

# 71 Saint Peter

— Mediterranean Grill —

**Executive Chef: Luis Rodriguez**

**Lunch Menu July 2009**

## First Course

<b>Soup of the Day</b>	5.00
<b>Bruschetta</b> , Marinated Tomatoes, Basil, Garlic, Pesto, Shaved Parmesan Cheese, Balsamic Glaze	8.00
<b>Fresh Mozzarella Caprecce</b> , Nicoise Olives, Basil, Red Onion, Extra Virgin Olive Oil, Balsamic Vinegar	8.50
<b>Grilled Figs</b> , Prosciutto Di Parma, Port Wine Glaze, Peppered Goat Cheese, Crispy Sweet Potato Pomes Frites	9.00
<b>Black Peppered Seared Ahi Tuna</b> , Green Papaya-Mango Salad, Tobiko, Soy Ginger Glazed, Wasabi Aioli	10.00
<b>Antipasto Platter</b> , Asparagus, Artichokes, Roasted Peppers, Prosciutto, Anchovies, Feta, Olives, Toast Points (serves 2)	14.00

## Salads

<b>Baby Spinach</b> , Candied Pecans, Pears, Goat Cheese, Warm Roasted Garlic-Bacon Vinaigrette	11.00
<b>Chicken Caesar</b> , Shaved Parmesan Cheese, Herb Croutons, Anchovies	12.00
<b>Organic Heirloom Tomatoes</b> , Cucumbers, Red Onion, Baby Arugula, Feta, Olives, Oregano-Red Wine Vinaigrette	12.00
<b>Grilled Breast of Chicken</b> , Mangos, Figs, Grapes, Almonds, Crispy Sweet Potato Pomes Frites, Goat Cheese, Balsamic	12.50
<b>Grilled Shrimp &amp; Scallops</b> , Mushrooms, Eggs, Baby Spinach, Warm Mango Chutney Dressing	13.00
<b>Grilled Salmon Nicoise</b> , Green Beans, Eggs, Cherry Tomato, Potato, Olives, Herb Balsamic Vinaigrette	13.50

## Sandwiches

<b>Tomato &amp; Fresh Mozzarella</b> , Basil Pesto, Aged Balsamic Vinegar, Grilled Sourdough	10.00
<b>Turkey &amp; Avocado</b> , Swiss Cheese, Tomatoes, Roasted Garlic Aioli, on Toasted Whole Wheat	11.00
<b>Grilled Chicken &amp; Prosciutto</b> , Roasted Peppers, Brie Cheese, Red Onion, Sweet Garlic Mayonnaise, Toasted Franchesse	12.50
<b>Crab Melt</b> , Tomatoes, Sharp Cheddar Cheese, Grilled Sourdough	13.25
<b>Peppered Grilled Rib Eye Steak</b> , Mashed Potatoes, Wild Mushroom Au Jus, Basil Pesto, Grilled Sour Dough	15.50
<b>71 Saint Peter Combo Any Half Salad &amp; Half Sandwich</b>	15.00

## Entrees

<b>Pan Seared Crab Cakes</b> , Mashed Potatoes, Spicy English Cucumber Relish, Lime Aioli, Champagne Buerre Blanc	13.00
<b>Seven Cheese Ravioli</b> , Roma Tomatoes, Sliced Garlic, Capers, Olives, White Wine, Fresh Basil	13.50
<b>Risotto De Giorno</b>	<i>Ask Server</i>
<b>Baked Ziti Pasta</b> , Prosciutto Di Parma, Sweet Peas, Shiitake Mushrooms, Béchamel Sauce, Mozzarella Cheese, Basil	14.00
<b>Linguini</b> , Black Tiger Prawns, Prosciutto, Cherry Tomatoes, Sweet Corn, Lemon Zest-Black Pepper Cream Sauce	14.25
<b>Herb Garlic Grilled Breast Of Chicken</b> , Mashed Potatoes, Fire Roasted Sweet Corn Relish, Cilantro-Lime Butter	18.00
<b>Pistachio Crusted Tilapia</b> , Mashed Potatoes, Grilled Pineapple Relish, Sweet Thai Chile Vinaigrette	19.25
<b>Oven Roasted Pork Tenderloin</b> , Mashed Potatoes, Apple, Pear-Sun Dried Cherry Chutney, Black Pepper Au Jus	20.00