

# NO. TEN THOMAS BISTRO - LUNCH

## SOUPS

FRENCH ONION	6
DAILY CHEF SELECTION	6

## STARTER SELECTIONS

COUNTRY PATE — <i>PORK TERRINE, CORNICHONS, MUSTARD, AND TOAST</i>	8
CRISPY CALAMARI — <i>SERVED WITH A TRIO OF SAUCES</i>	9
LOBSTER PO'BOY — <i>TEMPURA LOBSTER NUGGETS WITH COLE SLAW AND A CAJUN AIOLI ON A BRIOCHE ROLL</i>	10
SMOKED TROUT — <i>BEETS, BABY SPINACH, PICKLED RED ONION AND A HORSE RADISH DRESSING</i>	10
PEI MUSSELS — <i>ENJOY AS AN APPETIZER OR IN A DINNER PORTION SERVED WITH FRENCH FRIES</i> BROTH OF GARLIC, TOMATO, THYME, WHITE WINE, BUTTER, CROUTONS	8/18
APPLE WOOD BACON, NATURAL JUS AND A TOUCH OF CREAM	8/18
CRÈME SALMON — <i>A HOUSE MADE CREPE STUFFED WITH CREAM CHEESE, CHIVE AND SMOKED SALMON</i>	9

## SALAD SELECTIONS

CAESAR SALAD — <i>WITH SHAVED PARMESAN AND CROUTONS</i>	10
CIRCLE SALAD — <i>MESCLUN WITH TOMATO, CUCUMBER, RED ONION AND A BALSAMIC VINAIGRETTE</i>	9
GRILLED ROMAINE — <i>SLICED ALMONDS, TROPICAL FRUIT AND GOAT CHEESE WITH A WILD BERRY VINAIGRETTE</i>	11
WEDGE SALAD — <i>ICEBERG LETTUCE, TOMATO, BACON, BLUE CHEESE DRESSING</i>	10
GRILLED SALMON SALAD — <i>BABY ARUGULA, ROASTED BEETS, TOMATO, PECANS WITH A BALSAMIC VINAIGRETTE</i>	13
BISTRO STEAK HOUSE SALAD — <i>GRILLED HANGER STEAK, TOMATO, BACON AND BLUE CHEESE DRESSING</i>	15
TUNA NICOISE SALAD — <i>PEPPERED FRESH TUNA, HARICOT VERT, OLIVES, RED ONION, TOMATO, EGG, BABY GREENS, RED WINE VINAIGRETTE AND A BALSAMIC SYRUP</i>	15
TEXAS SALAD — <i>CHOPPED ROMAINE LETTUCE, SPICY CHICKEN, ROASTED CORN AND CRISP TORTILLA STRIPS</i>	12
LYONNAISE SALAD — <i>DUCK LEG CONFIT, FRISEE, FINGERLING POTATO, BACON, PARMESAN AND A MUSTARD VINAIGRETTE</i>	15

## FLAT BREAD PIZZA

MARGHERITA — <i>SLICED TOMATO, FRESH MOZZARELLA AND BASIL</i>	10
TUSCAN — <i>SUN DRIED TOMATO PESTO AND HERBED CHICKEN WITH PARMESAN AND MOZZARELLA CHEESES</i>	11
DI PARMA — <i>FIG PASTE, CARAMELIZED ONION AND PROSCIUTTO WITH GORGONZOLA AND MOZZARELLA CHEESES</i>	12
CARNE — <i>TOMATO SAUCE, PEPPERONI, SAUSAGE AND MOZZARELLA CHEESE</i>	11

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## SANDWICH SELECTIONS — ALL SERVED WITH A SIDE HOUSE SALAD UNLESS OTHERWISE NOTED

TUNA “BLT” PLUS — <i>AHI TUNA, LETTUCE, BACON, AVOCADO AND A LIGHT BASIL AIOLI</i>	13
CROQUE MONSIEUR — <i>GRILLED HAM, GOUDA CHEESE AND A RED ONION MARMALADE ON BAKED CIABATA</i>	11
PRESSED CUBAN — <i>SHAVED HAM, SLICED PORK, SWISS CHEESE, PICKLE AND MUSTARD ON BAKED CIABATA</i>	13
REUBEN — <i>RIESLING SAUERKRAUT, CORNED BEEF, 1000 ISLAND DRESSING, SWISS ON RYE BREAD</i>	11
CLUB — <i>SMOKED TURKEY, BACON, MAYO, TOMATO AND LETTUCE ON WHITE TOAST. SERVED WITH FRENCH FRIES</i>	10
ANGUS BURGER — <i>GRILLED AND TOPPED WITH CHEDDAR CHEESE. SERVED WITH FRENCH FRIES</i>	11
CHICKEN SALAD — <i>CRANBERRIES, ALMONDS AND TOMATO SERVED ON FLAT BREAD. SERVED WITH FRENCH FRIES</i>	10
BUFFALO CHICKEN WRAP — <i>FRIED BUFFALO CHICKEN WITH LETTUCE, BLUE CHEESE AND RANCH DRESSING</i>	10

### EXECUTIVE LUNCH MENU: \$11.95

CHOOSE HALF A SANDWICH AND EITHER A CUP OF SOUP OR A PETITE SALAD

SANDWICHES:

REUBEN  
CROQUE MONSIEUR  
CHICKEN SALAD  
CUBAN

SOUPS:

FRENCH ONION  
CHEF SELECTION SOUP

PETITE SALADS:

PETITE WEDGE SALAD  
PETITE CAESAR SALAD  
PETITE CIRCLE SALAD

## LUNCH ENTRÉE SELECTIONS

RAINBOW TROUT — <i>GRILLED. SERVED WITH POTATO GRATIN, CAPER BERRIES, GRAPEFRUIT GASTRIQUE, GREEN BEANS</i>	21
LAVENDER CHICKEN — <i>HALF OF A YOUNG CHICKEN, ROASTED AND TOPPED WITH LAVENDER BUTTER AND FRIED ONIONS. SERVED WITH FRENCH FRIES</i>	19
DUCK LEG — <i>A DUCK LEG CONFIT SERVED WITH FINGERLING POTATO, BACON, PARMESAN AND MUSTARD VINAIGRETTE</i>	22
HANGER STEAK — <i>10 OZ ANGLLET STEAK. GRILLED AND SERVED WITH FRENCH FRIES AND GARLIC BUTTER</i>	22
MACARONI AND CHEESE — <i>FONTINA, PARMESAN AND GOUDA CHEESES TOPPED WITH MUSHROOMS AND BACON</i>	17
VEGETARIAN PASTA — <i>ISRAELI COUS COUS TOPPED WITH GRILLED GARDEN VEGETABLES AND A BASIL PESTO</i>	18