

BISTRO CACAO LUNCH MENU

« Wear face covering while not eating or drinking and maintain 6 feet of distance from those not in your party »

Soupes

Soupe à l'Oignon 13

French Onion Soup, Bread topped with
Gruyère Cheese

Gazpacho 11

Watermelon, Cucumber, Tomato, Shallots, Parsley,
Bread Crumbs

Hors D' Oeuvres

Escargots au Beurre d'Ail 14

Burgundy Snails, Parsley Garlic Butter

Fig and Fennel Salad 15

Black Figs, Persian Cucumber, Sweet Tomatoes,
Fennel, Orchids Flowers, Lemon Olive Oil

Cacao Mesclun Salad 12

Mesclun Green, Sweet Cherry Tomatoes,
Goat Cheese, Roasted Walnut, Herb Dressing

Burrata Salad 12

Burrata, Summer Greens, Sunflower Seeds, Sweet
Tomatoes, Black Grapes, Olive Oil

Pate de Champagne 14

Beef and Pork Country Pate, Mesclun Greens,
Sweet Cherry Tomato, Pickled Red Onions, Olive
Oil

Les Sandwiches

Organic Chicken Sandwich 15

Grilled Organic Chicken, Havarti Cheese, Avocado
Puree, Andy Boy Romaine Heart, Beefsteak
Tomatoes, French Fries

Grilled Dry Aged Burger 19

American Cheese, Black Pepper Caramelized
Shallots, Pickles, Cacao Aioli French Fries

New York Steak Sandwich 18

Strip Loin, Havarti Cheese, Andy Boy Romaine
Hearts, Beefsteak Tomato, Herb Aioli, French Fries

Nicoise Sandwich 18

Grilled Tuna, Lettuce, Tomatoes, Cucumbers,
Tapenade Olives, Herb Aioli

Veggie Sandwich 16

Grilled Zucchini, Squash, Mushrooms, Tomatoes,
Avocado, Herb Aioli, Green Salad

Entree Salads

Organic Chicken Caesar Salad 16

Romaine Hearts, 5 Years Aged Parmesan,
Croutons, Organic Chicken Breast,
Anchovy Dressing

Grilled Salmon Salad 20

Mesclun Greens, Sweet Cherry Tomatoes, Goat
Cheese, Herb Dressing.

Nicoise Salad 22

Grilled Ahi Tuna, Mixed Greens, Kalamata Olives
Cucumbers, Roasted Potatoes, Boiled Egg, Herb
Dressing

New York Steak Salad 20

Mesclun Greens, Roquefort Cheese, Herb Dressing

Gulf Shrimp Salad 18

Arugula, Quinoa, Roasted Beets, 5 Years Aged
Parmesan, Mustard Dressing

Main-Entree

Grilled Hanger Steak 26

Caramelized Shallots, French Fries,
Marchand De Vin Sauce

Grilled Organic Chicken Breast 22

Mashed Potatoes, Sauteed Brussels Sprout,
Duxelle Sauce

New Zealand Lamb Rack 29

Grilled Lamb Rack, Mashed Potatoes, Asparagus,
Black Pepper Sauce

Trout Amandine 24

Pan Seared Trout, Green Beans, Almonds, Brown
Butter

Gulf Shrimp Ravioli 26

Wild Mushroom Ravioli, Grilled Gulf Shrimp,
5 Years Aged Parmesan, Tomato Basil Sauce

Asparagus Ravioli. 22

Wild Mushroom Ravioli, Grilled Asparagus,
5 Years Aged Parmesan, Tomato Basil Sauce

Sides

French Fries - 7 Asparagus - 8

Brussels Sprout - 8 Green Beans - 8

No Substitutions Please

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions