

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
Lobster Bisque 13

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
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, 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

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