

CURRENTS

French and American Cuisine

Restaurant

Lunch Menu

Currents is available to you Monday-Saturday for business meetings, rehearsal dinners, holiday celebrations, showers, birthday parties or any other occasion, large or small. Currents may also be reserved in advance for closed private parties on Sunday or during the week. Currents is now catering outside events and providing lunch boxes to go. Our **wine cellar** room downstairs is a perfect place for private dining and business programs. Consult with owner Robert Sims for further arrangements.

Pistachio Chicken Salad

Chicken breast encrusted in pistachios, baked, served over a bed of organic greens tossed in olive oil, balsamic vinegar, roasted bell pepper, avocado and crumbled blue cheese. **9.95**

Currents' Caesar Salad

Crisp Romaine lettuce tossed with grilled chicken or shrimp, Currents' Caesar dressing and Romano cheese, then topped with grilled breast of chicken. **8.95**

With grilled shrimp, **10.95**

Moroccan Chicken

Baked chicken breast rubbed with Moroccan spices, stuffed with feta cheese and served over roasted pine nut Couscous, with grilled vegetables. **10.95**

Calamari Salad

Breaded calamari rings fried to a golden crisp, tossed with red onions and roasted red bell peppers, served over a bed of baby lettuce, topped with Ranch dressing. **8.95**

Beef Ancho

Thinly sliced beef tenderloin sautéed with garlic, tomato, ancho pepper and cilantro, served in a brown sauce over truffled potatoes. **9.95**

Capellini with Tomato Sauce

Angel hair pasta tossed in marinara sauce of tomato, basil and garlic, topped with grated Parmesan cheese. **7.95**

With grilled chicken, **8.95**

Salad a la Currents

Five ounce filet mignon charred with grilled zucchini and squash, served over a bed of mixed lettuce and our house dressing. **12.95**

Crab Cakes Salad

Sautéed to a golden brown, topped with Dijon dressing over baby greens with tomato, green onions and asparagus. **9.95**

Smoked Saumon Salad

Baby lettuce, spinach and asparagus with hickory smoked salmon topped with dill sabayon dressing. **10.95**

Pesto Saumon

6 ounce saumon topped with pesto and served with a Buer Blanc sauce, horseradish, mashed potatoes and asparagus. **11.95**

Mediterranean Chicken

Grilled breast of chicken, sliced then tossed with red onions, basil, tomatoes, cheese and angel hair pasta. **8.95**

Saumon Provencale

Your choice of grilled or seared saumon topped with asparagus and haricot verts, olive oil, basil and lemon juice, over truffled potatoes. **11.95**

Crab Cakes

Sautéed to a golden brown then topped with poached eggs, smoked red bell pepper sauce and fresh basil. **10.95**

Currents' Ribeye

10 oz. Black Angus ribeye, grilled, served with potato frites, tossed in garlic and herbs. **11.95**

Grilled Vegetable Terrine

Layers of fresh eggplant, zucchini, squash, onions, tomato and mozzarella in olive oil with truffled potatoes over our house vinaigrette. **8.25**

Southwestern Chicken Salad

Breast of chicken encrusted with corn tortillas and herbs, topped with jalapeño cheese, baked and sliced over baby greens with tomato salsa dressing. **8.95**

Pasta Primavera

Bow tie pasta tossed with asparagus, julienne zucchini, haricot verts, olive oil, garlic, tomatoes, cream and Parmesan cheese. **8.95**

With grilled chicken, **10.95**

Tortellini

Ricotta cheese-filled pasta in a creamy sauce with Shiitake mushrooms, sun-dried tomatoes, basil and sliced red onions. **8.95**

With grilled chicken, **10.95**

Blue Cheese Meatloaf

Our twist on a southern classic, layered with blue cheese and topped with wild mushroom sauce. Served with mild horseradish, mashed potatoes and asparagus. **10.95**

Wild Mushroom Ravioli

Wild mushroom and cheese ravioli served with a gorgonzola bacon sauce. **10.95**

With chicken, **12.95** With shrimp, **15.95**

Small Caesar salad served only with an entrée**2.00**

French Onion Soup served only with an entréecup **2.95**; bowl **4.95**

Small house salad of organically grown baby lettuce with our vinaigrette dressing**2.75**