



Grand Cru Vineria Café

Lunch



Executive Lunch Special

Fresh House Salad or Soup of the Day

Choice of:

Chicken and Mushroom Crepe

Crabcake Sandwich

Parisian Tartine

Croc Monsieur

Chef's Key Lime Mousse

\$12.99

Petite Plates

**Grilled White Cheddar Cheese
& Soup or Salad**

Grilled white cheddar cheese and soup of the day or fresh garden salad. \$10

Jumbo Lump Crabcakes

Jumbo crabcakes on a bed of spring greens and a saffron aioli. \$10

Wild Mushroom Strudel

Shitake, portabella and cremini mushrooms baked with shredded mozzarella and gruyere in a filo pastry. \$9

Desserts

Crème Brulée, Belgian Chocolate Mousse, Poached Anjou Pear, Mini Canolis, White Chocolate Bread Pudding

\$6

Try our extensive selection of premium herb teas, ice teas, exotic sodas, gourmet coffee & cocoa and Beers from around the world

Note: Parties of 6 or more have an 18% gratuity automatically added



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Crepes & Sandwiches

Served with organic spring greens

Seafood Crepe

Sea scallops, fresh Atlantic Salmon in a garlic and parmesan sauce. \$10

Ham & Cheese Crepe

A French twist on an American classic. A creamy cheddar sauce holding honey clove ham. \$9

Chicken and Mushroom Crepe

A blend of wild mushrooms and chicken in a creamy goat cheese and thyme sauce. \$9

Spinach and Feta Crepe

Sautéed spinach and shallots topped with feta cheese. \$9

Parisian Tartine

Ham and gruyere cheese with a whole grain dijonnaise on rustic country bread. \$8

Crabcake Sandwich

Jumbo lump crabcake on a brioche bun. \$10

Boeuf Belle Sandwich

Sautéed tenderloin of beef topped with roasted peppers, swiss and gruyere and an aioli sauce \$9

Croc Monsieur a la Grand Cru

Smoked turkey, house cut bacon, avocado, aioli spread, cheddar and toasted artisan bread \$9

Salads

Mediterranean Medley

*Fresh oregano, cucumbers, tomato, red onions, kalamata olives
artichoke hearts and marinated feta. \$8*

Grilled Chicken Salad

*Spring greens tossed with a fresh house balsamic vinaigrette, , avocado
onions and roasted tomatoes \$9*

Seared Tuna Salad

Mixed organic greens served with seared yellowfin tuna topped with a fresh tapenade. \$9

Soup

Akroshka Chilled Cucumber Soup

Greek yogurt, Cucumbers, egg, white potatoes, scallions, cilantro and parsley. \$5

Soup de Jour

Fresh seasonal based soup \$4