

# CLEVEL BISTRO & WINE BAR

## SOUPS AND SALADS

### SOUP DU JOUR 7

### ONION SOUP GRATINÉE 10

### BURRATA CAPRESE 16

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

### CAESAR 13

Fresh romaine lettuce with parmesan & croutons

### WEDGE 13

Iceberg with bacon, tomatoes, and crumbled blue cheese dressing

### GREEK 13

Mixed greens, onions, olives, peppers, tomatoes and feta cheese

### ROASTED BEETS 13

Topped with whipped goat cheese, pistachio & vinaigrette

### HOUSE 13

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

### NICOISE 18

French classic. Served with tuna, anchovies, potatoes, boiled eggs, and green beans

*All Salads Available with Crab Cake, Grouper, Chicken or Petit Filet For An Additional \$9*

## APPETIZERS

### CRAB CAKES 18

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

Light creamy cheese baked to perfection topped with garlic, parsley, EVOO & garlic bread

### BRUSCHETTA 10

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

### WELSH RAREBIT 10

Grilled english salted cheddar on a french baguette, served with branstons sweet pickle & piccalilli mustard pickle

# C LEVEL BISTRO & WINE BAR

## APPETIZERS

### C LEVEL CHARCUTERIE 38

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

Baked and covered in our house butter served with garlic bread

### A TRIO OF CROSTINI 18

Salmon Tartare | Bruschetta | Caprese served on ciabatta crostinis

### CLASSIC SHRIMP COCKTAIL 15

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 13

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 17

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

### SALMON TARTARE 16

Duck Trap River Smoked Salmon mixed with capers, onions, and EVOO over crostini

### 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 12

Free range eggs, avocado, english toast soldiers

Consumer Advisory: Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a food-borne illness - especially if you have certain medical conditions. Section 3-603.11, 2001 FDA Food Code.