# La Malbec Bar & Restaurant

#### <u>Menu</u>

Lobster and Crab Bísque	15
Blue lump crab meat, focaccia crostini.	
French Oníon Soup en Croûte	12
Red wine, caramelized onions, gruyère cheese, top with puff pastry.	

#### <u>Salads</u>

Roasted Beet Salad (GF)( $\mathcal{V}$ )	14
Roasted beets, goat cheese mousse, arugula, citrus vinaigrette, fresh horseradish.	
Burrata Caprese Salad (GF)	14
Tomatoes, basil, burrata mozzarella, olive oil, balsamic reduction, served over arugula	
Mango & Avocado Salad ( $\mathcal{VE}$ )(GF)	14
Arugula, red onions, cucumbers, Avocado and fresh mango, served over lemon vinaigrette.	
Caesar Salad	12
Romaine lettuce, classic Caesar dressing with homemade herb croutons with shaved Parmigiano Reggiano cheese.	
House Salad	9
Local greens, grape tomatoes, cucumbers, toasted almonds, sherry vinaigrette.	

### <u>Brunch Menu</u>

*Filet and Eggs	25
Caramelized onions, potatoes, served with chimichurri sauce.	
Greek Omelette	14
3 Eggs, spinach, feta cheese, grape tomatoes, served with breakfast potatoes.	
Huevos Rancheros	14
Two fried egg, refried beans, cheddar cheese, smoked ham, flour tortilla Served with Sour cream, Salsa Roja and Avocado.	
Croque Monsíeur	15
Brioche, ham, gruyère served with La Malbec breakfast potatoes	
Make ít a Croque Madame (egg on top)	16
*Eggs Benedíct	15
Canadian Bacon, poached eggs, hollandaise sauce. Served with a house salad.	
Eggs-ín the Nest- Sandwich	14
Sourdough bread, eggs, avocado, bacon, tomato, cheddar cheese, pesto. Served with choice side salad or breakfast potatoes.	
Créme Brûleé French Toast	14
Brioche served with maple butter, fresh berries and maple syrup.	
Bloomín' Breakfast	12
Two eggs any style, breakfast potatoes, choice of meat (Applewood Bacon, sausage links) Served with choice of toast.	

<u>~ Tapas ~</u>

Spínach & Artíchoke Díp	15
Śpinach, artichoke hearts, parmesan, gruyere and mornay sauce. Baguette.	
Wild Mushroom Arancini	12
Shiitake, oyster and cremini mushroom risotto	
Albondígas (Spanísh Meatballs) (VE)	14
Pan fried soy protein, herb seasonings, served with Asian sesame sauce.	
Chícken Empanadas	12
Pastry crust stuffed with savory chicken, green peppers and cheddar cheese.	
Served with chimichurri sauce on the side.	

#### <u>~ Savory Crepes ~</u>

Shrimp and Scallops Crepe	22
Asparagus, topped with mornay sauce.	
Salmon Crepes a la Meuníere	18
Jail Island Salmon, Asparagus, garlic, Mornay Sauce, Capers	
Beef Stroganoff Crepe	16
Beef Tenderloin, onions and mushrooms. Served with breakfast potatoes.	
Bacon Egg and Cheese Crepe	14
With Swiss cheese, served with breakfast potatoes.	
Roasted Mushroom Crepe (V)	14
Mushrooms, herbed goat cheese, asparagus, hollandaise sauce	

## <u>~ Sweet Crepes ~</u>

Strawberry Crepes	10
Mascarpone and cream cheese strawberry mousse, Served with Chantilly.	
Strawberry, Fígs and Walnut Crepe	12
Figs, mascarpone, fresh berries. Served with honey balsamic maple syrup.	
Berry & Nutella Crepe	10
Fresh fruit, Nutella mousse. Served with Chantilly and fresh berries.	

\*Gluten free crepe option available upon request \*

\*Addítíonal charge \* 2

### \*Add a side to any dish\*

Breakfast Potatoes / Bacon / Sausage

\*\*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness\*\*

\*\*Before placing your order, please inform your server if a person in your party has a food allergy \*\*