



EST. 1948

VILLAGE CORNER

California Bistro

STARTERS

GRILLED POLENTA • Wild Mushroom Arugula Pomegranate Schoch Farm East of Edam Cheese	<i>13.95</i>	DUCK LIVER & PEAR PÂTÉ • Pear Compote Brioche	<i>15.95</i>
WOOD GRILLED MEATBALLS • Oak Grilled Lamb & Beef Meatballs Harissa Yogurt Local Greens	<i>12.95</i>	CRISPY MONTEREY CALAMARI • Zucchini Tartar Sauce	<i>13.95</i>
MANGALITSA PORK RIELETTE • Toasted Baguette Chef's Mustard Pickles	<i>13.95</i>	CASTROVILLE ARTICHOKE HEARTS & SHRIMP • Crispy Fried Vegetable Tortelloni Spicy Chipotle Aioli	<i>16.95</i>
POTATO GNOCCHI • Gorgonzola Cream Sauce Truffle salt	<i>17.95</i>		

SOUP & SALADS

SOUP OF THE DAY <i>6.95 cup 9.95 bowl</i>	CLASSIC CAESAR SALAD <i>11.95</i> • Garlic Croutons Parmesan Cheese
VILLAGE CORNER SALAD <i>8.95</i> • Organic Lettuce Cucumber Radishes Tomatoes Ambrosia* Vinaigrette	CLASSIC WEDGE <i>12.95</i> • Blue Cheese Dressing Tomatoes Walnuts Bacon Bits Chives Onions

BURGERS & SANDWICHES

From our Oak Wood Fired Grill

FRENCH DIP <i>16.95</i> • Roast Beef Au Jus Horseradish Cream Ciabatta Roll French Fries	THE VILLAGE BURGER <i>13.95</i> • CAB Brisket/Chuck Blend Caramelized Onions Lettuce Grilled Tomato Roasted Garlic Aioli Brioche Bun French Fries ADD BACON, AVOCADO, CHEDDAR CHEESE, FRIED EGG - 95 CENTS/EACH
THE IMPOSSIBLE BURGER <i>15.95</i> • Vegan Patty Cheddar Cheese Caramelized Onions Lettuce Grilled Tomato Garlic Aioli Brioche Bun French Fries	

PASTA

BUTTERNUT SQUASH RAVIOLI <i>18.95</i> • Butter Sage Sauce Parmesan Cheese	SPAGHETTI CARBONARA <i>17.95</i> • Bacon Garlic Parsley Egg Yolk Parmesan Cheese
LINGUINE FRUTTI DI MARE <i>21.95</i> • Clams Mussels Shrimp Scallop Tomato Tarragon Garlic-White Wine Sauce	VEGETARIAN SPAGHETTI <i>16.95</i> • Oven Dried Tomato Sauce Lentils Spinach Garlic Parmesan Cheese

Chef Soerke Peters
Chef Raymundo Perez

Eating Raw and Undercooked Fish, Shellfish, Eggs or Meat Increases the Risk of Foodborne Illness.
Please Alert Your Server To Any Food Allergies.



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FROM OUR OAK WOOD FIRED GRILL

Served With Yukon Gold Mashed Potatoes & Seasonal Vegetables

MARY'S HALF CHICKEN	24.95
• Boneless half chicken Herb Pan Gravy	
SKUNA BAY SALMON FILET	28.95
• Pistachio Crust Cilantro Butter Sauce	
JUMBO SHRIMP & SCALLOP BROCHETTE	28.95
• Garlic-Rosemary Sauce	
MIXED GRILL	26.95
• Lamb Chops Chicken-Apple Sausage Grilled Meatballs	
COLORADO RACK OF LAMB	33.95
• Moroccan Spiced au Jus	
PORK CHOP	26.95
• Apple-Bacon Compote	
WOOD-GRILLED MEATLOAF	17.95
• Mushroom Gravy	

PRIME STEAK SELECTION

• Also From Our Wood Fired Grill. Ask Your Server For Selection. •

MP

INCLUDES CHOICE OF SAUCE AND ACCOMPANIMENTS

BISTRO

6 HOUR BRAISED BEEF SHORT RIBS	26.95
• Red Wine Herbs Mashed Potatoes Seasonal Vegetables	
CHICKEN & WAFFLES	17.95
• Maple Syrup Chicken Gravy Scallions	
CREPE & FARM EGG	21.95
• Spinach Wild Mushrooms Wild Arugula Lemon Vinaigrette Poached Farm Egg	
VEGAN VEGETABLE INSPIRATION	15.95
• Seasonally sourced Vegetables Umbrian Lentils Parsnip Puree	

Chef Soerke Peters
Chef Raymundo Perez

All of our ingredients are locally sourced. Village Corner adheres to the Monterey Bay Aquarium Seafood Watch Program.