

Entrées

Saumon Provencale

Seared Norwegian saumon topped with crisp asparagus, haircot verts, red onions, bell pepper and tomatoes in an olive oil, basil, and lemon juice vinaigrette over truffled potatoes.

13.95

Grilled Saumon with sauteed spinach instead of potatoes

13.95

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.

11.95

Beef Bourguignon

Classic French Stew, beef tenderloin braised in cabernet sauvignon and beef stock paired with button mushrooms, carrots, pearl onions, and served with mild horseradish mashed potatoes.

12.95

Grilled Tilapia

A Grilled tilapia filet over wild long grain rice topped with an avacodo and tri-color bell pepper relish with lime and fresh cilantro and steamed broccoli.

11.95

Moroccan Chicken

Baked chicken breast rubbed with Moroccan spices stuffed with feta cheese and served over roasted pine nut Couscous with grilled vegetables and topped with cilantro oil.

10.95

Wild Mushroom Ravioli

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

11.95

add chicken - 13.95 add shrimp - 16.95

Currents Ribeye

10 oz. Black Angus ribeye grilled, served with pomme frites.

14.95

Tortellini

Ricotta cheese filled pasta in a creamy alfredo sauce with mushrooms, sun-dried tomatoes, basil and sliced red onion.

9.95 with chicken 11.95

Mediterranean Chicken

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

9.95

Crab Cakes

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

11.95

Pesto Saumon

Baked Norwegian saumon topped with basil pesto and served with a Buer Blanc sauce, horseradish mashed potatoes and grilled asparagus.

13.95

Capellini with Tomato Sauce

Angel hair pasta tossed in tomato basil and garlic marinara topped with grated Parmesan cheese.

7.95 With grilled chicken, 9.95

Pasta Primavera

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

10.95 With grilled chicken, 12.95

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. Consult with owner Christopher Stephens for further arrangements.

Pistachio Chicken Salad

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

11.95

Pecan Chicken Salad

A chicken breast encrusted with pecans served over a bed of mixed greens with a cranberry citrus vinaigrette and topped with crumbled blue cheese, candied pecans, Bosc pears, and dried cranberries.

12.95

Currents' Caesar Salad

Crisp Romaine tossed with Currents' Caesar Dressing and Romano cheese with grilled chicken.

8.95

Grilled Shrimp 12.95

Salad a la Currents

Five ounce Black Angus filet served with grilled zucchini and squash, served over a bed of mixed greens with our chive vinaigrette dressing.

14.95

Southwestern Chicken Salad

Breast of chicken encrusted with red corn tortillas and herbs, sliced, and topped with jalapeño cheese, and tomato salsa served over mixed greens tossed in Currents Caesar Dressing..

9.95

Calamari Salad

Breaded calamari fried to a golden crisp served over mixed greens and topped with Ranch Dressing, red onions, and roasted red bell peppers.

9.95

Crab Cakes Salad

Crab Cakes sautéed to a golden brown, topped with Dijon dressing over baby greens with tomato, and blanched asparagus.

9.95

Smoked Saumon Salad

Smoked Saumon sliced over a bed of mixed greens and topped with asparagus, capers and served with a dill sabayon dressing.

12.95

Grilled Vegetable Terrine

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

8.95

Small Caesar salad served only with an entree.....	3.00
French Onion Soup and soup du jour.....	4.95
Small house salad of mixed greens with onion, tomato, feta cheese our vinaigrette dressing.....	3.75

Warning

Contains or may contain raw or uncooked ingredients. Consuming raw or uncooked meats, poultry, seafood, or eggs may increase your risk of food bourn illness, especially if you have a medical condition.