

Gabrieau's – Lunch Menu – Soups, Salads & Appetizers

Soup of the moment cup 8 bowl 11 **Atlantic Seafood Chowder** cup 13 bowl 17

French Onion Soup Au Gratin 18

A rich beef consomme & braised onions flavored w/Sherry - Topped w/Gruyere & Mozza cheeses.

Lobster Bisque 21

Scallop timbal stuffed w/ crab & lobster – brandy cream

Traditional Caesar Salad 17

Gabrieau's House Salad 18

Baby greens, garden veggies, Mozzarella, a mixture of nuts, raisins & seeds tossed with a roasted garlic maple balsamic vinaigrette (Creamy tarragon dressing available upon request)

Spinach & Roasted Beet Salad 19

Shaved fennel, dried cranberries, pumpkin seeds & pickled red onion
Blue cheese crumble - Honey sherry vinaigrette

Mediterranean Salad 19

Tomatoes, cucumbers, peppers, mushrooms, cauliflower, artichoke hearts, chickpeas,
Croutons, Kalamata olives & feta - Lemon herb vinaigrette

Add Chicken \$7 Add 5 Grilled Jumbo Shrimp \$12

Grilled Vegetable Salad w/Goat Cheese Fritter 18

Baby greens w/balsamic vinaigrette

Warm Thai Vegetable Salad w/Coconut Shrimp 22

Peppers, carrot, diakon, cucumber, tomato, onion, radish & greens
Vinaigrette w/cilantro, mint, basil, lime & chilies – crushed cashews

Bistro Cobb Salad 21

Warm chicken breast – house peppered bacon – tomato, avocado, boiled egg, edamame beans & onions, corn,
Romaine & blue cheese crumble – tarragon dressing

Asian Scallop & Vegetable Salad 22

Grilled scallop skewer presented over a salad with peppers, carrot, tomato, cucumber,
pickled red onion, radish & daikon – baby greens - Soy sesame ginger vinaigrette - cashews

Calamari Bagna Cauda Presented on Caesar or Garden Salad 19

Sandwich Board 11

Roasted Sirloin of Beef – Turkey Breast Roast – Tuna Salad –Chicken Salad – Egg Salad
Wholewheat – Wrap – White

House Smoked Salmon on Multigrain 20

Herb cream cheese, red onion, cucumber, lettuce & capers – Served w/garden greens

Mediterranean Vegetarian Wrap 12

Tomato, red onion, cucumber, mushroom, peppers, olives, lettuce, feta & hummus drizzled with a
lemon & oregano vinaigrette

Melts & Burgers

Served with your choice of soup du jour, house cut fries, garden or Caesar salad

Chef's Famous Bruschetta – Drizzled with pesto aioli 21

Southern Fried Chicken Melt Monterey Jack, house slaw, pickle, lettuce, tomato & garlic aioli -Brioche bun 23

California Club Turkey breast roast, bacon, lettuce, avocado, tomato, Swiss cheese, pesto mayo on w/w 22

Tuna Melt Tomato, cucumber, greens & Swiss cheese on deli bun 21

Traditional Burger- 7 oz house ground sirloin pattie topped with peppered bacon, smoked cheddar, tomato, onion lettuce & pickle served on a brioche bun w/roasted garlic aioli 23

Pastas, Vegetarian Cuisine & Lunch Entrees

Atlantic Lobster Linguini – White wine cream w/a hint of tarragon tossed with grilled fennel & broccoli 35

Shrimp & Scallop Linguini Puttanesca 32

Sauteed w/garlic, onions, chilies, oregano, black olives, fennel, peppers, spinach, tomato & Parmigiana

Roasted Chicken & Mushroom Penne 27

Sauteed with wild mushrooms, leeks, port, demi, cream & parmigiana

Mac N'Cheese 22 **Add Lobster & Shrimp** 10

Cheddar, Gruyere, white wine, garlic, onion, chilies, & Bechamel – Baked w/Parm & panko

Lasagna Al Forno -tomato meat sauce, bechamel, Mozza, ricotta & Parmigiana – garlic bread 23

Bolognese Linguini 26

Beef & pork braised for hours in the Italian Tradition w/herbs, spices, demi-glaze & tomato

Italian Sausage Gnocchi tossed w/roasted red peppers, grilled fennel, sun-dried tomatoes, roasted garlic, wine, herbs & feta cheese 26

Pork, Shrimp & Vegetable Stir-fry tossed in an Asian barbeque sauce presented over basmati rice 28

Buddha Power Bowl 25

Basmati rice, spicy mayo, greens, warmed veggies, edamame & corn, egg, avocado, marinated tofu, cashews, cilantro

Curried Vegetable Avail 24

A medley of vegetables. Edamame & black beans sautéed in chili oil with curry spice, cilantro & coconut cream with basmati rice – Available mild, medium & hot

Vegetable Hodge Podge 24

A medley of fresh vegetables simmered in a white wine cream w/garden pesto & basmati rice. Topped with crumbled feta cheese & fresh herbs

Add Chicken \$7 **Add 5 Grilled Jumbo Shrimp \$12**

Crab Cakes garnished w/green tomato & pepper relish - lemon aioli, served with a salad of baby greens 23

Bistro Style Fish & Chips – Beer battered haddock, w/ house cut fries, coleslaw & homemade tartar sauce 22