

Bride's Fingers
shrimp, tomatoes and green chile wrapped in phyllo dough. \$6.

Anginawopitta
artichoke hearts, tomatoes, feta cheese and savory spices wrapped in phyllo. Served with tzatziki, a cucumber-yogurt sauce. \$5.5.

Bay Scallops Crêpe
bay scallops poached in white wine and herbs and finished with lemon crème fraîche. Served on a bed of vegetables. \$6.5.

Roasted Vegetable Tartlet
a blend of seasoned roasted vegetables and parmeggiano reggiano baked in a butter tart shell. \$5.

Pate du Jour
served with crostini. \$5.

Kobe-Kobe-Black Angus Burger
a blend of real Akashi Kobe and black Angus. Ask your waitperson about today's offering. \$8.

Cheese & Fruit Tray

savor the world's best cheeses. Served with appropriate nuts and fresh fruit in season & crostini. \$9.

Grilled Herbed Feta Cheese

Bulgarian sheep feta with herbs wrapped in grape leaves and grilled. Served with french bread. \$5.

Fresh Mozzarella Cabrese

layers of buffalo mozzarella, tomato, basil pesto and a balsamic marinade on crostini. \$5.

Soup du Jour

Ask your waitperson about today's offering. \$3.5.

Seafood Bisque or Chowder du Jour

we offer either a seafood bisque or a seafood chowder each day. \$5.5.

rev 2010.06

Braised Belgian Endive
a Victorian classic. Served over a braised mirepoix of celeriac, carrots and fennel. \$6.5.

Antipasta Mediterranea
hard salamis of duck, roasted garlic, pork and beef with traditional Italian marinated vegetables. Served over leaf lettuce. \$8.

Heirloom Tomato & Avocado Salad
with a fresh basil & aged sherry vinegar dressing. Served over greens. \$7.

Fattoush
a light Syrian salad of heirloom tomatoes, cucumber, scallions and toasted pita. Served on a bed of leaf lettuce. \$6.

Artichoke Hearts
with lemon-mint dressing. Served over leaf lettuce. \$5.5.

Moroccan Date & Orange Salad
with carrots, toasted almonds and an orange water dressing. Served over leaf lettuce. \$5.

Bar Menu



575.534.9168 • <http://silver-eats.com>