

Lunch

Tartines

SERVED FROM 11:30 AM

- Homemade Chicken Liver Pate** 9.95
served with pineapple mango chutney, red onion marmalade, cornichons, toast
- Whole Wheat Veggie Wrap** 9.95
hummus, tomato, cucumber, carrot, avocado, alfalfa sprouts, bibb lettuce, red onion, savory pesto mayo, nam jim dressing

- Scandinavian Wrap** 11.95
smoked salmon, cucumber, julienne vegetables, lemon zest, herb cream cheese, shaved red onions, capers, hard boiled eggs, iceberg lettuce

Les Soupes & Salades

- Soupe du Jour** 6.95
- Soupe du Jour et Sandwiche** 9.95
a delicious cup of our soupe du jour with a choice of: egg, cheese, tuna, or turkey on our baguette
- Cayman Conch Chowder** 7.95
white conch meat, carpaccio of scotch bonnet pepper
- French Onion Soup** 7.95
caramelized onions with caybrew ale, swiss cheese crouton

- Southwest Blackened Steak Salad**  17.95
marinated and seared flank steak served on a crispy mesclun salad, grilled corn and red pepper, champagne house dressing

- Town Center Caesar** 9.95
crisp cold romaine leaves, shaved parmesan, pancetta bacon, herb crostini, homemade dressing
add salmon or breaded chicken schnitzel 4.00

- Chef's Salad** 14.95
mixed green salad, tender chicken, smoked bacon, ham, Swiss cheese, avocado, tomato, hard boiled eggs, creamy buttermilk dressing

- Seared Tuna Paseo** 13.95
sliced seared tuna, roma tomatoes, green beans, hard boiled eggs, picholine olives, yukon gold potatoes, fried capers, champagne vinaigrette

- A Fish Called Wanda** 13.95
miso-ginger sesame glazed salmon nestled on crispy fried noodles, fresh greens, orange, mango, onions cucumber, wasabi yuzu vinaigrette

- The Lola** 12.95
baby greens, spinach, roasted beet root, Anjou pear, crumbled goat cheese, candied walnuts, lightly tossed in raspberry vinaigrette

Sides

- Pomme Frites**
cracked black pepper and sea salt fries 5.95
sweet potato fries 5.95
truffle and parmesan fries 9.95

- Baby Leaf Salad** 4.95
chickpeas, shaved onions, rice wine vinaigrette

- Gratin Dauphinois** 5.95
creamy yukon gold potatoes, roasted garlic, melted gruyère

- Curry Chicken Salad Wrap** 9.95
roast chicken dressed in curry spices, coconut yogurt dressing with almonds, fried onions, & shredded lettuce, apricot chutney

- Grilled Jerk Chicken Panini** 10.95
house jerk chicken, tomato, chopped greens, bacon, mango pepper chutney, mayonnaise

- Caprese Ciabata Panini** 9.95
fresh mozzarella, roma tomato, fresh basil, arugula, pesto

De La Cuisine

- Homemade Quiche** 13.95
served with our baby leaf salad choice of
- Lorraine : ham and Swiss
- Vegetarian : oven dried tomatoes, goat cheese, spinach

- Croque Monsieur** 9.95
house-baked ham, gruyère cheese
Croque Madame - topped with fried egg add 1

- Roasted Chicken Club Sandwich** 9.95
herb chicken breast, smoked appelwood bacon, crisp greens, vine ripe tomato, mayonnaise and sliced egg

- Cuban Pork Sandwich**  11.95
braised pork, baked ham, swiss cheese, sauteed onion and mushroom on a pressed baguette

- Tower Angus Bistro Burger** 9.95
melted mozzarella, smoked bacon, basil tomato compote, crispy golden onion ring, savory relish pesto, served on our homemade challah bun

- Four Cheese Burger** 9.95
swiss, cheddar, reggiano, goat cheese, smoked bacon, lettuce, savory relish, served on our homemade challah bun

- Malaysian Chicken Curry**  18.95
jasmine rice, homemade pineapple mango chutney, raita, fried onions, grilled almonds

- ½ Chicken Rotisserie** 19.95
yukon gold mashed potatoes, sautéed vegetables, house apple and mango sauce

- 8oz Center Cut Sirloin** 19.95
grilled, served with fresh arugula, tomato, green bean salad, virgin olive oil, lemon dressing, aceto balsamic reduction, shaved parmigiano, small gratin dauphinois

- Center Cut Pork Chop** 18.95
14 oz. grilled, sautéed prosciutto and creamy brussel sprouts, yukon gold mashed potato, herb demi reduction

- Grilled Bratwurst** 16.95
yukon gold mashed potato, sautéed apple and red cabbage, apple cider braised onions, demi

- Mediterranean Lamb Stuffed Pepper** 17.95
braised lamb, green pepper, tomato sauce, yukon gold mashed potato, fried onions

Les Enfants

- Mac & Cheese
Chicken Fingers
Hot Dog
Grilled Cheese
served with apple slices or carrot and celery sticks

- Caesar Chicken Wrap** 11.95
chicken schnitzel, hearts of romaine tossed in our homemade lemon caesar dressing, pancetta bacon, grated parmesan cheese

- Tuna Melt Wrap**  13.95
albacore tuna salad, melted aged cheddar, apple, celery, candied walnut salad

- Spicy Thai Beef Wrap** 10.95
thinly sliced beef sirloin, cucumber, julienne vegetables, rice noodles marinated in lime, cilantro, serrano chilies, toasted sesame seeds, nam jim dressing

Pâtes

- Bistro Fettuccine** 16.95
parmesan cream sauce, julienne of grilled chicken, sweet peas, roasted pine nut, truffle oil

- Pasta Camana**  16.95
fresh spinach leaves, shiitake mushrooms, roasted garlic, pine nuts, nestled on a bed of fettuccine pasta and tossed in extra virgin olive oil, freshly shaved parmesan
add grilled chicken, salmon or shrimp 4

- Teriyaki Fish Stir Fry** 17.95
wok sautéed crispy vegetables, served on a bed of homemade noodles

- Pasticcio**  17.95
three meat homemade lasagna, basil tomato sauce and cheese velouté

- Gnocchi Genovese** 16.95
homemade gnocchi tossed in a three meat spiced tomato sauce, hint of cream, fresh shredded parmesan

- Linguini "Bami Goreng"** 17.95
sautéed marinated chicken strips, shiitake mushroom, stir-fry vegetables, tossed with homemade linguini, crispy green onions, grilled almonds, soft poached egg

Poissons

- Shrimp & Fish Cakes** 14.95
pan fried and served with baby greens, mango habanero dressing

- Snapper Filet & Grilled Shrimp** 19.95
pan fried and served on bed of pepper fettuccine, pearl vegetables, crispy beetroot, curried beurre blanc

- Blackened Mahi-Mahi** 18.95
fresh vegetables, jasmine rice, citrus emulsion

- Sweet Chili Grouper Filet** 19.95
coconut and mango rice croquette, fresh sautéed vegetables, citrus beurre blanc

- Yucca Wrapped Salmon**  19.95
seared, fresh vegetables, herbed tomatoes, yukon gold mashed potato, passion fruit emulsion

- Fish & Chips** 16.95
lightly battered fish, tartar sauce and fries

Homemade Desserts

- Profiteroles** 9.95
ice cream, warm chocolate sauce

- Frozen Key Lime**
fresh strawberry sauce

- Belgian Chocolate Mousse**
rich semi sweet chocolate

- Crepes Suzette**
classic orange and butter sauce

- Warm French Apple Tart**
rosemary scent, vanilla gelato

- Banana & Apple Beignets**
tortuga rum butterscotch sauce