



EST. 1948

VILLAGE CORNER

California Bistro

APPETIZERS

SOUP OF THE DAY	<i>6.95 cup 9.95 bowl</i>	MANGALITSA PORK RIELETTE*	<i>13.95</i>
		• Toasted Baguette Chef's Mustard Pickles	
CRISPY MONTEREY CALAMARI	<i>13.95</i>	CRISPY ARTICHOKE HEARTS & SHRIMP	<i>14.95</i>
• Zucchini Tartar Sauce		• Vegetable Tortolloni* Spicy Chipotle Aioli	
DUCK LIVER & PEAR PÂTÉ	<i>15.95</i>	VILLAGE CORNER SALAD	<i>8.95</i>
• Pear Compote Brioche		• Organic Lettuce Cucumber Radishes Tomatoes Ambrosia* Vinaigrette	
GRILLED POLENTA	<i>13.95</i>		
• Wild Mushroom Arugula Pomegranate Schoch Farm East of Edam Cheese*			

BURGERS

From our Oak Wood Fired Grill

THE VILLAGE BURGER	<i>13.95</i>	THE IMPOSSIBLE BURGER	<i>15.95</i>
• CAB* Brisket/Chuck Blend Caramelized Onions Lettuce Grilled Tomato Roasted Garlic Aioli Brioche Bun French Fries		• Vegan Patty Cheddar Cheese Caramelized Onions Lettuce Grilled Tomato Garlic Aioli Brioche Bun French Fries	
ADD BACON, AVOCADO, CHEDDAR CHEESE, FRIED EGG - 95 CENTS/EACH			

SANDWICHES

Served with Cole Slaw, Fries or Side Salad

VILLAGE CORNER TURKEY CLUB	<i>14.95</i>	VILLAGE BLT	<i>12.95</i>
• Fresh Roasted Turkey Bacon Lettuce Tomato Avocado Whole Grain Bread		• Bacon Lettuce Tomato Brioche ADD EGG 1.50	
CORNER QUESADILLA	<i>12.95</i>	HOUSE MADE NY RUEBEN	<i>13.95</i>
• Flour Tortilla Cheddar Cheese Scallions Roasted Poblanos Avocado Pico de Gallo Sour Cream CHICKEN - 14.95 BEEF - 16.95 SHRIMP - 16.95		• House made Pastrami Russian Dressing Saurkraut Swiss Cheese Grilled Rye	
CARMEL STEAK SANDWICH	<i>18.95</i>	CURRY CHICKEN SALAD SANDWICH	<i>13.95</i>
• Roasted Garlic Mustard Aioli Ovendried Tomatoes Monterey Jack Cheese Fried Onions Wild Arugula Ciabatta Role		• Golden Raisins Toasted Almonds Celery Little Gem Lettuce	
CROQUE MONSIEUR	<i>12.95</i>	BRAISED BEEF SHORT RIB SLOPPY JOE	<i>16.95</i>
• Ham Swiss Cheese Mornay Sauce Toasted Brioche ADD FRIED FARM EGG - 1.50		• French Fries Brioche Bun	
GYRO WRAP	<i>13.95</i>	OAK GRILLED MEATLOAF SANDWICH	<i>13.95</i>
• Chicken Gyro Tomatoes Garlic-Cucumber Yogurt Grilled Red Onions Greek Flatbread		• Toasted Brioche Caramelized Onions Monterey Jack Cheese Crispy Lettuce Black Pepper Ketchup	
FRESH ALBACORE TUNA MELT	<i>15.95</i>	CLASSIC FRENCH DIP	<i>15.95</i>
• Cheddar Cheese Brioche		• Roast Beef Au Jus Horseradish Cream Dipped Ciabatta Roll	

GLOSSARY

- *Rielette - Pâté made of braised pork seasoned and combined with lard
- *Ambrosia - Winter Apple Cider Vinaigrette
- *CAB - Certified Angus Beef
- *East of Edam Cheese - Schoch Farm Dutch style raw cow's milk cheese

Chef Soerke Peters
Chef Raymundo Perez



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ENTRÉE SALADS

CLASSIC WEDGE	<i>12.95</i>
• Blue Cheese Dressing Tomatoes Walnuts Bacon Bits Chives Onions	
NICOISE SALAD	<i>15.95</i>
• Fish of the Day Egg Black Olives Green Beans Tomatoes Capers Potatoes	
MEDITERRANEAN SALAD	<i>12.95</i>
• Romaine Lettuce Cucumbers Tomatoes Kalamata Olives Feta Lemon-Herb Vinaigrette	
COBB SALAD	<i>15.95</i>
• Sweet Gem Lettuce Bacon Blue Cheese Tomatoes Egg Chives Avocado Grilled Chicken French Dressing	
CLASSIC CAESAR SALAD	<i>11.95</i>
• Garlic Croutons Parmesan Cheese	

Add Chicken 6 | Add Salmon, Shrimp 7 | Add Steak 8

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	
POTATO GNOCCHI*	<i>17.95</i>
• Gorgonzola Cream Sauce Truffle salt	
VEGETARIAN SPAGHETTI	<i>16.95</i>
• Oven Dried Tomato Sauce Lentils Spinach Garlic Parmesan Cheese	

VILLAGE ENTRÉES

STEAK FRITES	<i>23.95</i>	MOULES FRITES	<i>19.95</i>
• Herb Butter French Fries		• Mussels Garlic White Wine Fennel Tomatoes Shoestring Fries	
GRILLED SKUNA BAY SALMON	<i>19.95</i>	BAJA FISH TACOS	<i>14.95</i>
• Pistachio-Cilantro Butter Sauce Mashed Potatoes Seasonal Vegetables		• Corn Tortillas Cilantro Crema Shredded Cabbage Pico de Gallo Avocado Fried Market Fish	
FRITTATA OF THE DAY	<i>14.95</i>	CHICKEN & WAFFLES	<i>17.95</i>
• Petit Salad		• Maple Syrup Chicken Gravy Scallions	
VEGAN VEGETABLE INSPIRATION*	<i>15.95</i>	WOOD GRILLED FISH OF THE DAY	<i>MP</i>
• Seasonally sourced Vegetables Umbrian Lentils Parsnip Puree			

GLOSSARY

*Frutti di Mare - "fruit of the sea", assorted seafood medley

*Gnocchi - Small dumplings made from potato, semolina, or flour, usually served with a sauce

*Vegetable Inspiration - Seasonal Chef's Choice

Chef Soerke Peters
Chef Raymundo Perez