

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

Soup of the moment cup 5 bowl 8 **Atlantic Seafood Chowder** cup 10 bowl 14

French Onion Soup Au Gratin 15

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

Lobster Bisque 18

Scallop timbal stuffed w/ crab & lobster – brandy cream

Traditional Caesar Salad 15

Gabrieau's House Salad 16

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 17

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

Mediterranean Salad 17

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

Add Chicken \$6 Add 5 Grilled Jumbo Shrimp \$12

Grilled Vegetable Salad w/Goat Cheese Fritter 17

Baby greens w/balsamic vinaigrette

Add grilled chicken or sautéed shrimp to any of the above salads 6

Warm Thai Vegetable Salad w/Coconut Shrimp 17

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

Bistro Cobb Salad 18

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

Asian Scallop & Vegetable Salad 18

Panko crusted scallops flash fried 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 15

Sandwich Board 9

Roasted Sirloin of Beef – Turkey Breast Roast – Tuna Salad -Chicken Salad - Vegetarian

Wholewheat – Wrap – White

House Smoked Salmon on Multigrain 20

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

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 17

Southern Fried Chicken Melt Monterey Jack, house slaw, pickle, lettuce, tomato & garlic aioli -Brioche bun 20

California Club Turkey breast roast, bacon, lettuce, avocado, tomato, Swiss cheese, pesto mayo on w/w 18

Tuna Melt Tomato, cucumber, greens & Swiss cheese on ciabatta 17

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 20

Pastas, Vegetarian Cuisine & Lunch Entrees

Shrimp & Clam Linguini Puttanesca 28

Shrimp & tender braised bar clams sauteed w/garlic, onions, chilies, oregano, black olives, fennel, peppers, spinach, tomato & Parmigiana

Roasted Chicken & Mushroom Penne 24

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

Mac N'Cheese 18

Add Lobster & Shrimp 10

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

Lasagna Al Forno -tomato meat sauce, bechamel, Mozza, ricotta & Parmigiana – garlic bread 21

Bolognese Linguini 23

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

Sea Scallop Linguini Carbonara – Bacon, squash, peas, thyme, onion, garlic, egg, wine, cream & Parm 28

Italian Sausage Gnocchi tossed w/roasted red peppers, grilled fennel, sun-dried tomatoes, roasted garlic, wine, herbs & feta cheese 23

Pork, Shrimp & Vegetable Stir-fry tossed in an Asian barbeque sauce presented over basmati rice 25

Buddha Power Bowl 21

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

Curried Vegetable Avail 20

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 20

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 \$6 Add 5 Grilled Jumbo Shrimp \$12 Add Grilled Scallop Skewer \$15

Crab Cakes garnished w/green tomato & pepper relish - lemon aioli, served with a salad of baby greens 20

Bistro Style Fish & Chips – Beer battered haddock, w/ house cut fries, coleslaw & homemade tartar sauce 19