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# l a p o m m e

SPECIALS FOR MONDAY, AUGUST 24, 2015

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## *specials*

CHEF'S SPECIAL 13

Almond crusted chicken breast with brown rice, vegetable du jour, and a buttermilk cream sauce.

CATCH OF THE DAY 15

Grilled salmon with brown rice, vegetable du jour, and lime sake burre blanc.

HEALTHY CHOICE 13

Poached chicken with brown rice, vegetable du jour, and a balsamic reduction.

VEGETABLE OF THE DAY

Lima beans

SOUP OF THE DAY 3

Tomato parmesan

SANDWICH SPECIAL 9

Fried Shrimp Po Boy. Served on a french roll with shredded iceberg lettuce, sliced tomatoes, remoulade, and a side of coleslaw.

DESSERT SPECIAL 4

Peach pie

## *hours of operation*

CONTINENTAL BREAKFAST

Monday-Saturday 7:30 A.M. - 9:00 A.M.

LUNCH

Monday-Saturday 11:00 A.M. - 3:00 P.M.

DINNER

Monday-Saturday 4:00 P.M. - 7:00 P.M.

SUNDAY BREAKFAST

Sunday-8:30 A.M. - 10:30 A.M.

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# l a p o m m e

SPECIALS FOR TUESDAY, AUGUST 25, 2015

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## *specials*

CHEF'S SPECIAL 10  
Pulled pork sandwich topped with American cheese, onion rings, and coleslaw. Served with sweet potato fries.

CATCH OF THE DAY 12  
Tuna salad stuffed avocado with black bean and corn relish with a side salad.

HEALTHY CHOICE 13  
Poached shrimp with white rice and vegetable du jour.

VEGETABLE OF THE DAY  
Grilled asparagus

SOUP OF THE DAY 3  
Pork and black bean

SANDWICH SPECIAL 9  
Fried Shrimp Po Boy. Served on a french roll with shredded iceberg lettuce, sliced tomatoes, remoulade, and a side of coleslaw.

DESSERT SPECIAL 2  
Cinnamon sugar bignets

## *hours of operation*

CONTINENTAL BREAKFAST  
Monday-Saturday 7:30 A.M. - 9:00 A.M.

LUNCH  
Monday-Saturday 11:00 A.M. - 3:00 P.M.

DINNER  
Monday-Saturday 4:00 P.M. - 7:00 P.M.

SUNDAY BREAKFAST  
Sunday-8:30 A.M. - 10:30 A.M.

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# l a p o m m e

SPECIALS FOR WEDNESDAY, AUGUST 26, 2015

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## *specials*

### CHEF'S SPECIAL 13

Baked brie and apple stuffed chicken with rice pilaf, vegetable du jour, and champagne cream sauce.

### CATCH OF THE DAY 12

Fish and chips with horseradish coleslaw and dill tartar sauce.

### HEALTHY CHOICE 12

Grilled vegetable with quinoa and roasted tomato vinaigrette.

### VEGETABLE OF THE DAY

Sauteed broccoli and shallots

### SOUP OF THE DAY 3

Clam chowder

### SANDWICH SPECIAL 9

Fried Shrimp Po Boy. Served on a french roll with shredded iceberg lettuce, sliced tomatoes, remoulade, and a side of coleslaw.

### DESSERT SPECIAL 4

Homemade key lime pie

## *hours of operation*

### CONTINENTAL BREAKFAST

Monday-Saturday 7:30 A.M. - 9:00 A.M.

### LUNCH

Monday-Saturday 11:00 A.M. - 3:00 P.M.

### DINNER

Monday-Saturday 4:00 P.M. - 7:00 P.M.

### SUNDAY BREAKFAST

Sunday-8:30 A.M. - 10:30 A.M.

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# l a p o m m e

SPECIALS FOR THURSDAY, AUGUST 27, 2015

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## *specials*

CHEF'S SPECIAL 16/Lite  
fare 14

Carved beef tenderloin with  
mashed potatoes, vegetable du  
jour, and red wine demi glace.

CATCH OF THE DAY 13  
Citrus baked flounder with rice  
pilaf and vegetable du jour.

HEALTHY CHOICE 13  
Poached salmon nicoise salad.

VEGETABLE OF THE DAY  
Sauteed green beans and garlic.

SOUP OF THE DAY 3  
Corn, red pepper, and zucchini

SANDWICH SPECIAL 9  
Fried Shrimp Po Boy. Served on  
a french roll with shredded  
iceberg lettuce, sliced tomatoes,  
remoulade, and a side of  
coleslaw.

DESSERT SPECIAL 1  
Homemade cupcake

## *hours of operation*

CONTINENTAL BREAKFAST  
Monday-Saturday 7:30 A.M. - 9:00  
A.M.

LUNCH  
Monday-Saturday 11:00 A.M. -  
3:00 P.M.

DINNER  
Monday-Saturday 4:00 P.M. - 7:00  
P.M.

SUNDAY BREAKFAST  
Sunday-8:30 A.M. - 10:30 A.M.

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# La pomme

SPECIALS FOR FRIDAY, AUGUST 28, 2015

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## *specials*

CHEF'S SPECIAL 13/Lite  
fare 11

Pork loin roulade with  
roasted red potatoes,  
vegetable du jour, and  
sauteed apples.

CATCH OF THE DAY 13  
Herb crusted seabass with  
roasted red potatoes,  
vegetable du jour, and basil  
aioli.

HEALTHY CHOICE 13  
Grilled lime chicken with  
sliced avocado, brown rice,  
and vegetable du jour.

VEGETABLE OF THE DAY  
Snap peas and carrots

SOUP OF THE DAY 3  
Chicken chili

SANDWICH SPECIAL 9  
Fried Shrimp Po Boy. Served on  
a french roll with shredded  
iceberg lettuce, sliced tomatoes,  
remoulade, and a side of  
coleslaw.

DESSERT SPECIAL 4  
Homemade fruit galette a la  
mode

## *hours of operation*

CONTINENTAL BREAKFAST  
Monday-Saturday 7:30 A.M. - 9:00  
A.M.

LUNCH  
Monday - Saturday 11:30 A.M. -  
3:00 P.M.

DINNER  
Monday - Saturday 4:00 P.M. -  
7:00 P.M.

SUNDAY BREAKFAST  
Sunday-8:30 A.M. - 10:30 A.M.

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# La pomme

SPECIALS FOR SATURDAY, AUGUST 29, 2015

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## *specials*

### CHEF'S SPECIAL 13

Country friend chicken with pasta salad, vegetable du jour, and country gravy.

### CATCH OF THE DAY 13

Honey lime glazed shrimp with brown rice and vegetable du jour.

### HEALTHY CHOICE 13

Grilled shrimp Caesar wrap with a side of fruit.

### VEGETABLE OF THE DAY

Sweet corn

### SOUP OF THE DAY 3

White bean and garlic

### SANDWICH SPECIAL 9

Fried Shrimp Po Boy. Served on a french roll with shredded iceberg lettuce, sliced tomatoes, remoulade, and a side of coleslaw.

### DESSERT SPECIAL 4

Du jour

## *hours of operation*

### CONTINENTAL BREAKFAST

Monday-Saturday 7:30 A.M. - 9:00 A.M.

### LUNCH

Monday-Saturday 11:00 A.M. - 3:00 P.M.

### DINNER

Monday-Saturday 4:00 P.M. - 7:00 P.M.

### SUNDAY BREAKFAST

Sunday-8:30 A.M. - 10:30 A.M.

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## B A R M E N U

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### BUILD YOUR OWN SANDWICH 9

Choose between turkey, ham, chicken salad, egg salad, or bacon. Add your choice of American or Swiss cheese. Select wheat or white bread. Served with lettuce, tomato, red onion, and your choice of side.

### GRILLED BALFOUR SANDWICH 10

Choose between a grilled beef patty, vegetarian Boca patty, bison patty or grilled chicken breast. Add your choice of American or Swiss cheese. Served on a toasted bun with lettuce, tomato, red onion, and your choice of side.

### RED HOOK ALE BATTERED COD 11

Served with French fries, coleslaw, and tartar sauce.

### CAROLINA BBQ PULLED CHICKEN SANDWICH 10

Topped with cheddar cheese and coleslaw. Served on a toasted bun with your choice of side.

### HALF SANDWICH AND SIDE 8

Choice of a half sandwich from "Build Your Own Sandwich" and choice of one side. (Please, no substitutions or splitting)

### GYRO SANDWICH 9

Served in pita bread with lettuce, tomato, onion, feta cheese, and tzatziki sauce with your choice of side.

### BREAKFAST BLT WITH AN EGG 10

Bacon, lettuce, tomato, American cheese and a fried egg on toasted wheat with your choice of side.

### 1/2 SLAB BBQ PORK SPARE RIBS

13

Served with French fries and coleslaw.

### *grill menu sides*

FRENCH FRIES, SWEET POTATO

FRENCH FRIES, SIDE SALAD, CUP OF

SOUP, VEGETABLE du JOUR,

COTTAGE CHEESE, FRUIT SALAD

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# La pomme

## FINE DINING

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### *entrees*

All entrees are accompanied by your choice of two sides.

DUO OF SALMON 15  
Salmon filet topped with smoked salmon and a lemon caper cream sauce.

CERTIFIED ANGUS BEEF  
TENDERLOIN STEAK 17  
Topped with cognac butter.

CORNMEAL DUSTED TROUT  
13  
With citrus tartar sauce.

CHILI LIME RUBBED PORK  
CHOP 14  
With raspberry thyme butter.

CHICKEN BREAST MARSALA  
14

In a mushroom Marsala wine sauce.

GRILLED LAMB T-BONE  
CHOP 19-TWO CHOPS/15-ONE  
CHOP

With roasted apple demi  
glace.

### *sides (a la carte \$3)*

Green beans, sauteed spinach, corn, carrots, broccoli, vegetable du jour, sweet potato, sweet potato fries, black beans, boiled fingerling potatoes, cottage cheese, baked potato, french fries, peas, asparagus, fruit salad, mashed potatoes, brown rice medley

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# la pomme

## FINE DINING



### *dessert menu*

- PINEAPPLE UPSIDE DOWN CAKE 4
- PIE DU JOUR 4
- FLOURLESS CHOCOLATE TORTE 4
- CREME BRULEE DU JOUR 4
- CHOCOLATE PUDDING & A COOKIE 3
- ASSORTMENT OF ICE CREAMS AND  
SORBET 3
- Ask your server for available flavors
- ADD A SCOOP OF ICE CREAM TO YOUR  
DESSERT 1

### *wines by the bottle*

- PROSECCO  
Lunetta Split 6
- SAUVIGNON BLANC  
Craggy Range 28
- GLORIA FERRER  
Brut 24
- MERLOT  
Rodney Strong 23
- CABERNET SAUVIGNON  
Clos Du Bois 24

### *white wine*

- PINOT GRIGIO  
Cavit 4/14  
Ruffino "Lumina" Pinot Grigio  
7/17
- CHARDONNAY  
Robert Mondavi Private Selection 7/17
- SAUVIGNON BLANC  
Giesen 8/18
- RIESLING  
Hogue 6/15

### *red wine*

- PINOT NOIR  
Parducci 7/17  
Cavit 4/14
  - CABERNET SAUVIGNON  
Guenoc "G Series" 8/18
  - MERLOT  
Blackstone 7/17
  - MALBEC  
Portillo 7/17
  - CHIANTI  
Straccali 7/17
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# l a p o m m e

## F I N E D I N I N G

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### *appetizers*

STEAMED CLAMS 8

In a beer broth and served with garlic bread.

MINI GRILLED QUESADILLA 5

Pulled chicken, and Monterey Jack cheese folded in a flour tortilla and served with salsa and sour cream.

GRILLED FLAT BREAD PIZZA 6

With basil olive pesto, tomatoes, onion, feta cheese, and a balsamic drizzle.

GRILLED PITA 6

Topped with cream cheese, smoked salmon, apples, and capers.

### *soup*

GAZPACHO CUP 3

GAZPACHO BOWL 4

CHICKEN TORTILLA CUP 3

CHICKEN TORTILLA BOWL 4

### *side salads*

ICEBERG WEDGE 3

With blue cheese, bacon, and tomatoes.

ROMAINE 3

With cucumber, feta cheese, watermelon, onion, and almonds.

SPINACH 3

With hard boiled egg, bacon, and blue cheese.

### *salad dressing selections*

Caesar

Balsamic vinaigrette

1000 Island

Blue cheese

Catalina

Ranch

Fat free raspberry vinaigrette

Oriental sesame

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# l a p o m m e

F I N E D I N I N G

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## *pasta selections*

Served with choice of cup of soup or side salad.

FARFALLE AND ITALIAN SAUSAGE  
12

With onions, peppers, tomatoes, Parmesan cheese, and a vodka tomato cream sauce. Served with garlic bread.

LOBSTER RAVIOLIS 14

With sauteed shrimp, spinach, corn, and Parmesan cheese in a sherry cream sauce. Served with garlic bread.

## *salad dressing selections*

Caesar, balsamic vinaigrette, 1000 Island, blue cheese, Catalina, ranch, fat free raspberry vinaigrette, Oriental sesame

## *entree salads*

CHEF SALAD 12

Iceberg lettuce, hard boiled egg, tomato, cucumber, ham, turkey, and Swiss cheese.

BOULDER SALAD 12

With apples, almonds, blue cheese, onions, and bacon over greens with a scoop of chicken salad and a scoop of egg salad.

CAESAR SALAD with TOMATOES 12

With your choice of chicken breast or blackened shrimp.

ASIAN CHOP SALAD 12

Greens topped with Mandarin oranges, almonds, tomatoes, onion, cucumbers, chow mein noodles, and diced, grilled chicken breast.

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