

Village Corner

MEDITERRANEAN BISTRO



Served 11:30 AM — 5:00 PM

— Lunch Starters —

soup du jour cup 3.25 bowl 4.25

Carmel Valley green salad — herb vinaigrette and feta cheese 4.25

buffalo mozzarella — vine-ripened tomatoes, basil and extra-virgin olive oil 7.50

cold tomato gazpacho soup — stuffed roasted tomato with goat cheese tapenade 6.25

assorted bruschetta on grilled sourdough — with goat cheese, sundried and roma tomatoes, roasted garlic 6.50

prawns pile-pile — sautéed white prawns in olive oil, dried chilies and garlic 7.50

grilled yellow corn polenta — wild mushrooms and beef demi-glace 5.75

fried Monterey calamari — basil aioli and horseradish 7.25

— Salads as Entrées —

seasonal fresh fruit salad — choice of yogurt or sherbet 7.50

classic caesar salad — Greek olive tapenade and aged parmesan cheese 7.75

caesar salad with oak grilled chicken — Greek olive tapenade and parmesan cheese 9.75

slow-roasted baby beet salad — valley greens, slivered almonds, goat cheese and sherry vinaigrette 8.50

Riviera salad — white tuna, celeriac, tomatoes, scallions, olives, anchovies and eggs 9.25

Spanish chicken tostada — bean, cheese, avocado and house salsa in a tortilla bowl 9.50

baby spinach with grilled prawns — apples and sesame-orange vinaigrette 9.50

Greek salad — feta cheese, kalamata olives, tomato and cucumber 7.25

baby shrimp salad — avocado, goat cheese, herb vinaigrette 9.50

— Sandwiches —

served with Carmel Valley green salad or French fries

Greek beef gyro — tomato, onion and cucumber yogurt on pita 7.50

honey-smoked turkey — lime chipotle mayo, tomato, pickle and Swiss cheese on choice of bread 6.75

fresh mozzarella and portabella mushroom — oven-dried tomatoes, aioli and arugula on foccacia 8.75

Mediterranean veggie — grilled portabella mushroom, onion, pepper, olives, pesto and feta cheese on choice of bread 8.75

club sandwich — smoked turkey, bacon, lettuce, tomato, avocado and chipotle mayo on choice of bread 7.75

oak-grilled hamburger 8.50 — add grilled onions, mushrooms, avocado, bacon or cheese — .50 each

oak-grilled ribeye — served open-faced, with lettuce, tomato and red onion on cibatta 12.75

blackened chicken — lettuce, tomato, avocado and jack cheese on cibatta 8.50

Monterey sand dab — lemon remoulade, lettuce and tomato on foccacia 8.75

BLT — bacon, lettuce, tomato on choice of bread 6.75

— Entrées —

crab ravioli — pine nuts, tomatoes, ricotta cheese and pan juices 11.50

penné pasta with chicken — braised radicchio and gorgonzola cream 11.50

oak-grilled salmon — whipped potatoes, steamed spinach and harissa hollandaise 13.50

composed grilled vegetable tower — creamy polenta, vine-ripened tomato, portabella mushroom and Swiss chard in balsamic-soy glaze 11.25

roasted Chilean sea bass with preserved tomatoes — Greek olives, capers, garlic, lemon, olive oil 16.50

capellini with smoked salmon — asparagus, sundried tomatoes, arugula and cream reduction 11.75

filet mignon with gorgonzola herb crust — mashed potatoes, spinach and mustard sauce 15.50

pan-roasted garlic chicken — saffron potato dumplings and savory herb broth 13.50

linguini with fresh clams — garlic, chili flakes, parsley and olive oil 12.25