

Fulford's

LUNCH MENU

JANUARY 19- APRIL 22, 2010

APPETIZERS

Carrot and Ginger Soup ...\$ 3.50

Topped with hippen masse crackers and crème fraîche

Warm Spinach and Mushroom Salad ...\$ 4.00

Baby spinach with cremini, button & shitake mushrooms tossed in red onion vinaigrette, topped with tomato chips and Gorgonzola fritters

Beef Carpaccio ...\$ 5.00

Finished with parmesan cheese, red onions, and capers served with arugula salad tossed in lemon juice and olive oil

Salmon Gravlox ...\$ 4.50

Thinly sliced house-cured salmon served on rösti potato with dill cream cheese, red onion marmalade and sweet mustard drizzle

MAIN DISHES

Grilled Vegetable Fettuccini...\$ 9.00

Bermuda onions, mushrooms, peppers, zucchini, and eggplant tossed in Creole tomato sauce, finished with herbed goat cheese

Add Grilled Chicken Breast ...\$ 2.00

Poached Atlantic Salmon ...\$ 11.00

Finished with citrus beurre blanc, crispy capers and leeks, served on tarragon rice pilaf with shitake mushroom stir fried vegetables

Asian BBQ Duck Sandwich...\$ 9.00

Asian BBQ pulled Duck served open-faced on grilled sourdough with baby arugula accompanied by sweet potato fries and spicy aioli

Add Smoked Provolone Cheese ...\$ 1.00

Portobello Mushroom and Roasted Pepper Sandwich...\$ 8.00

Topped with Brie cheese on pesto foccacia, accompanied by baby spinach tossed in balsamic vinaigrette

Add Grilled Chicken Breast ...\$ 2.00

*Prices to be determined. Additional charge for split items. Taxes & Gratuities are not included.
Gratuities are appreciated and will be applied to our final field trip.*

Dress Code: *Business Casual*