La Malbec Bar & Restaurant Menu

Butternut Squash Soup Butternut squash, lightly sweetened with cinnamon and nutmeg, topped with mascarpone cheese.	10
French Onion Soup en Croûte	12
Red wine, caramelized onions, gruyere cheese, top with puff pastry.	
Lobster and Crab Bisque	15
Creamy Bisque, brandy. Served with ciabatta toast, topped with Blue crab meat.	
<u>Salads</u>	
Harvest Salad (A)	14
Bosc pears, candied walnuts, red onion, gorgonzola cheese.	
Served over seasonal mix greens. Maple ginger dressing. One of C (CC)	
Roasted Beet Salad $(GF)(V)$	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 House Salad	9
Local greens, grape tomatoes, cucumbers, toasted almonds, sherry vinaigrette.	
<u>Brunch Menu</u>	
*Filet and Eggs	28
Caramelized onions, potatoes, served with chimichurri sauce.	
Croque Monsieur	15
Brioche, ham, gruyere served with breakfast potatoes	ב
Make it a Croque Madame (egg on top)	16
Greek Omelette	1.4
3 Eggs, spinach, feta cheese, grape tomatoes, served with breakfast potatoes.	14
Huevos Rancheros	1 1
Two fried eggs, refried beans, cheddar cheese, smoked ham, flour tortilla	14
Served with Sour cream, Salsa Roja and Avocado.	
*Eggs Benedict	15
Canadian Bacon, poached eggs, hollandaise sauce. Served with a house salad.	
Eggs-in the Nest- Sandwich	14
Sourdough bread, eggs, avocado, bacon, tomato, mozzarella cheese, honey, pesto. Served with side salad.	
Belgían Waffle	15
House-made Belgian waffle. Served with sliced bananas, strawberries and chocolate drizzle.	
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	_

~ Tapas ~

Albondígas (Spanish Meatballs) (VE)	14
Pan fried soy protein, herb seasonings, served with Asian sesame sauce.	
Chicken Empanadas	12
Pastry crust stuffed with savory chicken, green peppers and cheddar cheese. Served with chimichurri sauce on the side.	
Shrimp Shooters	11
Crispy shrimp, sweet chili sauce, sriracha ranch.	
<u>~ Savory Crêpes ~</u>	
Shrimp and Scallops Crêpe	22
Asparagus, topped with mornay sauce.	
Salmon Crêpe a la Meuniere	18
Jail Island Salmon, Asparagus, garlic, Mornay Sauce, Capers	
Beef Stroganoff Crêpe	18
Beef Tenderloin, onions and mushrooms. Served with breakfast potatoes.	
Bacon Egg and Cheese Crêpe	14
With Swiss cheese, served with breakfast potatoes.	
Roasted Mushroom Crêpe (V)	14
Mushrooms, herbed goat cheese, asparagus, hollandaise sauce	ŕ
~ Sweet Crêpes ~	
Lemon Sugar Crêpe	8
Crêpes served with lemon zest, sugar. Topped with Powdered sugar and lemon rinds.	
Strawberry Crêpe	10
Mascarpone and cream cheese strawberry mousse, Served with Chantilly.	
Strawberry, Figs and Walnut Crêpe	12
Figs, mascarpone, fresh berries. Served with honey balsamic maple syrup.	
Berry & Nutella Crêpe	10
Fresh fruit, Nutella mousse. Served with Chantilly and fresh berries.	

*Gluten free crêpe option available upon request * *Additional charge * 2

^{**}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 **