

LIME

Open for Dinner Nightly from 5:30PM
Closed Tuesday

LIME

**154 Larchmont Ave.
Larchmont, NY 10538**

**P: 914-833-3399
F: 914-833-1013**

Thank you for your inquiry about Lime's menu.

Lime's menu changes seasonally and offers daily specials. A full bar and complete wine list is available to complement your meal. Lime will prepare any menu selection for pick up. Private parties are always welcome and private luncheons are available. Please call with any questions.

LIME BRUNCH

Sundays 11:30 – 3:00

PRICE FIXED \$18

Includes Choice of Beverage, Appetizer and Main Course

Beverages

Mimosa, Bellini, Bloody Mary, Fresh Juices, Soda or Iced Tea

Appetizers

Terrine of House-Cured Gravlax and Herbed Cream Cheese
Fresh Fruit Cocktail
Trio of Herring: Tomato, Pickled and Mustard Dill
Soup of the Day
Spring Greens and Garden Vegetables with Bistro Dressing
Spring Bean Salad with Parmesan Cheese

Main Courses

Classic Eggs Benedict
Eggs Sardou: Artichokes, Spinach and White Truffle Oil
Frittata with Tomatoes, Goat Cheese and Basil
Omelette with Mushrooms, Onions and Cheddar Cheese
Grilled Chicken Paillard with Spring Greens, Fried Shallots and Herb-Chicken Jus
Cheese Tortellini with Roasted Mushrooms, Tomatoes, Leeks and Roasted Garlic Cream Sauce
Chopped Chicken Caesar Salad with Lime Caesar Dressing and Parmesan
The Lime Burger - Ground Sirloin with Cheddar, Crispy Onions and Chips
French Toast with Fromage Blanc, Mixed Berry Compote and Warm Maple Syrup
Warm Quiche Lorraine with Smoked Bacon and Gruyere Cheese

APPETIZERS

Maine Peckytoe Crabmeat Salad
With Guacamole, Gazpacho Coulis and Nachos \$12

Fresh Black Mission Figs and Herbed Goat Cheese
Baby Lettuces and Fig-Balsamic Vinaigrette \$11

Prince Edward Island Mussels with Spicy Coconut Curry Broth \$9

Marinated and Grilled Quail with Warm Beluga Lentils
BBQ Vinaigrette \$10

Chilled Foie Gras au Torchon
Summer Berry Compote, Balsamic Reduction and Toasted Brioche
2 oz Sweet Wine Accompaniment \$6

Salad of Greens, Garden Vegetables and Bistro Dressing \$8

Yellowfin Tuna Tartare, Red Tobikko Caviar, Wasabi Vinaigrette
And Wakame Seaweed Salad \$12

MAIN COURSES

Grilled Yellowfin Tuna Niçoise
String Beans, Fennel, Potatoes, Olives, Capers, Tomatoes,
Hard Boiled Eggs & Anchovies \$24

Medallions of Antelope with Black Pepper Spaetzle, Baby Carrots
Sun-Dried Cherry Oyster Mushroom Sauce \$31

Sautéed Soft Shell Crabs with a Summer Salsa of
Sweet Corn, Grapes, Cucumbers, Celery and Roasted Red Peppers
Lime-Cilantro Aioli \$25

Chinese Five-Spiced Duck Breast
Jasmine Rice with Lentils, Baby Bok Choy and Plum Wine Jus \$24

Citrus Halibut: Orange Crust, Lime Risotto and
Lemon Nage \$23

Grilled Tournefos of Hereford Beef
Roasted Garlic Potato Puree, Swiss Chard and Crispy Onions \$28

Pan Roasted Free Range Chicken
Baby Artichokes, Chick Peas, Arugula, Garlic Confit, Grape Tomatoes
And Basil Oil \$19

Chilled Lobster
Tabbouleh Salad, Baby Frisée and Tropical Fruit Vinaigrette \$30

SIDE DISHES: Sautéed String Beans & Toasted Almonds Sautéed Greens
Baby Artichokes, Chick Peas & Arugula Garlic Mashed Potatoes

Chef: Jonathan Dorf