

The 3rd Corner

897 S Coast Highway 101 · +17609422104 · Updated: Jan 14, 2026

[View online menu](#)



SALADS 6

House	\$7.00
marinated tomatoes, olives, parmesan, basil vin	
Wild Arugula	\$7.00
pickled red onion, egg, croutons, tomatoes, balsamic vin	
The Kitchen Sink	AVAILABLE OPTIONS
spinach, pickled red onion, white beans, shaved beets, tomatoes, carrots, avocado, sunflower seeds, buttermilk ranch	
	\$7.00
	\$12.00
Goat Cheese	AVAILABLE OPTIONS
mixed greens, macadamia nuts, cranberries, pomegranate vin	
	\$7.00
	\$12.00
Butter Lettuce	AVAILABLE OPTIONS
apples, grapes, candied pecans, blue cheese, apple cider vin	
	\$7.00
	\$12.00
Classic Caesar	AVAILABLE OPTIONS
white anchovies available upon request	
	\$7.00
	\$12.00

SALADS - ADD-ONS 5

Chicken	\$3.00
Shrimp	\$4.00
Smoked Salmon	\$6.00
Duck Confit	\$7.00
Grilled Salmon	\$8.00

SMALL PLATES 9

Soup Of The Day	\$6.00
Olive Sampler	\$7.00
3rd Corner Fries	\$5.00

Sundried Tomato Hummus	\$11.00
marinated feta, olives, crostini	
Baja Shrimp Ceviche	\$10.00
jalapenos, avocado, salsa, tortilla strips	
Grilled Shrimp Skewer	\$12.00
watermelon basil salad, lemon aioli	
Smoked Salmon Plate	\$14.00
capers, pickled onion, egg, cornichons, creme fraiche, toast	
Grilled Fish Tacos	\$14.00
savoy cabbage-jalapeno slaw, jalapeno aioli, black bean salad	
Charcuterie Plate	\$11.00
salami tartuffo, chicken liver mousse, toast	

SEAFOOD ⁴

Prince Edward Island Steamed Mussels	\$18.00
white wine, garlic, butter, 3rd corner fries, lemon aioli	
Pan Roasted Salmon	\$20.00
caramelized onion potato cake, spinach, tomato-fennel confit	
Grilled Mahi Mahi	\$20.00
yellow curry, bok choy, mushrooms, fingerling potatoes, thai basil	
Pan Seared Sea Scallops	\$21.00
tomato, garlic, olives, green beans, roasted potatoes, beurre blanc	

MEAT & POULTRY ⁵

Duck Confit	\$18.00
white bean cassoulet, whole grain mustard sauce	
Pan Roasted Free-range Chicken	\$18.00
butternut squash, parsnips, mushrooms, spinach, gnocci, truffle jus	
Pan Roasted Pork Chop	\$18.00
butternut squash puree, kale, apple chutney, spicy apple gastrique	
Braised Beef Short Rib	\$18.00
mashed potatoes, green beans, carrots, cipolini onion, demi glaze	
New York Steak	\$24.00
garlic herb butter, potatoes, au gratin, roasted brussels	

PASTA ⁶

Farro Risotto	\$16.00
butternut squash, spinach, red pepper, lemon butter, parmesan	
Mushroom Linguini	\$16.00
tomato ragu, tomatoes, basil, parmesan	
Mushroom & Asparagus Risotto	\$16.00
mascarpone, parmesan, white truffle oil	
Grilled Chicken Penne	\$16.00
bacon, tomatoes, roasted garlic, boursin cream sauce, parmesan	
Shrimp Linguini Arrabbiata	\$17.00
bacon, tomato, garlic, capers, white wine, chili flakes, parmesan	
Chicken Sausage Penne	\$18.00
pesto cream sauce, red peppers, parmesan	

SANDWICHES 3

Ham & Brie	\$12.00
levain bread, caramelized onions, dijon, 3rd corner fries	
Grilled Chicken Breast	\$12.00
ciabatta, goat cheese, boursin, pesto, tomato tapenade, fries	
3rd Corner Burger	\$12.00
aged cheddar, tomato onion jam, bacon, romaine, lemon aioli, fries	

CHEESE 4

Artisan Cheese Plate	\$15.00
dried apricots, date jam, pecans, apples, baguette	
Cheese & Salami Plate	\$14.00
dried apricots, date jam, pecans, apples, baguette	
Baked Humboldt Fog	\$14.00
sauteed mushrooms, toasted brioche	
Baked Brie In A Puff Pastry	\$11.00
roasted garlic, asparagus, mixed greens	