

# Monet's Table Restaurant & Catering

## Celebrating 20 Years!

Luncheon Menu Autumn/Winter 2017/2018  
(Hours: Wednesday – Friday 11:30 – 2:30)

### Back to Basics

#### **Grilled Cheese \$7**

- Classic BLT** ~ Bacon, Lettuce, Tomato and Mayonnaise \$9
- Super Melt** ~ Grilled Cheese, Caramelized Onions, Tomatoes and Bacon \$9
- Eloise** ~ Grilled Peanut Butter, Bananas and Honey \$8
- Grilled Bacon, Pear & Cheddar Melt** with Honey Dijon \$9
- Parmesan & Garlic encrusted Grilled Cheese** with Tomatoes, Red Onions & Sprouts \$9
- Hummus du jour Sandwich** with Fresh Vegetables \$8

**Soup or Salad and a Half Sandwich \$9**

### Savory Sandwiches

**Grilled Chicken Caesar Salad Wrap** with Shaved Parmesan, Romaine and Fresh Tomatoes \$10

**Pancetta with and Apricot Horseradish Jam, Caramelized Onion and Cheddar Grilled Cheese** \$11

**Open Faced Warm Crab, Artichoke, & Jalapeño Melt** over Tomatoes and Greens \$12

**Grilled Eggplant** with a Pumpkin, Tomato & Mushroom Ragout (vegan) Or with Feta \$9

**Winter Quesadilla** ~ Roasted Sweet Potatoes, Cranberries, Spinach, Caramelized Onions and Creamy Gorgonzola \$10

\* Gluten Free Bread Available from Nature's Grocer (\$1 extra per slice) or Gluten Free Wraps

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## Sensational Salads

**Winter Salad** ~ Wild Greens with Poached Pears and Dried Figs warmed in a Spiced Port Dressing then topped with Walnuts and Chevre \$10

**Warm Southern Spinach Salad** ~ Wild Mushroom and Red Onions sautéed in a Dark Balsamic Vinaigrette topped with Roasted Sweet Potatoes, Candied Spiced Pecans and Crumbled Bleu Cheese \$10

**Add to Large Salads Only** ~ Grilled Chicken Breast \$3   Grilled Salmon Filet \$5  
Grilled Tofu \$2   Grilled Shrimp \$5   Grilled Beef Tips \$5

**Small Fresh Garden Salad \$6   Large Fresh Garden Salad \$9**

**Savory Soups du Jour   Cup \$4   Bowl \$6**

**Cup of Soup and Garden Salad with Fresh Baked Anadama Bread \$9**

## Luncheon Entrees

**(All served with Choice of Soup or Salad)**

**Roasted Butternut Squash, Garlic & Rosemary Lasagna \$13**

**Country Crepe filled with Chicken, Apples, Cheddar and Rice**  
topped with Maple Dijon Crème over Spinach Greens \$13

**Vegan Cabbage Rolls** filled with Sweet Potatoes, Golden Raisins  
and Brown Rice topped with Savory Coconut Sauce \$13

**Roasted Beef** topped with Ale & Honey Caramelized Onions and Mushrooms  
served with Garlic Mashed Potatoes and Ginger Vanilla glazed Carrots \$16

**Grilled Salmon Filet** topped with Spinach, Sundried Tomato & Pecan Pesto \$16

Separate Checks Unavailable  
Parties of 6 or More 18 % Gratuity Added  
Naturally Gluten Free Items Available, But We Are Not a Gluten-Free Facility