

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

SUMMER SALAD 19

Mixed greens, strawberries, pecans, blue cheese, & chicken served in a tossed strawberry & balsamic vinaigrette

All Salads Available with Salmon, 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.