

## Starters

<b>Lobster Bisque</b>	9-
<i>Aged Sherry, Lobster Butter</i>	
<b>Portobello Mushroom Soup</b>	8 -
<i>Finished with White Truffle Cream</i>	
<b>Grilled Hanger Steak</b>	13-
<i>Port Onion &amp; Ginger</i>	
<b>Fried Calamari</b>	12-
<i>Spiced Tomato Coulis</i>	
<b>Ravioli of the Day</b>	10/16-
<i>Ask Server</i>	
<b>Shrimp Dumplings</b>	12-
<i>Fresh Basil, Lemongrass, Ginger</i>	
<b>House Hummus</b>	10-
<i>Grilled Pita &amp; Olive Tapanade</i>	

## Salads

<b>Fresh Mesclun Greens</b>	10-		
<i>Balsamic Vinaigrette</i>			
<b>Classic Caesar Salad</b>	11-		
<i>Shaved Parmesan Cheese (white anchovies add \$1)</i>			
<b>Poached Pear Salad</b>	13-		
<i>Stilton Cheese &amp; Toasted Walnuts</i>			
<b>Roasted Beet Salad</b>	12-		
<i>Mesclun Greens, Frisée, Horseradish Crème Fraîche</i>			
<b>With Your Salad Add:</b>			
Chicken	5-	Hanger Steak	7-
Crab Cake	7-	Tuna	7-
Shrimp	7-	Salmon	7-

## Sandwiches

\* Sandwiches served on Toasted Brioche Bun with Pommes Frites & Seasonal Greens

<b>Grilled Chicken Cuban</b>	12 -
<i>Pickle &amp; Ham, Monterey Jack</i>	
<b>Roasted Vegetable Burger</b>	12 -
<i>with Grilled Seasonal Vegetables &amp; Basil Mayo</i>	
<b>Kobe Beef Burger</b>	14 -
<i>with Cheese add \$1 (Blue, Vermont Cheddar, Gouda)</i>	
<b>Verve "Cheese Steak"</b>	14 -
<i>NY Strip, Port Onion, Gouda Cheese</i>	
<b>Croque Monsieur &amp; Tomato Soup</b>	13 -
<i>French Grilled Cheese with Ham</i>	

## Plates à la Verve

All served with House Salad

<b>Grilled Hanger Steak au Poivre</b>	19-
<i>Garlic Mashed Potatoes</i>	
<b>Seared Ahi Tuna</b>	18-
<i>Soba Noodles, Sesame Vinaigrette</i>	
<b>Grilled Salmon Filet</b>	15-
<i>Bok Choy, Basmati Rice, Thai Coconut Curry Sauce</i>	
<b>Grilled Free Range Chicken Paillard</b>	14-
<i>Fresh Pan Jus, Garlic Mashed, Haricouvert</i>	

\* Ask Your Server For Our Daily Big Bowl or Pasta Specials \*