

## LUNCH

## \*\* Dalya's Specials

SEASONAL SOUP OF THE DAY (PF) 8.50

ONION SOUP GRATINEE with croutons & lots of Gruyere cheese 10

MIXED GREENS (PF) with apple, celery, cucumber, toasted almonds & a honey- mustard dressing 8.50

CAESAR SALAD (PF) Pecorino / Spanish white anchovies (boquerones), crostini 8.50

WARM SPINACH SALAD house cured smoked bacon, egg, pickled red onion & sweet and sour vinaigrette 13

WEDGE SALAD (PF) crisp iceberg lettuce wedge, creamy blue cheese dressing & crumbled bacon 8.50

>> ABOVE SALADS WITH A GRILLED BONELESS CHICKEN BREAST add 4.50 <<

ARANCHINI (vegetarian) saffron risotto fritters with Fontina, tomato & Parmesan 12.00

\*\* GRILLED FRESH TUNA NIÇOISE\* / red bliss potatoes / tomatoes / boiled egg / kalamata olives / green beans & Parmesan croutons on mixed greens 19.50

ROASTED CHICKEN SALAD with vegetables tossed in balsamic vinegar & extra virgin olive oil, topped with roasted pepper aioli, on a bed of mixed greens 9.50

---

GRILLED CHICKEN CLUB (PF) / portabella mushroom / bacon / lettuce / tomato / mayo 9.75

\*\* SANDWICH TRIO (PF) smoked salmon / tomato & mozzarella / Prosciutto & balsamic glaze 13.50

BEEF SIRLOIN CARPACCIO\* (PF) baby mixed greens, Parmesan, black pepper, truffle oil, crostini 14.00

BBQ PULLED PORK (PF) in a pita pocket with French fries and coleslaw 11.00

\*\* SMOKED SALMON & EGG SALAD (PF) on country bread with sprouts & onion rings 12.50

VEGETABLE FOCACCIA (PF) (warm) grilled vegetables / portabella mushroom / zucchini / eggplant / red peppers / melted buffalo mozzarella & a curry-mayonnaise on the side 10.75

CHICKEN QUESADILLA (PF) roasted chicken / roasted yellow, red & green peppers/ onions / garlic / scallions / cilantro & mozzarella cheese / small salad, sour-cream, cilantro & salsa 9.75

\*\* MEDITERRANEAN GRILLED CHEESE SANDWICH (PF) open face, on French bread, with kalamata olive tapenade, roasted peppers, tomato, & Monterey Jack. Served with a small mixed green salad. 8.75

GRILLED 1/2 lb. ANGUS BEEF BURGER\* (PF) or GRILLED CHICKEN BREAST BURGER (PF) with portabella mushroom, Cheddar cheese / crispy onion & a horseradish sauce / on a roll served with French fries / lettuce & tomato. (BUN LESS BURGERS UPON REQUEST) 11.50

### HEART HEALTHY

grilled fillet of organic Black Pearl Atlantic Salmon, with orange & grapefruit sections, grilled asparagus, baby mixed greens with tomato, carrot, jicama, kalamata olives, lemon & lemon vinaigrette on the side 16.95

### PRIX FIXE 3 COURSE MENU 21.95

1st Course Choice of all appetizers marked (PF)

2nd Course Choice of all entrees & sandwiches marked (PF) + Fish Special

3rd Course Choice of all desserts on the list marked (PF)

CHEESE & TRUFFLE SACCHETTI (vegetarian) pasta with shiitake mushrooms, asparagus, and a chardonnay- butter sauce 15.00

SOFT OMELETTE (PF) w/wild & domestic mushrooms, Gruyere cheese, fingerling potatoes & a small salad 15.00

\*\* BONELESS CHICKEN BREAST (PF) pan sautéed with a Brandy- butter sauce with lemon / capers / fresh herbs & fresh pear / served with seasonal vegetables & garlic mashed potatoes 9.75

LINGUINE W/MUSSELS (PF) (in memory of John Coburn) onions, garlic, tomatoes, herbs, white wine sauce 15.50

BIG BOWL OF STEAMED MUSSELS roasted leeks, onions, carrots, parsley, white wine & garlic broth 15.50

SEARED SEA SCALLOPS\* on crispy pork belly with a blood orange glaze & a watercress & fennel salad 17.50

\*\* FISH STEW scallops, mussels, fish of the day & shrimp, in a vegetable-lobster stock 17.95

MAINE CRAB CAKES (PF) with a small salad, French fries & a Louis dipping sauce 15.95

\*\* WARM SHRIMP TOAST sautéed shrimp / sliced garlic / fresh basil / tomatoes / Vermont goat cheese, on toast. served with mixed greens 19.95

SPAGHETTI BOLOGNESE (PF) with veal, pork & beef in a pomodoro sauce & Parmesan 16.95

MEDITERRANEAN SHORT RIBS mashed potatoes w/truffle oil & Feta cheese / braised vegetables 19.95

### LUNCH SAMPLER

Sandwich with Ham or Turkey with mustard & mayo, or Egg Salad, on French bread, or a Grilled Ham & Three Cheeses Sandwich, with Soup of the Day or small House Salad 8.95

18% Gratuity will be added for parties of 6 or more - Not all ingredients are listed -

Before placing your order, please inform your server if a person in your party has a food allergy

7% tax added to all prices (6.25 MA Sales tax + .75% Bedford meals tax)

10/11 \* Consumer advisory; raw or undercooked animal products may increase risk of food borne illness