

BARRISTER'S LUNCH SPECIALS

Monday September 6th 2010

WINES BY-THE-GLASS:

TU TU PINOT GRIGIO '07	Napa Valley, California	9
CIRCA PINOT GRIGIO '09	Veneto, Italy	8
WÖLFFER ESTATE ROSÉ '09	Long Island	10
LES AGAVES ROSE '09	Cotes de Provence, France	8
LES GARRIGUES CHARDONNAY '09	Vin Du Pays D'Oc, France	8
LA CREMA "SONOMA COAST" CHARDONNAY '07	California	13
KUNG FU GIRL RIESLING '09	Washington State	9
MANTA SAUVIGNON BLANC '09	Central Valley, Chile	9
MURPHY GOODE PINOT NOIR '08	California	9
THE HAMMER MERLOT '07	Napa Valley, California	9
CHARLES & CHARLES SYRAH/CABERNET '07	Columbia Valley, Washington	9
CASAMATTA SANGIOVESE '08	Tuscany	9

SOUPS:

FARMSTAND VEGETABLE	Cup:	5
NEW ENGLAND CLAM CHOWDER	Bowl:	6
"MARGARITA'S" FRESH GAZPACHO	Goblet:	6

SMALL PLATES:

*ROASTED PORTOBELLO MUSHROOM, EGGPLANT & ASPARAGUS SALAD	
With Red Onion, Beefsteak Tomato, Basil, Fresh Mozzarella and Balsamic-Roasted Red Pepper Vinaigrette	13
*GRILLED MANGO- TEQUILA-LIME CHICKEN & SHRIMP SKEWERS	
Served Over Crisp Vegetable Slaw	13
*ROMAINE & AVOCADO SALAD	
With Black Beans, Scallion, Pepitas, Shredded Cheeses, Sunflower Seeds and Creamy Mango Dressing	12
*ESPRESSO DUCK SOFT TACOS	
With Shredded Cabbage, Scallion, Creamy Chipotle Sauce and Lime Sour Cream	12
*"RADAR'S" ROASTED PEACH SALAD—Over Mesclun Greens With...	
Crumbled Bleu Cheese, Roasted Walnuts, Balsamic Reduction, Fresh Orange Olive Oil and Honey Drizzle	12
*LOCAL RED & SUNBURST CHERRY TOMATO & FRESH MOZZARELLA SALAD	
With Avocado and Buttermilk-Basil Dressing	12
*GRILLED, SWEET CHILI-GLAZED YELLOWFIN TUNA STEAK--Over Watermelon & Blueberry Salad Of...	
Feta Cheese, Roasted Pecans, Fresh Basil, Red Onion and Raspberry Vinaigrette	14
*CANTALOUPE, PEACH & STRAWBERRY SALAD	
With Fresh Ricotta, Balsamic-Orange Reduction, Almonds and Honey Drizzle	13

LARGER PLATES:

*HOT ROAST BEEF SANDWICH—On A Fresh-Baked Club Roll	
With Fried Onion, Tomato, Melted Provolone and Russian Dressing	15
*PULLED BAR-B-QUE PORK—On A Soft Seeded Bun, Topped With Creamy Cole Slaw	
Served With Fries, Corn On The Cob and Pickles	16
*LARGE BOWL OF PRINCE EDWARD ISLAND MUSSELS—Steamed In White Wine-Garlic Butter Broth	
With Onion, Artichoke Hearts, Kalamata Olives, Tomato, Spinach, White Beans and Orzo	16
*BAKED FILET OF SALMON—Over Mesclun Salad Of...	
Fried Leeks, Grapes, Pine Nuts, Sun-Dried Cranberry and White Balsamic Vinaigrette	16
*BUFFALO BAR-B-QUE CHICKEN WRAP—In A Soft Tomato Tortilla	
With Lettuce, Tomato, Bacon, Melted Swiss and Ranch Sour Cream	16

DESSERTS:	4.50 – 7.00	Mike's Key Lime Pie	Chocolate Mountain Cake	Holey Moses Cheesecake
Tate's Apple Crumb Pie	Tate's Three Berry Pie	Chocolate Lava Cake	Barrister's "Brownie All The Way	

Peanut Butter Chocolate Lava Cake Ice Cream: Minty Mint - Vanilla - Chocolate
