grilled vegetables lightly seasoned / pesto drizzle

**Iceberg Wedge with Grilled Flat Iron Steak** . . . . . \$14.95  
Served medium with Point Reyes blue cheese, candied walnuts and fresh tomato.

**Half Salad and Bowl of Soup** . . . . . \$12.95  
Choose from plain Caesar or Carmel Valley Green Salad. Soup of the day, or vegetarian Navy Bean.

**Niçoise Salad** . . . . . \$14.95  
Fresh fish of the day, hard boiled eggs, scallions, olives, green beans, tomatoes & red potatoes topped with balsamic vinaigrette.

**Greek Salad** . . . . . \$10.95  
Fresh Romaine, cucumbers, tomatoes, Kalamata olives & crumbled feta cheese dressed with lemon, fresh herbs & extra virgin olive oil.

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## Breakfast for Lunch

FRESH, ORGANIC, FREE-RANGE HILLCREST RANCH EGGS SERVED WITH YOUR CHOICE OF BREAKFAST POTATOES, FRUIT CUP OR COTTAGE CHEESE. CHOICE OF SOURDOUGH, ORGANIC, WHOLE-GRAIN OR GLUTEN-FREE TOAST OR ENGLISH MUFFIN.

### Three Eggs Your Way . . . . . \$14.95

Choice of Black Forest smoked ham, Applewood smoked bacon or AIDELLS chicken mango link sausage. Choice of toast.

### Carmel Benedict . . . . . \$13.95

Traditional benedict with Black Forest smoked ham.

### Mediterranean Omelet . . . . . \$14.75

Fresh tomatoes, mushrooms, spinach & mozzarella cheese. Choice of toast.

### Breakfast Burrito . . . . . \$13.95

two scrambled eggs, bacon, onions, tomatoes, hashbrowns & cheddar-jack cheese rolled in a warm flour tortilla and drizzled with sour cream, served with fresh avocado and salsa.

### Belgian Waffle Breakfast Express . . . \$15.95

Belgian waffle, two eggs & your choice of bacon or sausage.

### Belgian Waffle . . . . . \$10.95

Add fresh seasonal berries and whipped cream for \$2.50.

### Huevos Rancheros . . . . . \$12.95

Flour tortilla, black beans, cheddar-jack cheese & baked eggs served with salsa, avocado & sour cream.

### San Francisco Joe's Special . . . . . \$14.95

Ground Braveheart Ranch Angus beef, sautéed onions, mushrooms, tomatoes & spinach scrambled with three eggs. Choice of toast.

## Entrées

ADD A CUP OF SOUP OR CARMEL VALLEY GREEN SALAD FOR \$4.95

### Oak Grilled Salmon . . . . . \$18.95

Cilantro chipotle butter, creamy mashed potatoes & fresh seasonal vegetables.

### Chicken Picatta . . . . . \$19.95

Tender chicken breast sautéed with garlic, capers, lemon & white wine. Served with mashed potatoes & fresh seasonal vegetables.

### Chicken With Mushroom Demi glaze

Grilled chicken breast, wild mushroom demi-glaze, mashed potatoes & fresh seasonal vegetables.

### Pan Seared Sand Dabs . . . . . \$17.95

Sautéed in olive oil, white wine, lemon juice and capers with mashed potatoes & fresh seasonal vegetables.

### Fresh Fish Tacos . . . . . \$13.95

Seasoned fresh fish, mango salsa and chipotle ranch on warm corn tortillas served with black beans.

### Dungeness Crab Ravioli with . . . . . \$25.95

#### Grilled Sea Scallops

Sun-dried tomatoes, Marsala cream reduction & arugula.

### Linguine Pescatore . . . . . \$28.95

Manilla clams, P.E. Island mussels, prawns, bay scallops and fresh fish in a white wine sauce with garlic & fresh tomatoes.

### Fettuccine Alfredo With Grilled Chicken

Creamy Alfredo sauce with garlic & Parmesan cheese.

### Linguine Bolognese . . . . . \$15.95

Our own slow simmered meat sauce.

... more entrées next page ...

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... entrées, continued ...

**Corner Quesadilla choose: Veggie \$12.50**

**Chicken \$13.50 Pork \$13.95**

Large flour tortilla filled with cheddar-jack cheese, green onions, mild Ortega chilies and your choice of Veggie(diced, fire-roasted veggies, mushrooms and bell peppers) Grilled chicken breast with avocado, pico de gallo & chipotle ranch or slow-roasted pulled pork with fresh mango salsa.

**Petit Filet Mignon . . . . . \$22.95**

Braveheart Ranch, grass-fed 7oz. filet served with mashed potatoes, fresh seasonal vegetables and peppercorn demi-glaze. Add Gorgonzola-herb crust, or sautéed mushrooms for \$1.50.

**Fajitas ... choose: Veggie \$13.95**

**Chicken \$14.95 Pork \$15.95**

Sautéed bell peppers, and onions served with black beans, rice, pico de gallo & avocado.

**Chipotle Chicken Tostadas . . . . . \$13.95**

Two crispy corn tortillas, black beans, chipotle-marinated chicken breast, shredded lettuce, fresh avocado, salsa & crumbled Feta cheese.

**Slow Roasted Short Ribs . . . . . \$17.50**

Served with mashed potatoes & fresh seasonal vegetables.

**Spicy Penne with Andouille Sausage \$17.95**

Roasted sweet bell peppers, green peas & chipotle cream.

## SANDWICHES

CHOICE OF FRENCH FRIES, SALAD OR COLESLAW

**Corner Club . . . . . \$13.50**

Turkey, bacon, lettuce, tomato, avocado & chipotle mayo on choice of bread.

**San Francisco B.E.L.T. . . . . \$11.95**

Fried egg, applewood smoked bacon, avocado, mayo & lettuce on toasted sourdough.

**Pulled Pork . . . . . \$12.95**

Slow-cooked pork brisket with BBQ sauce and coleslaw on a Ciabatta roll.

**Calamari Sandwich . . . . . \$13.50**

Lightly breaded calamari steak with lemon remoulade on Ciabatta bread.

**Monterey Sand Dab Sandwich . . . . . \$13.75**

Lemon remoulade, lettuce & tomato on warm Focaccia bread.

**Greek Gyro . . . . . \$12.50**

Mediterranean seasoned beef wrapped in pita with tomatoes, red onions, & cucumber dill yogurt sauce.

**Village Corner Bistro Burger . . . . . \$14.95**

½ lb.Braveheart Ranch Angus beef, Louie dressing & your choice of cheese on a kaiser bun.

+ Add avocado, thick-sliced applewood smoked bacon, grilled onions, fried egg or sautéed mushrooms for \$1.00 each.

**Mediterranean Veggie . . . . . \$11.95**

Fresh mozzarella, portabella mushroom, roasted red peppers, red onion & pesto on focaccia.

**Blackened Chicken Sandwich . . . . . \$13.50**

Lettuce, tomato, avocado, chipotle ranch & jack cheese on Ciabatta bread.

**Philly Steak . . . . . \$14.50**

Tender beef steak, bell peppers, onions and Swiss cheese on Ciabatta bread.

**New York Reuben . . . . . \$13.95**

Sliced corned beef, Swiss cheese, sauerkraut & 1000 island dressing on grilled rye.