



Grand Cru Wine Bar and Bistro

Lunch



Executive Lunch Special

Fresh House Salad or Soup of the Day

Choice of:

Any Crepe or Sandwich
(add \$3 for Crab Cake Sandwich)

Chef's Choice Dessert

\$12.99

Starters

House Salad

Local organic lettuce, baby tomatoes, cucumber and balsamic dressing. \$5

Roasted Heirloom Beet Salad

Dried cranberries, pecans, arugula, blue cheese and banyuls vinegar dressing \$8

Mediterranean Medley

Artichoke hearts, tomato, cucumber, red onion, olives, marinated feta cheese, fresh basil and extra virgin olive oil \$9

French Onion Soup

Caramelized onions, beef broth, crostini and gruyere cheese \$5/ \$7

Soup du Jour

Seasonal soup \$5

Prince Edward Island Mussels

Tasso ham, fennel, shallots, tomato and white wine \$9

Try our extensive selection of premium herb teas, ice teas, gourmet coffee, and beers from around the world.

*Note: Parties of 6 or more have an 18% gratuity automatically added
Split checks are limited to 4 per check.*



Grand Cru Wine Bar and Bistro



Crepes, Sandwiches and Entrées

Vegetarian Crepes

Roasted eggplant, oven dried tomato, zucchini, yellow squash and gruyere cheese wrapped in our house crepes \$8

Chicken and Mushroom Crepes

A blend of wild mushrooms and chicken in a creamy goat cheese and thyme sauce, wrapped in two warm crepes. \$9

Crab Cake Sandwich

Jumbo lump crab cake with a red pepper remoulade, mesclun lettuce on a brioche bun \$14

Organic Chicken Sandwich

Ripened tomato, avocado, grilled onions, white cheddar, spicy chipotle mayo on brioche bun \$9

Red Wine Braised Angus Beef Melt

Melted onions, dried tomatoes, gruyere cheese on toasted ciabatta \$12

Wild Mushroom Strudel

A selection of wild mushrooms and cheese baked in filo dough. Fennel and arugula salad. \$11

Wild Mushroom Orzo

Sautéed blend of Wild Mushrooms, melted Gruyere Cheese, finished with a White Truffle drizzle. \$11

Rustic Macaroni and Cheese

White Cheddar and Aged Gruyere Cheese Sauce and In-house Smoked Bacon over penne pasta. \$11

Salads

Chicken Salad

Avocado, baby tomato, cucumber, red onion, mesclun and balsamic vinaigrette \$12

Marinated Steak Salad

Roasted beets, wild mushrooms, asparagus, crumbled goat cheese, arugula and shallot-mustard dressing \$15

Seafood Chopped Salad

Shrimp, scallops, calamari and crabmeat in salad with tomatoes, radish, cucumber, red pepper, mesclun blue cheese and a citrus-truffle vinaigrette \$18

Cold Poached Salmon Salad

Cucumber, carrot and arugula salad. Pickled shiitakes and ginger vinaigrette \$13

Seared Tuna Nicoise Salad

Yukon potatoes, haricot vert, baby tomatoes, artichokes, olives, basil, capers and balsamic dressing. \$14

Panini Style Sandwiches

Aged Gruyere and Vine-Ripened Tomato \$8

Spiced Coppa Ham and Cheese \$8

Accompanied with Petite Salad or Soup du Jour (additional \$3)