

71 Saint Peter

— Mediterranean Grill —

Executive Chef: Luis Rodriguez

Lunch

First Course

<i>Soup of the Day</i>	5.00
<i>Bruschetta</i> , Marinated Tomatoes, Basil, Garlic, Pesto, Shaved Parmesan Cheese, Balsamic Glaze	9.75
<i>Fresh Mozzarella Caprese</i> , Roasted Peppers, Nicoise Olives, Fresh Basil, Aged Balsamic Vinegar	10.00
<i>Phyllo Baked Brie</i> , Apples, Pears, Grapes, Prosciutto, Candied Pecans, Walnuts, Toast Points	10.25
<i>Pan-Seared Crab Cakes</i> , Organic Greens, Mediterranean Tapenade Aioli, Spicy Tomato-Cucumber Relish	10.50

Salads

<i>Hearts of Romaine Caesar</i> , Shaved Parmesan Cheese, Crispy Garlic Flakes, Herb Croutons, Anchovies	10.50
<i>Baby Spinach</i> , Candied Pecans, Pears, Goat Cheese, Warm Roasted Garlic-Bacon Vinaigrette	11.75

Add Grilled Chicken \$3.00 Or Grilled Prawns \$3.50

<i>Mediterranean Grilled Chicken</i> , Organic Greens, Grilled Eggplant, Red Onion, Feta Cheese, Oregano-Red Wine Vinaigrette	13.75
<i>Grilled Shrimp & Scallops</i> , Baby Spinach, Eggs, Mushrooms, Warm Mango Chutney Dressing	14.25
<i>Black Peppered Seared Ahi Nicoise</i> , Eggs, Green Beans, Cherry Tomatoes, Red Potatoes, Warm Olive Vinaigrette	15.50

Sandwiches

<i>Grilled Portobello Burger</i> , Arugula Pesto, Tomatoes, Lettuce, Avocado, Spanish Manchego Cheese, French Roll (Vegetarian)	12.25
<i>Baked Black Forest Ham & Brie Cheese</i> , Honey-Mustard Aioli, Slice Tomatoes, Romaine Lettuce, On French Roll	13.25
<i>Smoked Turkey Melt</i> , Sliced Tomatoes, Swiss Cheese, Caramelized Onion, On Sliced Sourdough	13.50
<i>Grilled Chicken & Portobello Mushroom</i> , Pesto Aioli, Red Onions, Swiss Cheese, On Toasted Franchesse Bread	13.75
<i>Crab Melt</i> , Tomatoes, Sharp Cheddar Cheese, On Grilled Sourdough	14.25

Entrees

<i>Risotto Of The Day</i> , Ask Your Server	(Market Price)
<i>Spinach Ravioli</i> , Cheese & Portobello Stuffing, Roasted Pepper Cream Sauce, Fresh Basil	16.50
<i>Seafood Linguini</i> , Mussels, Clams, Prawns, Sea Scallops, Tomatoes, White Wine-Extra Virgin Olive Oil	18.00
<i>Grilled Salmon</i> , Roasted Red Potatoes, French Green Beans, Fire-Roasted Corn Relish, Cilantro Lime Aioli	21.00
<i>Peppered Grilled New York Steak</i> , Roasted Garlic Mashed Potatoes, Grilled Portobello Mushroom, Cabernet Au Jus	23.50