

pinch

PRIVATE EVENTS

LUNCH MENUS

MENU 1 • \$24

(Choice of a soup and salad)

SOUP

SOUP OF THE DAY

LOBSTER BISQUE

CAULIFLOWER VELOUTE

SALAD

CAESAR SALAD WITH CHICKEN

romaine, parmesan, quail egg and crouton

COBB SALAD

avocado, eggs, bacon, chicken, maytag blue cheese dressing

RAINBOW BEET SALAD

goat cheese cream & candied walnuts

MENU 2 • \$28

(Choice of a sandwich, two sides and dessert)

SANDWICHES

SMOKED SALMON

toasted country bread, hard-boiled egg, caper, dill mayonnaise

MONTE CRISTO

turkey, ham, swiss cheese, side maple syrup

BEER MARINATED GRILLED SKIRT STEAK

french baguette, dijon mustard and watercress

SIDES

COLESLAW

MIXED GREEN

PINCH MAC AND CHEESE WITH HAM

FRENCH FRIES

DESSERT

DAILY SELECTION OF ICE CREAM AND SORBET

VANILLA CRÈME BRULEE

MENU 3 • \$36

(Choice of an appetizer, main course and dessert)

APPETIZER

STACKED SHRIMP COCKTAIL

spicy tomato syrup, horseradish, toasted crouton

RED SNAPPER CEVICHE

tomato, olive, pine nuts, crouton

SOUP OF THE DAY

MAIN COURSE

ARTISANAL PASTA

market vegetables

BEEF HANGER STEAK

crushed potatoes, bordelaise sauce

DESSERT

KEY LIME PIE CUP

crispy meringue

S'MORES

chocolate, graham cracker, toasted marshmallow

DINNER MENUS

MENU 1 • \$34

(Choice of an appetizer, main course and dessert)

APPETIZER

SOUP OF THE DAY

RAINBOW BEET SALAD

goat cheese cream & candied walnuts

MAIN COURSE

ATLANTIC COD BRANDADE

potato puree, lemon, capers, croutons, brown butter

BEEF HANGER STEAK

crushed potatoes, bordelaise sauce

DESSERT

DAILY SELECTION OF ICE CREAM AND SORBET

VANILLA CRÈME BRULEE

MENU 2 • \$39

(Choice of an appetizer, main course and dessert)

APPETIZER

FLOUNDER CEVICHE

cucumber, green thai chilli, coconut milk

VEGETABLE SALAD

mixed greens, roasted peppers, tomatoes, artichoke, fava beans, olives, tapenade dressing

1/2 DOZEN JUMBO SHRIMP

cocktail sauce

MAIN COURSE

GRILLED FRESH SALMON

seasonal vegetables

DEVILLED GRILLED CHICKEN

devil sauce, confit potatoes

DESSERT

WARM DARK CHOCOLATE CAKE

pistachio ice cream

PINCH CHEESECAKE

berry marmalade

MENU 3 • \$48

(Choice of an appetizer, main course and dessert)

APPETIZER

CAESAR SALAD WITH ½ TAIL MAINE LOBSTER

romaine, parmesan, quail egg and crouton

RED SNAPPER CEVICHE

tomato, olive, pine nuts, crouton

MAIN COURSE

BEEF FILET MIGNON

wild mushroom, bordelaise sauce

SEARED SCALLOPS

clam chowder sauce

LAMB CHOPS

mediterranean relish, eggplant

DESSERT

APPLE TARTE TATIN

crème fraîche

PINCH CHEESECAKE

berry marmalade