

THE GABLES AT CHADDS FORD

soups and salads

soup du jour	<i>chef's choice</i>	MP
mushroom soup	<i>assorted exotic mushrooms, rich mushroom broth</i>	7.00
gables salad	<i>mixed greens, maytag blue cheese, apples, pears and walnuts, balsamic vinaigrette</i>	9.00
caesar salad	<i>romaine hearts, aged parmesan, home made garlic croutons, classic Caesar dressing</i>	8.50

salad additions

grilled shrimp 6.00	grilled portobello mushroom 3.00	crab cake 7.50	sautéed beef tenderloin tips 6.00	grilled chicken 4.50	
taco salad duo	<i>chicken confit, garbanzo beans, guacamole and chipotle sour cream</i>				15.00
	<i>swordfish escabeche, roasted peppers, mango salsa, cilantro-lime sour cream</i>				
iceberg salad	<i>english cucumber, grape tomatoes, red onion, maytag blue cheese dressing, black pepper crostini</i>				8.00

entrées

asian tuna niçoise	<i>sesame crusted ahi tuna, snow peas, potato salad, shiitake mushroom confit, soy sesame emulsion</i>	16.00
crab cake sandwich	<i>lettuce, tomato, avocado, cilantro lime sour cream, brioche bun</i>	14.50
sautéed calamari	<i>trofie pasta, white wine chili butter sauce, ginger, cilantro, grape tomatoes, baby spinach</i>	15.00
petit filet	<i>fingerling potatoes, caramelized mushrooms, baby carrots, smoked bacon demi glaze</i>	22.00
grilled flatbread	<i>brie cheese, asparagus, pecan basil pesto, raspberry truffle drizzle</i>	14.00
shellfish stir-fry	<i>shrimp, scallops, snow peas, peppers, red onion, mango, sesame seeds, sweet chili glaze served over coconut rice</i>	15.00
french dip	<i>sliced poached beef tenderloin, Dijon mustard, french demi-baguette, au jus</i>	13.00
gables burger or chicken sandwich		9.50

create your own sandwich starting with a rustic roll and either a fresh 1/2 pound angus beef patty or a 6oz chicken breast and add any of the following

*caramelized onions .50 english cheddar .50 smoked bacon 1.00 avocado 1.00
roasted peppers .50 crumbled blue cheese 1.00 goat cheese .50 baby swiss .50 Seared mushrooms 1.00*

FISH du JOUR
MP

QUICHE du JOUR
12.00