

La Brioche Garden Evening Menu

Entrees

Chicken Marsala 15

Chicken Breast, marsala mushroom sauce, mashed potatoes, organic salad

Mango Glazed Salmon 15

Wild Caught Alaskan King Salmon, mango-pineapple-fennel salad, fingerling potatoes

Paella 15

Chicken Breast, garlic, onion, celery, tomato, red + green peppers, peas Spanish Smoked Paprika,

Philly Salmon Feta Salad 15

Wild Caught Alaskan King Salmon, feta, fennel, dill, spinach, lemon, couscous on a bed of lettuce

Chicken Breast Salad 15

Chicken Breast, candied pecans, onion, fresh herbs, red table grapes, honey, lemon, sour cream on a bed of lettuce

Quiche - Meat or Veggie 13

with Organic Salad & Organic Baguette

Pizzas

Prosciutto Figs Arugula 13

Corn Cilantro 13

Parmesan Lime

Shrimp Avocado Tequila 13

Salads single or entree

Cherry Walnut Salad 8/13

Organic Spring Mix, walnuts, Door County dried cherries, parmesan, Balsamic Vinaigrette

Greek Salad 8/13

Organic Spring Mix, artichoke hearts, feta, gate olives, red onion, tomato, cucumber, Greek Vinaigrette

Berry Salad 8/13

Organic Spring Mix, candied pecans, blackberries, strawberries, Berry Coulis

Red Wine

Cabernet Sauvignon Natura Chile 8/32

Pinot Noir Five Rivers California 8/32

Silk & Spice Red Blend Portugal 8/32

Red Sangria 7/25

House Red Cab Sauvignon CA 7/25

White Wine

Chardonnay Josh Cellars CA 9/34

Sauvignon Blanc Whitehaven NZ 9/34

Pinot Grigio Dipinti Italy 9/34

House White Chardonnay CA 7/25