

12/2003

mat & naddie's lunch menu

starters

Soup du Jour

ask your waitperson
market

Vietnamese Spring Rolls

made with chicken and shrimp, served with nuoc cham
\$5

Goat Cheese Terrine

layered with pesto, sun-dried tomatoes and pine nuts
served with sesame crackers
\$4

Baby Green Salad

mixed greens tossed with mandarin oranges, red onions,
toasted almonds and raspberry vinaigrette
\$4 / entrée size \$7

Smoked Salmon Caesar

with garlic croutons and laced with pecorino-romano
\$5 / Entrée Size \$8

entrée salads

Creole Shrimp Salad

on a bed of baby greens with tomato and red onion
\$9

Curried Chicken Salad

tossed with pineapple, water chestnuts, mandarin
oranges, topped with toasted almonds, served on a bed of
mixed greens
\$8

Greek Spinach Salad

with Kalamata olives, feta cheese, caramelized onions,
vine ripened tomatoes and a balsamic vinaigrette
\$9

Belgian Endive & Apple Salad

with Maytag bleu cheese, candied pecans and bacon bits
with a shallot vinaigrette
\$8

blue plates

Freshest Fish du Jour

ask your waitperson
market

Mat's Portobello Napoleon

smoked Portobello mushrooms layered with vine ripened
tomatoes, wilted spinach and goat cheese served atop a
potato cake with truffle oil
\$10

Shrimp & Eggplant Casserole

roasted eggplant baked with shrimp, onion, bell pepper,
celery and garlic, savory herbs, and topped with
Gruyère cheese
\$8

Caption Mike's Thai Shrimp And Noodle Salad

cool and refreshing rice stick noodles tossed with julienne
vegetables and fresh herbs in a spicy Thai sauce
\$11

Shrimp & Crawfish Cakes

served with wild rice pilaf and vegetables and a roasted
red pepper coulis
\$11

sandwich

Crystal's Marinated Grilled Chicken Sandwich

with caramelized onions, melted Swiss and basil mayo,
served with slaw and fried potato wedges
\$9