

## Lunch at Crimson

*We are proud to serve ingredients direct from our local farmers... organic, steroid-free, and fresh fish from the Hawaiian Islands*

### ***Small Plates***

- Truffled Cheese Fondue for Two with Toasted Ciabatta Cubes, Herbed Grissini and Apple 15  
Fresh Clams and PEI Mussels “a la Buck” - Spicy Garlic-Wine-Tomato-Herb Sauce (get your bread ready to dip!) 13  
“Fish and Chips a la Bora Bora”- Sashimi Grade Ahi Tartar with Coconut Milk, Lime, Cucumber, Onion, Chips 15  
Black Chick Pea Hummus with Lemon Oil Crostini and Feta 5  
Creamed Garlic Spinach \$4  
Mixed Organic Vegetables \$4

### ***Salads***

- Sashimi Grade Seared “Big Eye” Ahi, Baby Spinach, Shaved Broccoli,  
Mung Bean Sprouts, Edamame topped with Soba Noodles with Miso-Ginger-Sesame Vinaigrette 16  
Roasted Beet Salad with Frisee Chop, Snap Peas, Pinenuts, Manchego and White Truffle Oil 12  
The Crimson Cobb – Smoked Chicken, Pancetta, Stilton, Egg, Avocado, Tomatoes,  
Crispy Onions, Scallions over Hearts of Romaine and Arugula in Lemon-Garlic Vinaigrette 15  
Spinach Salad with Pancetta, Leeks, Toasted Almonds, Feta wilted in Warm Strawberry Vinaigrette 10  
Apple Salad- Organic Greens, Jamon Serrano, Stilton, Fried Shallots, Pecans, Walnut Oil-Ver Jus 12  
Mixed Organic Baby Greens with Sweet Balsamic, Stilton and Spiced Walnuts 7  
Today’s Soup \$AQ

### ***Sandwiches***

*all sandwiches include today’s side salad*

- Citrus-Lingonberry Braised Pork Sandwich with Roasted Garlic Aioli, Caramelized Onions (cheese \$1) 11  
“The Sunnybird”- Roasted Turkey Breast, Cream Cheese, Sunflower Seeds, Avocado Slices and Greens 10  
Warm Portabella “Burger” with Zucchini, Peppers, Onion, Sundried Tomato Pesto and Provolone 10  
Diane’s Favorite BLT – (ok, BABAT) Bacon, Arugula, Basil, Avocado, Tomatoes, Aioli 11  
Steak Sandwich with Wild Mushroom Duxelle, Caramelized Onions (cheese \$1) 14  
The Grassfed Beef Burger- with Provolone, Stilton or Gruyere 11

### ***Main/Pasta***

- 15-Hour Ginger-Sesame Braised Beef Shortribs over Forbidden Black Rice and Green Beans 32  
Today’s Fresh Fish Special (mostly direct from Hawaii!) AQ  
Low-Carb Grilled Free-Range Chicken Breast over the Season’s Best Vegetables, Citrus-Herb Sauce 16  
“Thai-Di” Noodles with Sweet Prawns, Coconut Curry, Egg, Carrots, Bok Choy, Mung Bean Sprouts 19  
Cappellini Pasta”de la Mer”–Fresh Crab, Scallops, Prawns, Mussels, Arugula tossed in Pernod, Thyme & Garlic 23  
Radiatorre Pasta with Smoked Chicken, Caramelized Onions and Radicchio in Sage Cream 15  
Pasta from Di’s Past –Capellini or Radiatorre with all Organic Marinara and Parmigiano Reggiano 13

### **We Cater!**

Split Plate \$2. 18% gratuity added to parties of 5 or more, 20% for 10 or more. We accept cash, Visa, M/C

Thank you for eating at Crimson!  
Visit us online at [www.crimsonrestaurant.com](http://www.crimsonrestaurant.com)