

BISTRO CACAO LUNCH MENU

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

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

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, Fennel Pollen, Lemon
Olive Oil*

Cacao Mesclun Salad 12

*Mesclun Greens, Sweet Cherry Tomatoes,
Goat Cheese, Roasted Walnuts, 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, Herb Aioli, 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, Green Salad*

Veggie Sandwich 16

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, Roasted Walnuts, 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

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

BISTRO CACAO LUNCH MENU

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

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