

Costeaux Café Luncheon Menu

Charcuterie Board 13
MARCEL ET HENRI TRUFFLE COGNAC PATÉ, PROSCIUTTO, COPA, GRUYÈRE, CORNICHONS, OLIVES, FRENCH WHOLE GRAIN MUSTARD & ARTISIAN BREADS

Costeaux Fromage Board 13
FRENCH CHEESES — PORT SALUT, ST. ANDRE TRIPLE CRÈME, ROQUEFORT & GRUYÈRE - FRESH SEASONAL & DRIED FRUITS, CARAMELIZED WALNUTS, HOUSEMADE PANFORTE, ARTISAN BREADS

Seared Ahi Tuna Salad 13
BLACKENED AHI OVER BABY GREENS WITH A TROPICAL FRUIT SALSA & A SOY SAUCE RICE VINAGER DRESSING

Costeaux Salad 9 (add grilled chicken 4)
BABY GREENS, CARAMELIZED WALNUTS, GRAPES, APPLES & ROQUEFORT WITH DIJON VINAIGRETTE

Ahi Burger 13
SEARED AHI WITH GINGER, CILANTRO, ARUGULA, MAYONNAISE & RED PEPPER ON OUR ENGLISH MUFFIN BUN WITH A SIDE MIXED GREENS

MONTE CRISTO 11
TURKEY, HAM & JARLSBURG CHEESE ON OUR CINNAMON RAISIN WALNUT BREAD WITH A SIDE OF CRANBERRY SAUCE & MIXED GREENS

Country mustard potato salad with French whole grain mustard served with entrées below

French Dip 14
THINLY SLICED HOUSE ROASTED RIB EYE WITH CARAMELIZED ONIONS & ROQUEFORT AIOLI ON OUR CLASSIC COSTEAUX SOURDOUGH ROLL

Panino 11
GRILLED CHICKEN OR PORTOBELLO MUSHROOM WITH ROASTED RED BELL PEPPER, RED ONION, ARUGULA & GRUYÈRE CHEESE WITH HOUSEMADE PESTO ON OUR FOCACCIA

Pork Sandwich 13
SLICES OF GRILLED PORK LOIN, SPINACH, BRIE & GRILLED GRANNY SMITH APPLE WITH AN APRICOT AIOLI ON OUR KALAMATA OLIVE BREAD

Multigrain Turkey Sandwich 12
TURKEY BREAST, BRIE, CRANBERRY & BABY GREENS WITH AN AVOCADO AIOLI SERVED ON OUR THREE TIME BEST OF SHOW MULTIGRAIN BREAD

Indulge in a Costeaux Dessert

Lemon Curd or Pecan Tart
Cheesecake
Triple Chocolate Mousse
Carmel Macadamia Nut Torte
Princess Cake
Chocolate Truffle
5

Cookies - Pastries - Pies - Tortes & more!

French Onion Soup bowl 5.50 cup 3.50
Soup du Jour bowl 5.50 cup 3.50

Beverages

White & Sparkling Wine
SEGHESSIO PINOT GRIGIO 7/24
MARC BREDIF VOUVRAY, FRANCE 7/24
DRY CREEK VINEYARDS FUME BLANC 6/20
TOAD HOLLOW AMPLEXUS CREMANT BRUT 6/20

Red Wine
MARIETTA OLD VINE, RED TABLE WINE 5/16
MAC MURRAY PINOT NOIR, SONOMA COAST 7/24
PEDRONCELLI MOTHER CLONE ZINFANDEL, DCV 6/20

SODA (PEPSI, COKE, DIETS, SPRITE) 1.50
COFFEE/TEA/SPORT® ICED TEA 2.00
IZZE SPARKLING JUICES 2.50
PERRIER SPARKLING WATER/SPRECHER ROOT BEER 2.50
CALISTOGA NATURAL SPRING WATER 1.50
SONOMA SPARKLER, ORGANIC LEMONADE OR APPLE 2.50

PABST BLUE RIBBON 3
SCRIMSHAW (PILSNER STYLE)/RACER 5 IPA 5
BOONT AMBER ALE /MIRROR POND PALE ALE 5

Sides

MIXED GREENS, DRIED CRANBERRIES, APRICOT & ROQUEFORT WITH DIJON VINAIGRETE DRESSING 5.50
KETTLE CHIPS 1.50
COUNTRY MUSTARD POTATO SALAD 4.50