

# Monet's Table Restaurant & Catering

## Luncheon Menu Spring/Summer 2018

(Hours: Wednesday – Friday 11:30 – 2:30)

### Back to Basics

#### Grilled Cheese \$8

- \*Classic BLT ~ Bacon, Lettuce, Tomato and Mayonnaise \$9
- \*Super Melt ~ Grilled Cheese, Caramelized Onions, Tomatoes and Bacon \$10
- \*Eloise ~ Grilled Peanut Butter, Bananas and Honey \$8
- \*Grilled Bacon, Pear & Cheddar Melt with Honey Dijon \$10
- \*Parmesan & Garlic encrusted Grilled Cheese w/ Tomatoes, Red Onions & Sprouts \$9

\*Soup or Salad and a Half Sandwich \$9

### Savory Sandwiches

**Lobster & Crab Cakes** topped with a Avocado Mango Salsa \$13  
over toast, tomatoes and greens

**Sautéed Garlic and Wild Mushrooms, Spinach, Roasted Red Peppers  
and a Herbed Chevre Quesadilla** \$10

\*Chicken, Apple, Almond Salad with Tarragon \$10

\*Roasted Eggplant, Tomato & Basil Salad (vegan) or with Feta \$9  
open faced over Spinach Greens

\*Sweet Pea, Lime and Garlic Hummus with Fresh Vegetables and Sprout \$9

**Greek Lamb Meatball Wrap** with Pine Nuts and Feta in a Cucumber Tzatziki  
Sauce, chopped Tomatoes and Greens \$12

\*Grilled Bacon, Cheddar, Kale Walnut & Asiago Pesto and Tomato \$10

Gluten Free Bread Available from Nature's Grocer (\$1 extra per slice)

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## Sensational Salads

**Summer Salad** ~ Wild Greens with Fresh Berries, Cucumbers, Scallions,  
Toasted Almonds and Sunflower Seeds \$10

**Grilled Buffalo Chicken Salad** ~ Grilled Seasoned Chicken over Romaine  
with Carrots, Celery and served with Creamy Garlic Bleu Cheese Dressing \$13

**Southwestern Salad** ~ Romaine with Tortilla Chips, Black Bean & Sweet Corn Salsa,  
Cheddar, Sour Cream with a Cilantro Lime Vinaigrette \$10

**Warm Spinach Salad** w/ Portabella Mushroom and Red Onions in a Dark Balsamic Vinaigrette  
topped with Beets, Fresh Oranges, Gorgonzola and Walnuts \$10

**Add to Large Salads** ~ Grilled Chicken Breast \$3      Grilled Salmon Filet \$6  
Grilled Tofu \$2    Grilled Shrimp \$5    Grilled Beef Tips \$6

**Small Fresh Garden Salad** \$6    **Large Fresh Garden Salad** \$9

**Savory Soups** du Jour    Cup \$4    Bowl \$6

**Cup of Soup and Garden Salad with Fresh Baked Anadama Bread** \$9

## Luncheon Entrees

(All served with Choice of Soup or Salad)

**Crispy Oven Baked Chicken** encrusted with Fresh Herbs and Parmesan  
served with Sweet & White Dijon Potato Salad \$15

**Roasted Summer Vegetable Napoleon** over Grilled Polenta  
Layer with Ricotta and Asiago or Vegan Provolone \$14

**BBQ Pulled Pork** served w/ Cabbage & Beet Slaw with Baked Sweet Potato Fries \$15

**Pan Seared Fish Taco** with a Chili Lime Rub, Cabbage Slaw, Mango Avocado Salsa in a  
Corn Tortilla topped with Spicy Chipotle Aioli served with a Black Bean & Tomato Salad \$16  
Vegan with Grilled Tofu \$14

Separate Checks Unavailable

Parties of 6 or More 18 % Gratuity Added

Naturally Gluten Free Items Available, But We Are Not a Gluten-Free Facility