

# CLEVEL BISTRO & WINE BAR

## SOUPS AND SALADS

### SOUP DU JOUR 8

#### NEW ENGLAND CLAM CHOWDER 12

Served in a sourdough bread bowl

#### FRENCH ONION SOUP GRATINÉE 12

#### BURRATA CAPRESE 16

Vine-ripened tomatoes and burrata mozzarella with EVOO & balsamic reduction

#### CAESAR 13

Fresh romaine with parmesan & croutons

#### WEDGE 13

Iceberg with bacon, tomatoes, and crumbled blue cheese dressing

#### GREEK 13

Mixed greens, red onions, olives, peppers, baby heirloom tomatoes and feta cheese

#### ROASTED BEETS 13

Roasted in a pistachio vinaigrette, topped with whipped goat cheese

#### HOUSE 13

Mixed greens, baby heirloom tomato & red onions with blue cheese and champagne vinaigrette

*All Salads Available with Crab Cake, Grouper or Chicken For An Additional \$9 (Black Angus Fillet \$14)*

## APPETIZERS

### CRAB CAKES 22

Seared colossal crab meat served with arugula, pineapple, and mango habanero salsa

### PATE DE CHEF 11

Our original favorite from France served with onion chutney and garlic bread

### BAKED CAMEMBERT 19

Classic French cheese baked to perfection topped with garlic, parsley, EVOO & toast soldiers

### BRUSCHETTA 10

Tomatoes, garlic, and basil over crostinis drizzled with balsamic reduction and EVOO

### WELSH RAREBIT 10

Grilled english salted cheddar on sliced sourdough bread, served with Branston sweet pickle & Piccalilli mustard pickle

# C LEVEL BISTRO & WINE BAR

## APPETIZERS

### C LEVEL CHARCUTERIE 39

Our signature dish, with assorted gourmet cheeses & meats. A selection of meats and cheeses to include brie, bourgogne, cheddar, blue stilton cheese / foie gras, rosette de Lyon, beef bresola, smoked duck breast and pork saucisson, served with garlic bread

### ESCARGOT BOURGUIGNON 15

Covered in our house butter and baked, served with Garlic Bread

### CLASSIC SHRIMP COCKTAIL 16

Jumbo shrimp served with fresh cocktail sauce and horseradish

### FOIE GRAS 16

Sliced mousse of duck foie gras with truffles served with preserves and garlic bread

### CEVICHE 14

Fresh gulf shrimp and scallops marinated in lime juice with peppers, tomato, and cilantro served with tortilla chips

### C LEVEL SAMPLER TRIO 19

A tasting of our brie cheese, ceviche, and paté de chef accompanied with garlic bread

### SEARED AHI TUNA 18

Marinated Red Dragon pan seared to rare and served with wasabi, ginger soy, and gari

### SMOKED SALMON 16

Served with capers, red onion, diced egg & goat cheese

### ANTIPASTO 19

Assorted meats, cheeses and vegetables served with garlic bread

### ARTISAN CHEESE BOARD 19

English white cheddar, stilton bleu, delice de bourgogne, camembert, goat, and brie served with garlic bread

### GRILLED LAMB LOLLIPOPS WITH MINT 18

New Zealand lamb chops with fresh English mint

### PALEO BAKED EGG IN AVOCADO 13

Free range eggs, avocado, english toast soldiers