

LUNCH
THR -SAT
12pm - 2:30pm



DINNER
TUE - SAT
5pm - 9pm

LUNCH MENU

STARTERS

- Bread & Butter Service \$1.50 -

Escargots à la Bourguignonne.....12
Garlic Parsley Butter, Warm Bread

French Onion Soup12
Gruyere Gratiné, Baguette

Coquille St Jacques..... 14
Scallops in a Clam Velouté and Gruyere Gratinée

Oyster Rockefeller.....16
Spinach, Bacon, Shallots, Parmesan Cream

Ploughman Plate..... 14
*Sausage, Prosciutto, Duck Rillettes, Onion Jam,
Local Cheese, Green Salad*

Oysters on the Half Shell.....MP
Cocktail Sauce & Mignonette. Half or Full Dozen

SALADS & SANDWICHES

- Additions: Gluten Free Bread 2, Bacon 2, Grilled Salmon 12, Duck Leg Confit 12 -

Café Triskele Burger.....20
*1/2 pound Grass Fed Black Angus, Onion Jam,
Brie Cheese and French Fries*

Salad Maison.....12
*Green Leaf Salad, Hard Boiled Egg, Balsamic
Vinaigrette*

Vegetarian Burger18
*Lettuce, Tomato, Onion, Chipotle Mayonnaise
and French Fries*

Beet and Goat Cheese Salad.....15
*Candied Walnuts, Shallot & Passion Fruit
Vinaigrette*

Croque Monsieur.....20
*Warm Ham & Gruyere Cheese Sandwich with
Béchamel, French Fries & Green Salad*

ENTRÉES

Plate du jour.....24
Lunch Entrée Changes Daily

Pâte au Pistou.....22
*Pasta with English Peas, Spinach and
Parmesan*

Cod Casserole.....25
Baked Cod with a Leek Velouté

Steak Frites.....28
*8oz Strip Steak, French Fries, Green
Salad & Peppercorn Sauce*

Moule Frites.....18
Shallot White Wine Sauce

Grilled Pork Chop.....20
Center Cut Chop, French Fries, Green Salad

SIDES

Spinach

French Fries

Broccoli

6

*Split Plate 5, Substitutions 3, Menu Subject to Change. All parties of 6 or more 20% gratuity added, ☯ Indicates gluten free dish

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Beverages

Calypso Lemonade 5

Iced Black Tea 4

Arnold Palmer 5

Ginger Beer 5

Large Sparking Water 7

Assorted Juices 4

Apple, Cranberry, Pineapple or Orange

Assorted Sodas 4

Coke, Diet Coke, Sprite, Ginger Ale

Craft Beer

Draught 8

Blue Moon

Pilsner Urquell

Sam Adams - Boston Lager

Cans / Bottles 6

IPA | Zero Gravity (VT)

Citizen Cider

Guinness Pub Draft

Smithwicks Red Ale

Rescue Club NA IPA

Rescue Club NA Pilsner

Rosé & Sparking Wine

Rosé, Miraval, Côtes de Provence (FR) 12 / 40

Prosecco, NV (Italy) 12 / 40

Champagne, Drappier Carte D'Or, Half Bottle 35

Champagne, Veuve Clicquot, NV (FR) 125

Sparkling Rosé, Domaine Chandon (CA) 50

White Wine

By the Glass

Chablis, Dampfrères 2019 (FR) 14 / 50

soft, tropical melon, lime, apricot

Pinot Gris (OR) 12 / 40

tree fruits, citrus & minerality

Chardonnay, Talmard (FR) 14 / 50

opulent fruit, nuances of apple & pear, toast

Sauvignon Blanc, Dom de Villegeai (FR) 12 / 40

exotic fruit, citrus, flint

Bottles

Avesso, Quinta da Raza (PT) 40

Graves, Chateau Grancille Lacoste (FR) 40

Pouilly-Fuissé, Clos Marie 2019 (FR) 60

Sancerre, MK (FR) 50

Chardonnay, Davis Bynum (CA) 40

Sauvignon Blanc, Duckhorn Vineyard (CA) 50

Chenin Blanc, Cave de Saumur 2020 (FR) 40

Riesling, August Cellars (WA) 30

Red Wine

By the Glass

Côtes du Rhône, Mas Josephine (FR) 12 / 40

syrah & grenache grapes. dark fruits, dried herbs

Cabernet Sauvignon, Hedges Family Estate (WA) 12/40

cassis, sweet plum, black pepper, warm spice

Bordeaux, Chateau Treytins 2015 (FR) 14 / 50

merlot, cabernet franc, cabernet sauvignon grapes, fig, plum, spicy mineral

Bottles

Bordeaux, St Estephe, Chateau L'Insouciance 2016 (FR) 100

Bordeaux, Haut-Médoc Cru 2016 (FR) 60

Cabernet Sauvignon, Hess Collection 2019 (CA) 100

Crozes - Hermitage, Vincent Paris (FR) 50

Chateauneuf du Pape, Clos de Calvaire 2019 (FR) 90

Nebbiolo, Barbaresco, Rio Sordo 2017 (IT) 100