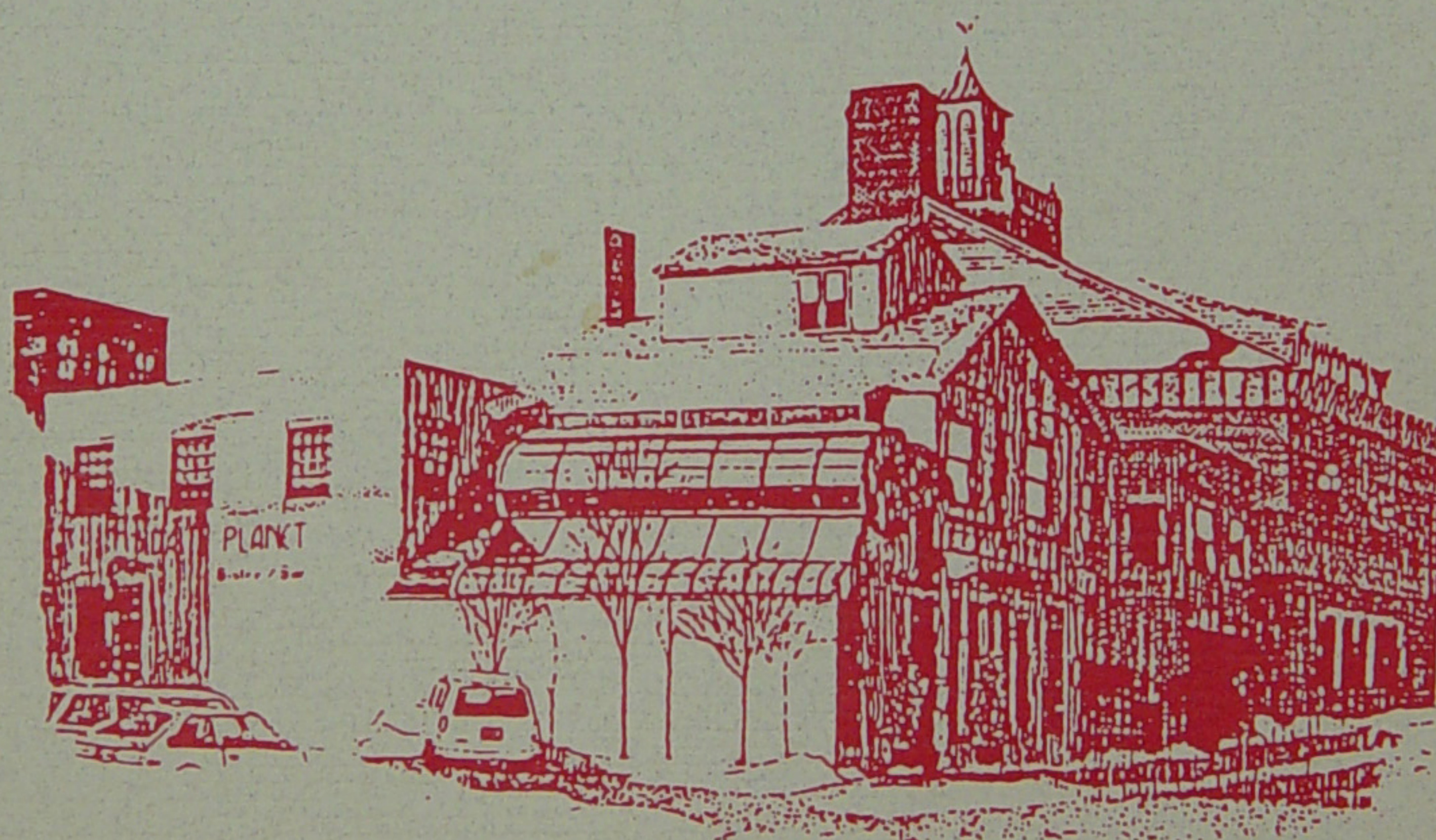


# THE DAILY PLANET



SERVING LUNCH DINNER AND WEEKEND BRUNCH  
15 Center St. 862-9647



## Appetizers

SOUP DU JOUR	
cup with crackers	\$2.25
bowl with housebaked bread	\$3.25
CAESAR SALAD the classic, small or large	\$2.95/\$4.50
FIELD GREEN SALAD with balsamic or roasted garlic vinaigrette	\$3.50
COMPOSED SALAD of organic greens, sweet garlic, bacon lardons, croutons & roquefort cheese	\$4.75
CHILLED SPICY NOODLES tossed in our Szechuan peanut sauce with crisp vegetables	\$4.75
KOREAN VEGETABLE PANCAKE with spicy dipping sauce	\$4.75
SUNDRYED TOMATO TAPENADE with housemade flat bread	\$3.95
THAI SQUID SATAY with spicy slaw & tamarind dipping sauce	\$6.50

## Light Entrees

SMOKED SALMON FLATBREAD PIZZA with horseradish creme fraiche and dill	\$7.50
TURKEY BACON & BOURSIN SANDWICH on toasted 12-grain bread	\$6.50
CHICKEN FAJITA marinated chicken breast grilled and served with twin salsas and warm flour tortillas	\$6.25
ALL-NATURAL PLANET BURGER from Laplatte River Angus Farm, Shelburne, with melted cheddar cheese and roast potatoes	\$5.95
GRILLED CHICKEN BREAST CLUB SANDWICH with black pepper mayonnaise and spiced corn salad on toasted 12-grain bread	\$6.25
PLANET ENCHILADAS corn tortillas rolled with spiced beans, corn, and sweet potatoes topped with jack cheese and tomatillo salsa	\$5.95

# THE DAILY PLANET

## NIGHTLY SPECIALS

### Soups

Moroccan Lentil	
OR	
Cream of Celeriac	cup 2.25 bowl 3.25

### Appetizers

Prince Edward Island Mussels	
steamed in Thai orange curry w/ cilantro	6 <sup>50</sup>
Grilled Portabella Mushrooms w/ Ricotta and Parmesan cheeses, green beans and Extra Virgin olive oil	6 <sup>50</sup>

### Entrées

Pan roasted Atlantic Salmon w/ Artichoke risotto, oven-cured tomatoes + rosemary	14 <sup>50</sup>
Creole Pork Chops w/ sweet potato gratin and roasted parsnips	13 <sup>50</sup>

### Tonight's Provençal Stew

Salmon, Shark, Squid, Mussels, + Scallops

### Wine Feature

Deer Valley Merlot	3 <sup>75</sup> gl	14 <sup>00</sup> btl
Montevina Chardonnay	4 <sup>25</sup> gl	



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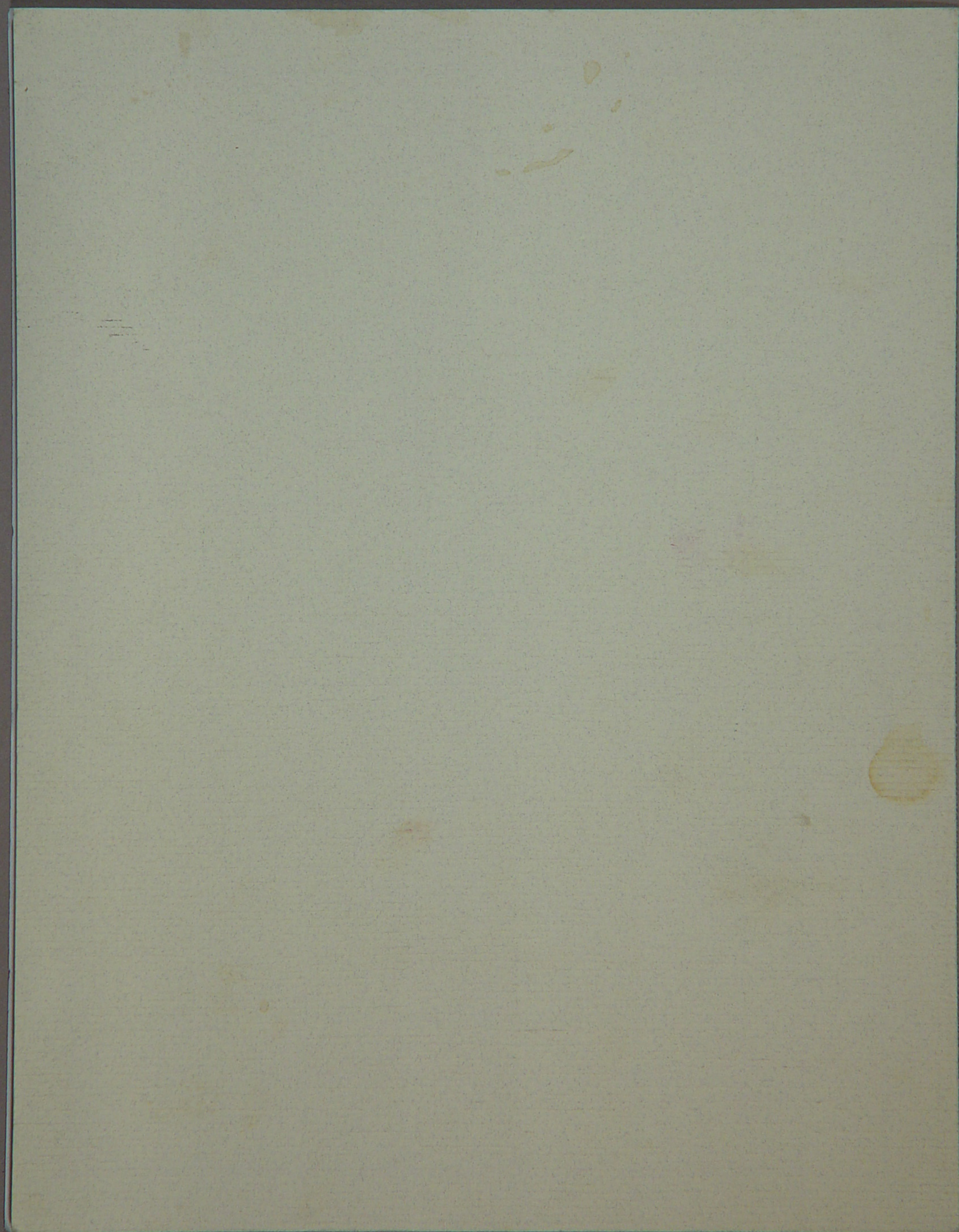
## Entrees

HARVEST VEGETABLES a market selection of fresh vegetables served with rice or mashed potatoes and drizzled with rosemary oil	\$12.95
HERB CRUSTED RACK OF LAMB on mashed potatoes with slow roasted garlic and preserved lemon jus	\$18.25
PROVENÇAL SEAFOOD STEW with fennel, olives, tomatoes and grilled crouton in a rich saffron broth with aioli	\$13.75
MOROCCAN VEGETABLE SAUTÉ sautéed spinach, tomato, chick peas, and eggplant served with almond couscous and spicy harissa	\$10.95
DRY RUBBED & GRILLED FLANK STEAK on mashed potatoes with caramelized onion & spicy blackened tomato butter	\$13.95
FAR EAST CHICKEN BREASTS roasted with shiitake mushrooms, served with steamed rice and a ginger-plum glaze	\$13.75
POTATO CRUSTED ATLANTIC SALMON on French lentils with forest mushrooms & red wine	\$14.50
GRILLED MAHI MAHI FILET on green chile rice with sweet carrots & smoky tomatillo salsa	\$13.95
THAI ROASTED PORK LOIN CHOP with steamed rice & green curry with basil	\$14.25

## Pastas

LINGUINE ROMESCO with artichoke hearts, capers and picholine olives with a sauce of roasted red peppers, tomatoes and toasted almonds	\$12.25
GREEK SEAFOOD PASTA scallops, shrimp, feta cheese, roast tomato, and spinach with a lemon fumet tossed with fresh black pepper fettuccine	\$13.25
LIME AND LAGER CHICKEN simmered in lager beer, lime juice, tomatoes and garlic, finished with cream and served with fresh black pepper fettuccine	\$12.25
QUATTRO FROMAGGI RAVIOLIS served on tomato-oregano coulis with eggplant napoleon	\$13.25
FARFALLE MONTRACHET a rich broth of forest mushrooms & roast vegetables tossed with bow tie pasta, fresh herbs & aged cheese	\$12.50







# THE DAILY PLANET

## NIGHTLY SPECIALS

Soups - Corn + Pepper  
Chowder  
Moroccan  
Vegetable

Mountainview Chard  
gl. \$4.00 / btl 15.00

Special App - Stellar Salad. roasted red peppers,  
spaghetti squash, spinach and goat  
cheese w/ walnuts and mustard vinaigrette.  
5.95

### Special Entrees

③ Grilled Breast and roast leg of duck with a  
curried peanut sauce served w/ Basmati rice  
and lemongrass cucumbers. 13.95

④ Sardinian Lamb - simmered with olives, tomatoes,  
raisins and capers, served with panfried greens  
and Couscous. 14.50

⑤ Caribbean Style Swordfish - panfried with  
a piquant spice crust and served with fresh  
pineapple salsa and grilled sweet potatoes. 14.25

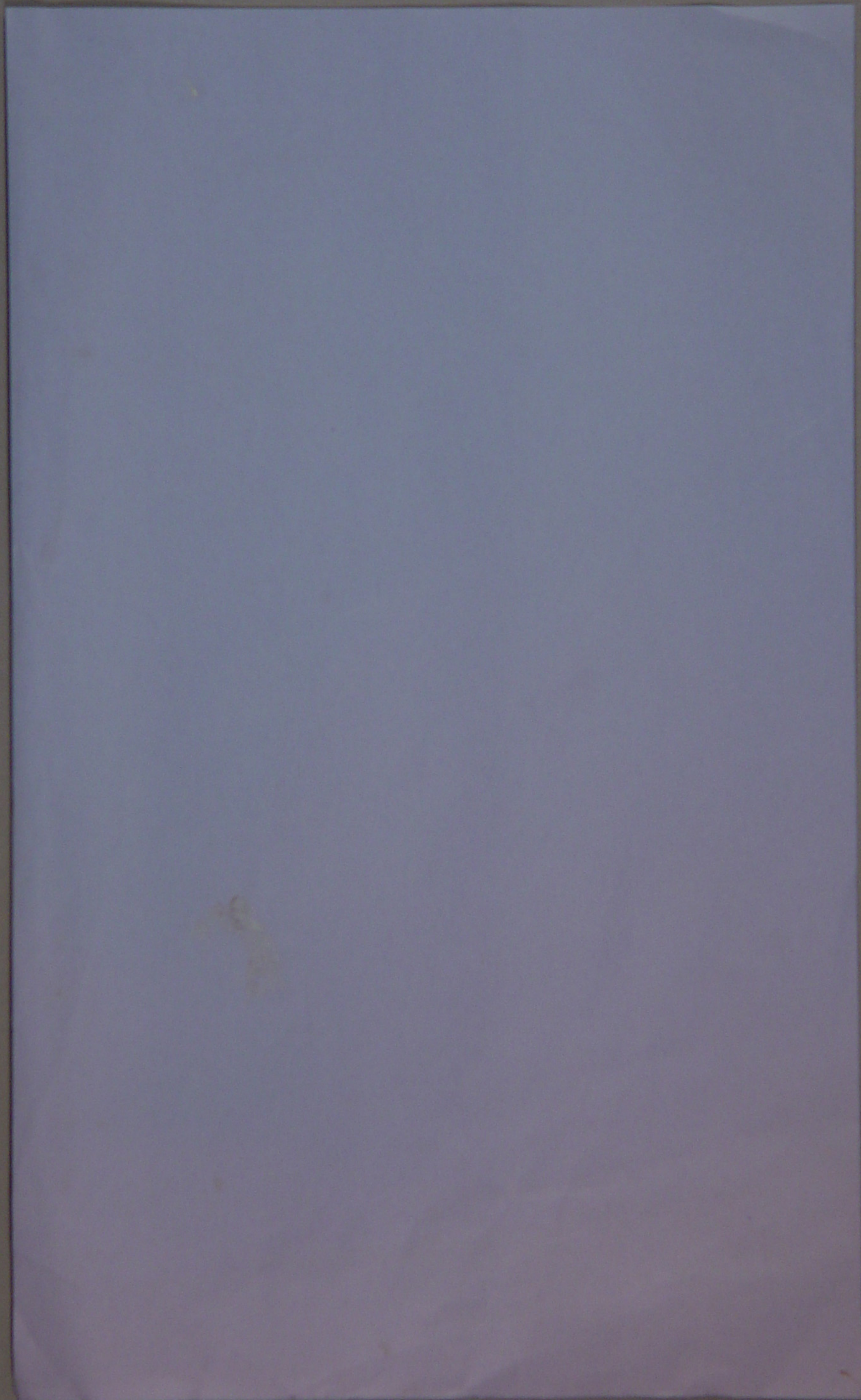
⑥ Beef Stirfry - with assorted vegetables  
and a spicy hoisin sauce served over  
rice. 11.50

VIET wok - Shank, marin

Save room for our homemade desserts!

Saturday Feb. 19th







# RESTAURANT ♦ BAR ♦ SOLARIUM



D A I L Y



See Wine **Specials**  
On The Nightly  
Specials Sheet

## Wines By The Glass

Rex Hill Pinot Noir, Oregon 1991	\$4.75	Bonny Doon Vin Gris De Cigare 1992	\$4.75
Jacob's Creek Cabernet Sauvignon, Aus. 1990	\$4.50	Columbia Chardonnay, Wash, St. 1991	\$4.50
Los Vascos Cabernet Sauvignon, Chile 1991	\$4.00	R.H. Phillips Chardonnay 1992	\$4.00
Montepulciano D'Abruzzo, Masciarelli	\$3.75	Sauvignon Blanc, Dom. De Colombet 1992	\$4.00
Walnut Crest Merlot, Chile 1991	\$3.25	Pinot Grigio, La Villa 1991	\$3.25

If you have any questions, comments  
or special wines you may like on the  
menu, please let us know. Thank you.

## Red Wine

### America

Clos Du Val Cabernet Sauvignon 1989	\$31.00
Sky Zinfandel 'Estate' 1990	\$28.50
Saintsbury Pinot Noir 1991	\$27.00
	Half \$14.50
Markham Merlot 1991	\$26.00
Clos Du Bois Merlot 1990	\$24.50
Edmonds St. John Les Cotes Sauvages 1991	\$20.00
Bonny Doon Big House Red 1991	\$18.00
Ravenswood Zinfandel, Vintner's Blend 1991	\$16.50
Rex Hill Pinot Noir, Oregon 1991	\$15.50
Dom. Madeleine Cabernet Sauvignon 1991	\$15.00

### Italy

Salice Salentino Riserva, Taurino 1988	\$19.00
Santa Cristina Chianti, Antinori 1991	\$17.00
Montepulciano D'Abruzzo, Masciarelli 1990	\$12.00

### France

Ch. Fon De Sergay, Bordeaux Superieur 1990	\$15.50
Ch. De Gourgazaud, Minervois 1990	\$13.50
Syrah Georges Duboeuf 1992	\$11.00

### Chile

Los Vascos Cabernet Sauvignon 1991	\$16.50
Walnut Crest Merlot 1991	\$11.50

### Australia

Rosemount Shiraz 1992	\$18.00
Jacob's Creek Cabernet Sauvignon 1990	\$13.50

## White Wine

### America

Bonny Doon Il Pescatore 1991	\$28.00
Matanzas Creek Sauvignon Blanc 1991/1992	\$25.50
Saintsbury Chardonnay 1991/1992	\$25.00
	Half \$14.00
Sonoma-Cutrer Chardonnay, RRR 1991	\$24.00
Williamsburg Winery Chardonnay Virginia 1992	\$21.00
Bonny Doon Vin Gris De Cigare 1991	\$19.00
Ferrari-Carano Fumé Blanc 1992	\$19.00
Silverado Sauvignon Blanc 1992	\$18.00
Rex Hill Pinot Gris, Oregon 1991	\$15.50
Columbia Chardonnay, Wash. St. 1991	\$15.00
R.H. Phillips Chardonnay 1992	\$13.50
Fetzer Gewurztraminer 1992	\$13.00

### Italy

Vernaccia Di San Gimignano, Querico 1991	\$20.00
Pinot Grigio, La Villa 1991	\$11.50

### France

Macon-Villages, Cuvée Kermit Lynch 1992	\$20.00
Pinot Blanc, Trimbach 1990	\$18.00
Sauvignon Blanc, Dom De Colombet 1992	\$13.50
Dom. De Lenthéric, Pays De L'Herault 1992	\$11.00

### Australia

Black Opal Chardonnay 1992	\$18.00
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## Sparkling Wine

Dom Perignon 1985	\$98.00
Perrier-Jouet Grand Brut	\$48.00
Domaine Chandon, Blanc De Noirs	\$28.00
Codorniu Brut Classico	\$17.00
	Half \$ 9.00

## Planet Brews

### On Tap

Otter Creek Copper Ale	\$2.50/\$3.50	Bass Ale	\$2.75/\$3.75	Budweiser	\$1.50/\$2.25
Long Trail Ale	\$2.50/\$3.50	Guinness Stout	\$3.00/\$4.00	Bud Light	\$1.50/\$2.25
Newcastle Brown Ale	\$2.75/\$3.75	Labatt's Blue	\$1.75/\$2.50		

### Bottled

Budweiser	\$2.25	Molson Export	\$2.75	Dos XX	\$3.50
Rolling Rock	\$2.25	Heineken	\$3.50	Becks	\$3.50
Miller Lite	\$2.25	Amstel Light	\$3.50	Guinness Stout	\$3.75

### Non - Alcoholic

Sharp's or O'Doul's	\$2.25	Kaliber or Clausthaler	\$2.75
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## SOUPS, SALADS & APPETIZERS

**Soup du jour**  
cup with crackers \$1.95  
bowl with homemade bread \$2.95

**House Salad** \$3.25  
choice of dressings:  
mustard vinaigrette,  
creamy parmesan,  
sesame vinaigrette,  
lemon garlic

**Caesar Salad** \$2.95/\$4.50  
the classic, small or large

**Cold and Spicy Noodles** \$4.50  
tossed in our Szechuan  
peanut sauce

**Korean Vegetable Pancake** \$4.25  
with spicy dipping sauce  
w/ shrimp \$5.95

**Corn Cakes** \$4.95  
with black bean, chipotle salsa  
& cilantro creme fraiche

**Onion Flatbread** \$1.75

**Greek Spinach Salad** \$3.75/\$5.75  
with feta, cucumbers, tomatoes,  
peppers, calamata olives & red  
onion with a lemon garlic dressing

**Sundried Tomato** \$3.75  
**Tapenade**  
with flatbread

**Artichoke** \$5.75  
**Parmesan Spread**  
served with apple wedges  
and crackers

### NACHOS

- jalepeños \$.50 - extra vegetables \$.75 -

**Monterey Jack Cheese** \$3.50

**Bean & Cheese** \$3.75

**Chicken, Cheese & Vegetable** \$5.75

**California** \$4.75  
with assorted vegetables & cheese

### LIGHT ENTREES

**Chicken Fajita** \$6.25  
grilled marinated chicken served with  
twin salsas and a warm flour tortilla

**Vegetarian Fajita** \$5.75  
with spiced beans, rice, corn relish and  
a warm flour tortilla

**Japanese Chicken Salad** \$6.50  
grilled chicken breast with noodles, julienne  
vegetables and spinach with a sesame vinaigrette

**Smoked Salmon Flatbread Pizza** \$6.95  
with horseradish creme fraiche and dill

**All Natural Planet Burger** \$5.95  
from Laplatte River Angus Farm, Shelburne,  
with roasted potatoes

**Marinated Chicken Breast Sandwich** \$5.75  
with lettuce, tomato and red pepper aioli

**Planet Chicken Parmesan** \$9.95  
chicken breasts layered with ratatouille and  
aged Italian cheese, served with fettuccine

**Vermont Cheddar Quesadilla** \$6.95  
with avocado, beans and corn, served  
with chipotle salsa

### BURRITOS

- jalepeños \$.50 -

**Chicken & Cheese** \$5.95

**California** \$4.95

**California & Chicken** \$5.95

**California & Bean** \$5.25

**Emily's Burrito** \$5.95  
chicken, spinach, cheddar, & mushrooms

**Kitchen's Favorite** \$5.50  
spiced beans, cheddar, julienne  
vegetables & corn relish

**Campesino** \$5.50  
vegetables, spinach, cheese & rice

### PASTA

**Greek Seafood Pasta** \$12.95  
shrimp, scallops, roast tomato, feta and  
spinach with a lemon seafood stock served  
on black pepper fettuccine

**Fusilli** \$9.50  
tossed with anchovies, garlic, parsley, capers  
and chili flake

**Roast Duck Pasta** \$12.95  
buckwheat pasta with roast duck, shiitake mushrooms,  
julienne vegetables and spinach tossed with sesame  
seeds and a light hoisin broth

**Neopolitan Style Baked Stuffed Shells** \$11.50  
cheese filled pasta shells baked with a sauce  
of tomatoes, sausage and raisins

**Pasta Gnocchi** \$10.95  
tossed with whitebeans, artichoke hearts, olives,  
roast peppers, greens and ricotta salata

### ENTREES

**Thai Chicken** \$10.75  
**and Green Beans**  
simmered in coconut milk with  
green curry and peanuts

**Garlic Lamb Sauté** \$13.95  
with shiitake mushrooms,  
peppers, spinach and plenty  
of garlic, served with a  
crispy fried noodle cake

**Potato Crusted Salmon** \$13.95  
with grilled vegetables and  
lemon garlic Vinaigrette

**Vietnamese Seafood** \$11.95  
fresh choice seafood stirfried  
with a sauce of ginger,  
lemongrass and cilantro,  
served with cellophane noodles

**New York Strip** \$13.75  
with butter milk red onion rings  
and a horseradish sauce

**Sauteed Chicken Breasts** \$12.95  
with prosciutto, mushrooms,  
marsala & blue cheese served with  
roast potatoes and panfried greens

**Moroccan Vegetable Sauté** \$9.95  
sautéed spinach, tomato,  
chickpeas and eggplant, served  
with almond couscous  
and spicy harissa

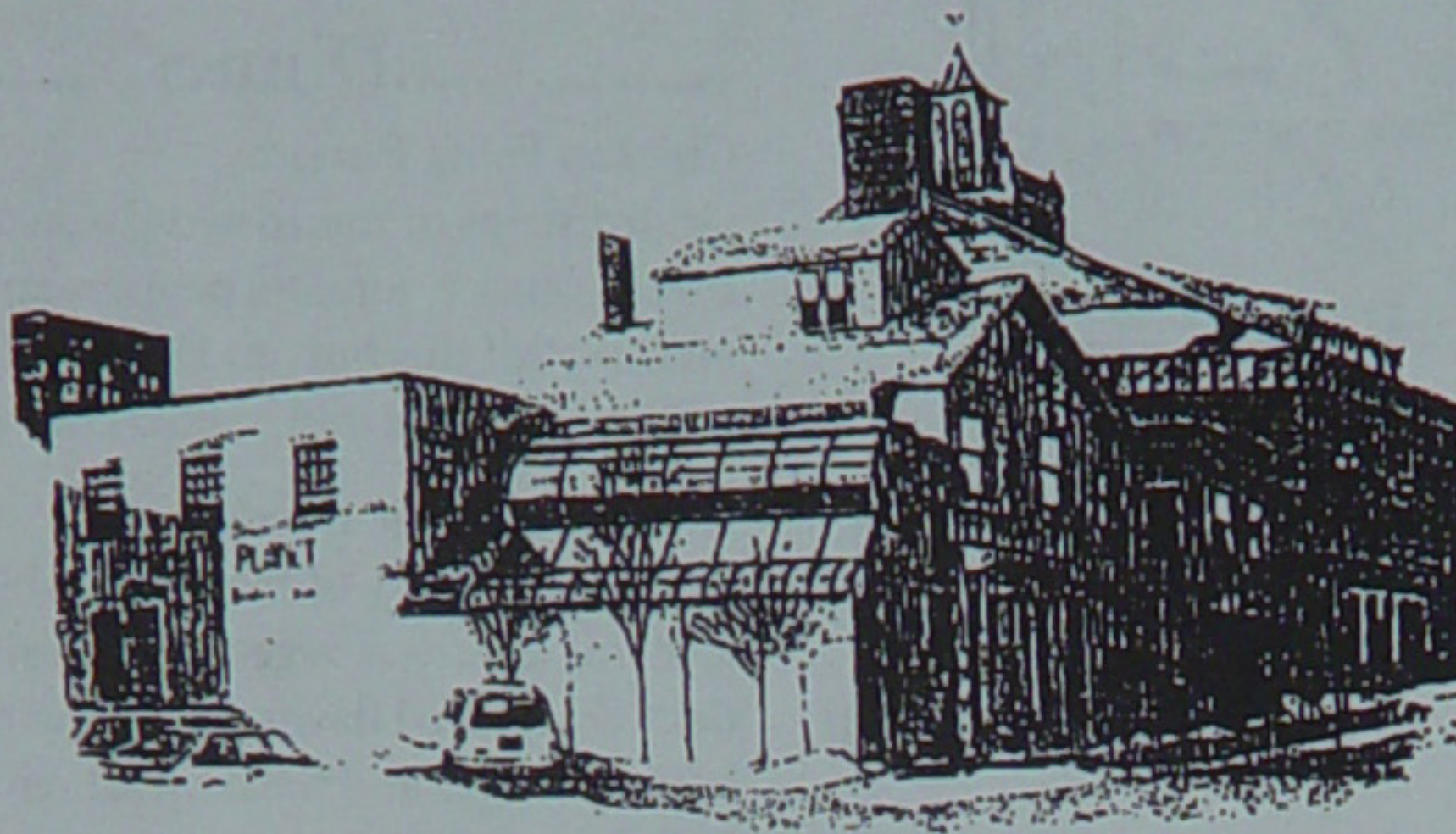
**Karen's Santa Fe Chicken** \$13.95  
chicken breasts stuffed with  
Vermont goat cheese, sauced with  
a puree of chilies,  
citrus and black beans, with  
grilled sweet potato

Also offering half order \$9.95



# THE DAILY PLANET

## RESTAURANT, BAR, SOLARIUM



*FOR GLOBAL FARE THAT'S OUT OF THIS WORLD  
SERVING LUNCH AND DINNER YEAR ROUND  
WEEKEND BRUNCH SEPTEMBER — MAY*

OFF THE MARKETPLACE ▲ 15 CENTER STREET BURLINGTON VT ▼ 862-9647

### Sample Lunch Menu

— lunch menu changes daily —

- **Japanese Chicken Salad** \$6.50  
grilled chicken breast with noodles, julienne vegetables & spinach with a sesame vinaigrette
- **Emily's Burrito** \$5.95  
chicken, spinach, cheddar & mushrooms
- **All Natural Planet Burger** \$5.95  
from Laplatte River Angus Farm, Shelburne, with daily toppings
- **Thai Chicken & Green Beans** \$6.25  
simmered in coconut milk with green curry & peanuts
- **Chicken Souvlaki** \$5.75  
grilled chicken breast on pita bread with chopped tomato, red onion, lettuce & tzatziki sauce
- **Warm Pasta Salad** \$5.75  
mostaccioli tossed with roasted eggplant, olives, tomato, spinach & feta cheese
- **Greek Spinach Salad** \$3.75/\$5.75  
with feta, cucumbers, tomatoes, peppers, calamata olives & red onion with a lemon garlic dressing

### Sample Brunch Menu

- **Mexican Eggs** \$5.50  
scrambled with green chili's, tomatoes, & cheddar cheese, rolled in a flour tortilla, with spiced beans & homefries
- **Two Eggs- as you like them**  
with toast & homefries \$3.95  
add bacon, sausage or Vermont ham \$4.95  
one egg \$2.95/\$3.25
- **French Toast** \$4.75  
made with Portuguese sweet bread and served with Vermont maple syrup special toppings change daily
- **Eggs Benedict Arnold** \$5.75  
served on a herb biscuit with broccoli, Vermont ham, and sweet red pepper hollandaise, with homefries
- **Omelette du jour** \$5.75
- **Fresh Fruit, Granola & Yogurt** \$3.50
- **Smoked Salmon Flatbread Pizza** \$6.95  
with red onion, dill, & horseradish creme fraiche
- **Daily sweet breads & pastries**
- **Plus, lunch items available**

### Sample Dinner Menu

- **Karen's Santa Fe Chicken** \$13.95  
chicken breast stuffed with Vermont goat cheese, sauced with a puree of chilies, citrus & black beans, with grilled sweet potatoes lighter style: one breast \$9.95
- **Greek Seafood Pasta** \$12.95  
fettuccine tossed with shrimp, scallops, roast tomato, feta & spinach in a lemon seafood stock
- **New York Strip** \$13.75  
with butter milk, red onion rings and a horseradish sauce
- **Potato Crusted Salmon** \$13.95  
with grilled vegetables and lemon garlic vinaigrette
- **Roast Duck Pasta** \$12.95  
buckwheat pasta with roast duck, shiitake mushrooms, julienne vegetables and spinach tossed with sesame seeds & a light hoisin broth
- **Moroccan Vegetable Sauté** \$9.95  
Sautéed spinach, tomato, chickpeas and eggplant, served with almond couscous and spicy harissa

### Sample Light Menu

- **Cold & Spicy Noodles** \$4.50  
tossed in our Szechuan peanut sauce
- **Thai Shrimp Salad** \$6.25  
grilled shrimp, crispy fried noodles, julienne vegetables & peanuts in a spicy lime chili dressing
- **Vegetarian Fajita** \$5.75  
with spiced beans, rice, corn relish and a warm flour tortilla
- **Caesar Salad** \$2.95/\$4.50  
the classic, small or large
- **Assorted Nachos & Burritos**  
with your choice of monterey jack, cheddar, chicken, black beans, fresh vegetables & jalapeños
- **Homemade Soups**  
cup with crackers \$1.95  
bowl with bread \$2.95

### Sample Small Dishes

- **Sundried Tomato Tapenade** \$3.75  
with flatbread
- **Korean Vegetable Pancake** \$4.25  
with spicy dipping sauce  
with shrimp \$5.95
- **Artichoke Parmesan Spread** \$5.75  
served with apple wedges & crackers
- **Onion Flatbread** \$1.75





## FEATURING AUTHENTIC MEXICAN AND SOUTH- WESTERN CUISINE

### .....Appetizers .....

**Mexican Firecrackers** \$4.95  
Cheese stuffed jalapenos battered and fried golden brown. Served with ranch dressing. Es muy caliente!

**Queso Fundido** \$4.25  
Spicy Mexican chorizo sausage or chunks of chicken baked with cheddar and monterey jack cheese, jalapenos and tomatoes with three warm flour tortillas and sour cream on the side

**Mexican Pizza** \$5.95  
A flour tortilla crust filled with black beans and topped with your choice of beef, chicken or chorizo, our spicy red sauce, mixed cheeses, black olives and green peppers

**Taquito** \$3.95  
Four flour tortillas stuffed with beef or chicken and cheese then fried until crisp. Served with our red sauce and sour cream.

### Nachos... of course!

Cheese and jalapenos \$2.95/3.95  
Veggie, cheese & jalapenos \$3.95/4.95  
Beef or chicken \$4.95/5.95  
Buenos \$4.95/5.95  
(chili, refried beans, veggies, cheese, sour cream, guacamole & jalapenos)

### .....Soups & Salads ....

**Black Bean Soup** \$2.50/3.50  
**Trail Drive Chili** \$2.50/3.50  
**Guacamole Salad** \$5.95  
**House Salad** \$2.95  
Made in a delicious flour tortilla bowl filled with lettuce, and topped with cheese, tomatoes, green peppers and olives.

**Taco Salad** \$5.95  
Beef or chicken

### .....For Kids Only .....

**Chimidog** \$1.99  
**Kids Nachos or Quesadillas** \$1.99  
**Chicken Fingers** \$1.99  
**Tacos** \$1.99



### .....Lunch .....

**Luncheon Burrito** \$3.95  
A burrito stuffed with your choice of beef, chicken or chorizo, cheese, lettuce and tomato. Served with rice and refried beans.

**Luncheon Quesadilla** \$4.75  
A folded flour tortilla stuffed with cheeses, fresh veggies and grilled with your choice of chicken, beef or chorizo. Served with rice and refried beans.

**Luncheon Chimichanga** \$3.95  
Our deep-fried flour tortilla filled with your choice of meat filling, cheese and refried beans. Topped with our special sauce and served with rice and beans.

**Grilled Chicken Burrito Sandwich** \$4.95  
This soft flour tortilla is filled with marinated grilled chicken, lettuce, tomato and cheeses. Served with spicy curly fries.

**Texas Burger** \$4.25  
6 oz. of lean ground beef mesquite grilled and topped with chili and cheeses. Served on a bulkie roll with lettuce, tomato and spicy curly fries.

**Barbeque Chicken Sandwich** \$4.95  
A mesquite grilled boneless chicken breast smothered in our barbeque sauce. Served on a bulkie roll with lettuce, tomato and spicy curly fries.

### .....Desserts .....

**Sopapillas** \$2.25  
Mexican fried dough, garnished with honey, cinnamon and powdered sugar.  
**Flan** \$2.00  
Traditional carmel custard  
**Fried Ice Cream** \$2.00  
Served with chocolate sauce and whipped cream.

## LOCATED NEAR THE CORNER OF CHURCH AND MAIN

### .....Dinner .....

**Chicken Fajita Burrito** \$6.95  
Grilled strips of marinated chicken, cheese, lettuce, tomato, peppers and onions stuff this burrito favorite. Topped with green sauce and melted cheese

**Grilled Vegetable Burrito** \$6.45  
We grill a medley of fresh vegetables to give this delicious vegetarian meal a distinct chargrilled flavor. Stuffed with lettuce, cheese and baked with red sauce and cheese on top.

**El Burrito Grande** \$6.45  
A large flour tortilla stuffed with a blend of cheeses, your choice of beef, chicken, chorizo, or chili, lettuce, tomato and peppers, smothered in our special red sauce and baked with cheese on top. Green sauce accompanies chicken.

### Fajitas

Served sizzling hot, these "little belts" of chicken, steak or shrimp are marinated in spices then mesquite grilled, sliced thin and served on a bed of sauteed onions and peppers. All fajitas come with rice, cheese, pico de gallo, sour cream, and guacamole, with warm tortillas on the side for rolling your own fajitas.

**Steak, Chicken or combo** \$8.95  
**Steak or Chicken with shrimp** \$9.95  
**Grilled Vegetables** \$7.25

**Shrimp Cilantro** \$9.95  
Tender gulf shrimp sauteed in a combination of garlic, tomato, red onion and fresh cilantro. Gently finished with white wine and fresh lime juice. Served over Mexican rice and side salad.

**Texas Baby Back Ribs** \$9.95/\$11.95  
A rack of tender ribs mesquite grilled with barbeque sauce. Served with black beans and fries.

**Tequila Chicken** \$8.95  
A boneless breast of chicken sauteed in garlic, cream, lime juice and tequila.

**OPEN FOR LUNCH, DINNER & LATE NIGHT  
SEVEN DAYS A WEEK**

**LUNCH: 11:30-4:00**

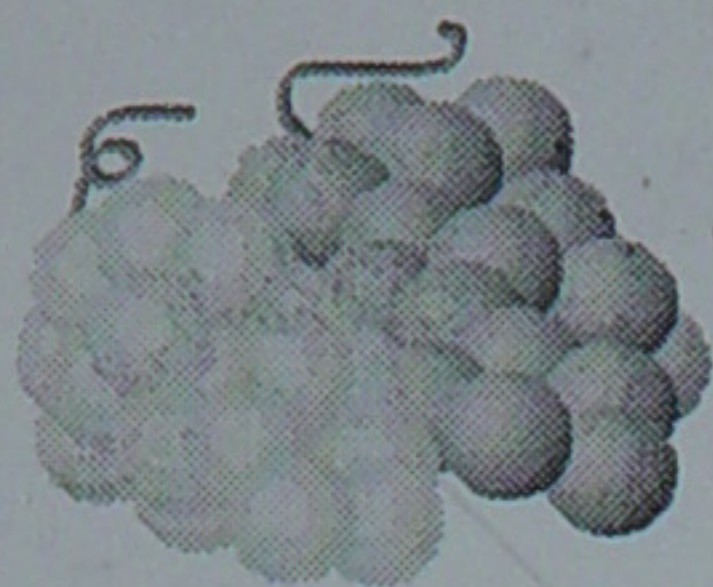
**DINNER: 4:00-10:00**

**LATE NIGHT MENU: 10:00-12:30**

**161 CHURCH STREET  
BURLINGTON  
865-3632**







See Wine Specials  
On The Nightly  
Specials Sheet

### Wines By The Glass

Rex Hill Pinot Noir 1992	\$4.75	Alderbrook Chardonnay 1993	\$5.75
Jacob's Creek Cabernet Sauvignon 1990	\$4.50	Columbia Chardonnay 1993	\$4.50
Los Vascos Cabernet Sauvignon 1992	\$4.00	CH. Bonnet Sauvignon Blanc 1993	\$4.50
Montepulciano Masciarelli, D'Abruzzo 1992	\$3.75	Santa Carolina Chardonnay 1992	\$3.50
Walnut Crest Merlot 1991	\$3.25	La Villa, Pinot Grigio 1993	\$3.25

If you have any questions, comments  
or special wines you may like on the  
menu, please let us know. Thank you.

#### Red Wine

##### America

Clos Du Val Cabernet Sauvignon 1990	\$31.00
Sky Zinfandel 'Estate' 1991	\$28.50
Saintsbury Pinot Noir 1992	\$27.00

Half \$14.50

Markham Merlot 1991	\$26.00
Clos Du Bois Merlot 1992	\$24.50
Preston Zinfandel, Dry Creek 1992	\$20.00
Bonnie Doon Big House Red	\$18.00
Edmunds St. John New World Red 1992	\$16.50
Rex Hill Pinot Noir, Oregon 1992	\$15.50
Dom. Madeleine Cabernet Sauvignon 1991	\$15.00

##### Italy

Salice Salentino Riserva, Taurino 1990	\$19.00
Santa Cristina Chianti, Antinori 1992	\$17.00
Montepulciano D'Abruzzo, Masciarelli 1992	\$12.00

##### France

Ch. De Gourgazaud, Minervois 1991	\$13.50
Syrah Georges Duboeuf 1993	\$11.00

##### Chile

Los Vascos Cabernet Sauvignon 1992	\$16.50
Walnut Crest Merlot 1991	\$11.50

##### Australia

Rosemount Shiraz 1993	\$18.00
Jacob's Creek Cabernet Sauvignon 1990	\$13.50

#### White Wine

##### America

Matanzas Creek Chardonnay 1992	\$34.00
Matanzas Creek Sauvignon Blanc 1993	\$25.50
Saintsbury Chardonnay 1992	\$25.00

Half \$14.00

Sonoma-Cutrer Chardonnay, RRR 1992	\$24.00
Ferrari-Carano Fume Blanc 1993	\$19.00
Silverado Sauvignon Blanc 1993	\$18.00
Alderbrook Chardonnay 1993	\$18.00
Rex Hill Pinot Gris, Oregon 1993	\$15.50
Columbia Chardonnay, Wash. St. 1993	\$15.00
Petzer Gewurztraminer 1993	\$13.00

##### Italy

Vernaccia Di San Gimignano, Quercio 1992	\$20.00
Pinot Grigio, La Villa 1993	\$11.50

##### France

Macon-Villages, Cuvee Kermit Lynch 1992	\$20.00
CH. Bonnet Sauvignon Blanc 1993	\$16.50
Dom. De Lenthéric, Pays De L'Herauld 1992	\$11.00

#### Sparkling Wine

Dom Perignon 1985	\$98.00
Perrier-Jouet Grand Brut	\$48.00
Domaine Chandon, Blanc De Noirs	\$28.00
Codorniu Brut Classico	\$17.00

Half \$ 9.00

### Planet Brews On Tap

Otter Creek Copper Ale	\$2.50/\$3.50	Bass Ale	\$2.75/\$3.75	Budweiser	\$1.50/\$2.25
Long Trail Ale	\$2.50/\$3.50	Guinness Stout	\$3.00/\$4.00	Bud Light	\$1.50/\$2.25
Newcastle Brown Ale	\$2.75/\$3.75	Labatt's Blue	\$1.75/\$2.50		

#### Bottled

Budweiser	\$2.25	Molson Export	\$2.75	Dos XX	\$3.50
Rolling Rock	\$2.25	Heineken	\$3.50	Becks	\$3.50
		Amstel Light	\$3.50	Guinness Stout	\$3.75

#### Non - Alcoholic

Sharp's or O'Doul's	\$2.25	Kaliber or Clausthaler	
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## S M A L L

<b>SOUP DU JOUR</b> CUP WITH CRACKERS BOWL WITH HOMEMADE BREAD	\$1.95 \$2.95	<b>TUSCAN WHITEBEAN SALAD</b> WITH GRILLED SHRIMP, SWEET RED PEPPERS, GRILLED FENNEL AND SPINACH	\$6.25
<b>CAESAR SALAD</b> THE CLASSIC, SMALL OR LARGE	\$2.95/\$4.50	<b>COLD AND SPICY NOODLES</b> TOSSED IN OUR SZECHUAN PEANUT SAUCE	\$4.50
<b>FIELD GREEN SALAD</b> WITH BALSAMIC VINAIGRETTE	\$3.50	<b>ONION FLATBREAD</b>	\$1.75
<b>STELLAR SALAD</b> A WARM SALAD OF SPAGHETTI SQUASH, ROAST RED PEPPERS, SPINACH AND GOAT CHEESE WITH WALNUTS	\$6.00	<b>KOREAN VEGETABLE PANCAKE</b> WITH SPICY DIPPING SAUCE	\$4.75
<b>MARY'S CHILI RELLENOS</b> POBLANO CHILIS STUFFED WITH COUNTRY STYLE MASHED POTATOES & BLUE CHEESE SERVED WITH A BLACKENED TOMATO SAUCE	\$6.50	<b>SUNDRIED TOMATO TAPENADE</b> WITH FLATBREAD	\$3.75
		<b>JAPANESE GLAZED SALMON</b> WITH A SPICY ASIAN EGGPLANT RELISH ALSO AVAILABLE AS AN ENTREE	\$7.00 \$13.95

## M E D I U M

<b>CHICKEN FAJITA</b> GRILLED MARINATED CHICKEN SERVED WITH TWIN SALSAS AND A WARM FLOUR TORTILLA	\$6.25	<b>ALL NATURAL PLANET BURGER</b> FROM LAPLATTE RIVER ANGUS FARM, SHELBURNE, WITH ROASTED POTATOES AND CHEDDAR CHEESE	\$5.95 .75	<b>MARINATED CHICKEN BREAST SANDWICH</b> WITH LETTUCE, TOMATO AND RED PEPPER AIOLI	\$5.75
<b>PLANET ENCHILADAS</b> WARM CORN TORTILLAS ROLLED WITH SPICED BEANS, CORN, AND SWEET POTATOES SERVED WITH TOMATILLO SALSA	\$5.75	<b>SMOKED SALMON FLATBREAD PIZZA</b> WITH HORSE RADISH CREME FRAICHE AND DILL	\$6.95	<b>ROASTED DUCK FLATBREAD PIZZA</b> WITH CARAMELIZED ONIONS, PEPPERS AND FONTINA CHEESE	\$7.95
<b>SMOKED CHICKEN QUESADILLA</b> WITH JULIENNE VEGETABLES, JACK CHEESE AND A JICAMA ORANGE SALSA	\$6.95	<b>VIETNAMESE CHICKEN SALAD</b> WITH SPINACH, JULIENNE VEGETABLES, CRISPY FRIED CELLOPHANE NOODLES AND A SPICY LIME CHILI DRESSING	\$6.50	<b>ITALIAN BAGUETTE</b> WITH GENOA SALAMI, HOT HAM PROVOLONE AND OLIVE PESTO	\$5.95
				<b>VEGETARIAN FAJITA</b> WITH SPICED BEANS, RICE, CORN RELISH AND A WARM FLOUR TORTILLA	\$5.75

### NACHOS

- JALAPEÑOS \$.50 - EXTRA VEGETABLES \$.75 -

<b>MONTEREY JACK CHEESE</b>	\$3.50
<b>BEAN &amp; CHEESE</b>	\$3.75
<b>CHICKEN, CHEESE &amp; VEGETABLE</b>	\$5.75
<b>CALIFORNIA</b>	\$4.75
WITH ASSORTED VEGETABLES & CHEESE	

### BURRITOS

- JALAPEÑOS \$.50 -

<b>CALIFORNIA</b>	\$4.95
<b>CALIFORNIA &amp; CHICKEN</b>	\$5.95
<b>CALIFORNIA &amp; BEAN</b>	\$5.25
<b>EMILY'S BURRITO</b>	\$5.95
CHICKEN, SPINACH, CHEDDAR, & MUSHROOMS	

## L A R G E

<b>CREPELLI</b> ITALIAN BUCKWHEAT CREPES FILLED WITH GRILLED & ROAST VEGETABLES, ESCAROLE, OLIVES AND MIXED CHEESES	\$11.25
<b>GRILLED CHICKEN BREASTS</b> WITH A SUNDRIED TOMATO AND OLIVE SAUCE SERVED WITH A GRILLED VEGETABLE AND SMOKED MOZZARELLA FLATBREAD PIZZA	\$13.95
<b>POTATO CRUSTED SALMON</b> WITH GRILLED VEGETABLES AND LEMON GARLIC VINAIGRETTE	\$13.95
<b>GRILLED PORK CHOP</b> WITH CRANBERRY PEAR RELISH AND A CELERY ROOT PANCAKE	\$14.00
<b>BRAISED LAMB SHANK</b> WITH A WHITEBEAN AND MIXED ONION CONFIT	\$13.95
<b>GREEK SEAFOOD PASTA</b> WITH SHRIMP, SCALLOPS, ROAST TOMATO, FETA AND SPINACH WITH LEMON SEAFOOD STOCK SERVED ON A BLACK PEPPER FETTUCCINE	\$12.95
<b>INDIAN SPICED CHICKEN BREASTS</b> WITH SWEET TOMATO CHUTNEY AND BASMATI RICE	\$13.75
<b>GARLIC PARSLEY POTATO GNOCCHI</b> WITH WHITEBEANS, SUNDRIED TOMATOES, ONION CONFIT, ROSEMARY AND RICOTTA SALATA CHEESE	\$11.50
<b>PROVENCAL SEAFOOD STEW</b> WITH TOMATOES, FENNEL, OLIVES AND HOT RED CHILI FLAKE IN A RICH ORANGE & SAFFRON BROTH DRIZZLED WITH A TAPENADE AIOLI	\$13.50
<b>VEGETARIAN BOQUILLAS</b> A SOUTHWESTERN SAMPLER OF CHILI RELLENOS, BEAN AND CORN QUESADILLA AND A SWEETPOTATO SANDWICH WITH GRILLED VEGETABLES AND A CHIPOTLE CHILI VINAIGRETTE	\$12.50
<b>PUMPKIN SAGE RAVIOLI</b> WITH ROAST DUCKMEAT, GRILLED SHIITAKE MUSHROOMS, PUMPKIN, ROAST PEPPERS, GREENS AND AGED ITALIAN CHEESES	\$12.95
<b>MEDALLIONS OF BEEF</b> WITH A SHIITAKE MUSHROOM, ROAST SHALLOT AND PORT SAUCE	\$14.95



PLANET DINNER SPECIALS  
for

SATURDAY, OCTOBER 10th

SOUPS: MINESTRONE OR PUMPKIN APPLE CUP 1.95  
BOWL 2.95

APPETIZER: CARIBBEAN STYLE YELLOWFIN TUNA with a  
spicy papaya dressing and fresh exotic fruit salsa ...  
... 6.50

ENTREES: FRESH VERMONT RABBIT Simmered with pumpkin  
and wild hen-of-the-woods-mushrooms served  
with red flannel hash cakes ... 14-

GRILLED PORK LOIN with a sauce of mustard,  
roast shallots and tarragon served with roast  
brussel sprouts 14.50

MOROCCAN SPICED LAMB LOIN with a compote of  
figs and olives with panfried greens, couscous and  
honeyed almonds ... 14-

SAUTEED SALMON FILET with artichoke hearts,  
roast peppers, roast garlic, lemons and capers ... 15-

The VIETNAMESE SEAFOOD entree (see regular menu for full  
description) contains mako shark and sailfish





## DINNER

**Location:** 15 Center Street, Burlington,  
Vermont (802) 862-9647

**Hours:** Serving lunch 11:30 a.m. to 3:00  
p.m. Monday through Friday; dinner  
5:00 p.m. to 10:30 p.m. Sunday  
through Thursday and to 11 p.m.  
Friday and Saturday. Weekend Brunch,  
Saturday and Sunday 10:30 a.m. to  
2:30 p.m.



## SOUPS, SALADS & APPETIZERS

<b>Soup du Jour</b>		<b>Thai Shrimp Salad</b>	\$5.95
cup with crackers	\$1.95	grilled shrimp, crispy fried noodles, julienne	
bowl with homemade bread	\$2.95	vegetables and peanuts in a spicy lime chili	
		dressing	
<b>House Salad</b>	\$3.25	<b>Cold and Spicy Noodles</b>	\$4.25
choice of dressings:		tossed in our Szechuan peanut sauce	
mustard vinaigrette • creamy parmesan •			
sesame vinaigrette • gorgonzola (add \$.75)			
<b>Caesar Salad</b>	\$2.95/\$4.50	<b>Lemon Herb Crabcakes</b>	\$6.00
the classic, small or large		with a red pepper aioli	
<b>Lobster Fritters</b>	\$6.75	<b>Planet Antipasto</b>	\$5.95
on greens with a fresh corn vinaigrette		with roast garlic, oil cured olives, ratatouille	
		prosciutto, and grilled leeks	
<b>Layered Roast Vegetable Torte</b>	\$4.25	<b>Korean Vegetable Pancake</b>	\$4.25
with mixed cheeses and herbs		with spicy dipping sauce	w/ shrimp \$5.95

## SMALL DISHES

<b>Spiced Olives</b>	\$1.50	<b>Ratatouille Salad</b>	\$3.75
		with aged Italian cheese crouton	
<b>Sundried Tomato Tapenade</b>	\$2.95	<b>Onion Flatbread</b>	\$1.50
with flatbread			
<b>Fresh Mozzarella &amp; Tomato Salad</b>	\$3.95	<b>Planet Tabouli Salad</b>	\$3.75
		with a light lemon vinaigrette	

## NACHOS

— jalapeños \$.50 — extra vegetables \$.75 —

<b>Monterey Jack Cheese</b>	\$3.50	<b>Bean &amp; Cheese</b>	\$3.75
<b>California -</b>	\$4.75	<b>Loaded</b>	\$6.00
with assorted vegetables & cheese			
<b>Chicken &amp; Cheese</b>	\$4.75		

## BURRITOS

—jalapeños \$.50 —

<b>Chicken &amp; Cheese</b>	\$5.95	<b>"Emily's Burrito"</b>	\$5.75
<b>California</b>	\$4.95	chicken, spinach, cheddar & mushrooms	
<b>California &amp; Chicken</b>	\$5.95	<b>Kitchen's Favorite</b>	\$5.50
<b>California &amp; Bean</b>	\$4.95	spiced beans, cheddar, julienne	
		vegetables & corn relish	
		<b>Campesino</b>	\$5.50
		vegetables, spinach, cheese & rice	

## ENTREES

<b>Grilled Breast &amp; Roast Leg of Duck</b>	13.75	<b>Swordfish</b>	market price
with a citrus pistachio sauce		brushed with arugula pesto served on a	
		bed of grilled vegetables	
<b>Karen's Santa Fe Chicken</b>	\$13.95	<b>Egg Fettucine</b>	\$10.95
chicken breasts stuffed with Vermont goat		with roast peppers, wild mushrooms, roast	
cheese, sauced with a puree of chilies,		garlic and spinach tossed with ricotta salad	
citrus and black beans, with grilled sweet			
potatoes			
<b>Lighter style: one breast</b>	\$9.95	<b>Greek Seafood Pasta</b>	\$12.95
		shrimp, scallops, roast tomato, feta, and	
<b>Scallop and Shrimp Risotto</b>	\$13.25	spinach with a lemon seafood stock	
with roast tomatoes, olives, lemon and			
capers		<b>Chicken Pasta</b>	\$11.50
		tossed with pesto and aged Italian cheeses	
<b>Moroccan Vegetable Sauté</b>	\$9.95	<b>Crispy Fried Tempeh</b>	\$9.25
sautéed spinach, tomato, chickpeas,		with an Indonesian peanut sauce	
and eggplant served with almond			
couscous and spicy harissa		<b>Szechuan Style Eggplant and Tofu</b>	\$8.95
		with Asian greens and a spicy garlic sauce	
<b>Grilled Lamb Loin</b>	\$13.95	<b>Vietnamese Seafood</b>	\$11.50
with a salad of fennel, red onion, and		fresh choice seafood stirfried with a	
orange served with feta flatbread		sauce of ginger, lemongrass and cilantro	
		and served with cellophane noodles	
<b>Medallions of Beef</b>	\$15.50	<b>Thai Chicken and Green Beans</b>	\$9.50
with grilled shiitake mushrooms and a		simmered in coconut milk with green curry	
zinfandel butter		and peanuts	
	— or —		

grilled with a trio of salsas and a fresh grilled  
cheese tortilla

## LIGHT ENTREES

<b>Chicken Fajita</b>	\$5.95	<b>All Natural Planet Burger</b>	\$5.95
grilled marinated chicken served with twin		from LaPlatte River Angus Farm, Shelburne	
salsas and a warm flour tortilla		with roasted potatoes	
<b>Vegetarian Fajita</b>	\$5.75	<b>Grilled Lamb Salad</b>	\$6.25
with spiced beans, rice, corn relish and a		on mixed greens with a Mediterranean	
warm flour tortilla		vegetable relish and goat cheese crouton	
<b>Tandoori Style Chicken</b>	\$5.75	<b>Chicken Breast Sandwich</b>	\$5.75
with tomato chutney and flatbread		grilled and served with orange basil aioli	
		on choice of bread with lettuce & tomato	
<b>Caribbean Grilled Chicken Salad</b>	\$6.25	<b>Chicken Souvlaki</b>	\$5.75
on mixed greens with mangos and		grilled chicken on a roasted pita with	
cashews tossed with julienne vegetables in		lettuce, tomato, onion and tzatziki sauce	
a spicy papaya dressing			





# SOUP, SALAD & APPETIZERS

**Chicken Noodle Soup**  
A comforting soup made with tender chicken, egg noodles, and a rich chicken broth. Served with a sprinkle of fresh herbs.

**Roasted Vegetable Soup**  
A hearty soup featuring roasted vegetables like carrots, celery, and potatoes in a flavorful broth.

**Tomato Basil Soup**  
A smooth and creamy soup made with ripe tomatoes, fresh basil, and a touch of cream.

**French Onion Soup**  
A classic soup made with caramelized onions, beef broth, and topped with melted cheese and a slice of crusty bread.

**Minestrone Soup**  
A vegetable-rich soup containing beans, pasta, and a variety of vegetables in a tomato-based broth.

**Butternut Squash Soup**  
A velvety soup made with roasted butternut squash, onion, and a hint of sage.

**Chickpea Soup**  
A protein-packed soup made with chickpeas, tomatoes, and spices, often served with a dollop of tahini.

**Wild Mushroom Soup**  
A sophisticated soup featuring a variety of wild mushrooms in a creamy, earthy broth.

**Clam Chowder**  
A thick and creamy soup made with clams, potatoes, and onions, typically served with a slice of cornbread.

**Artichoke and Chicken Soup**  
A light and flavorful soup made with chicken, artichokes, and a white wine sauce.

**Spicy Lentil Soup**  
A hearty and warming soup made with lentils, tomatoes, and a blend of spices.

**Beet and Potato Soup**  
A unique soup made with roasted beets, potatoes, and a beetroot-infused broth.

**Curry Soup**  
A fragrant soup made with a variety of vegetables and a rich, spicy curry sauce.

**Shrimp and Corn Soup**  
A light and refreshing soup made with shrimp, corn, and a zesty lime dressing.

**Okra Soup**  
A traditional soup made with okra, tomatoes, and a spicy seasoning.

**Barley Soup**  
A hearty soup made with barley, vegetables, and a robust beef or vegetable broth.

**Vegetable Soup**  
A simple and nutritious soup made with a variety of vegetables and a clear broth.

**Chickpea and Tomato Soup**  
A classic Mediterranean soup made with chickpeas, tomatoes, and a hint of lemon juice.

**Butternut Squash and Sage Soup**  
A creamy soup made with butternut squash, onion, and a touch of sage.

**Wild Mushroom and Truffle Soup**  
A luxurious soup featuring wild mushrooms and a hint of truffle.

**Clam and Potato Soup**  
A comforting soup made with clams, potatoes, and a rich cream sauce.

**Artichoke and Chicken Soup**  
A light and flavorful soup made with chicken, artichokes, and a white wine sauce.

**Spicy Lentil Soup**  
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**Wild Mushroom and Truffle Soup**  
A luxurious soup featuring wild mushrooms and a hint of truffle.

**Clam and Potato Soup**  
A comforting soup made with clams, potatoes, and a rich cream sauce.

# LIGHT ENTREES

**Grilled Chicken Breast**  
A simple and healthy entree featuring a perfectly grilled chicken breast, served with a side of vegetables.

**Roasted Salmon**  
A delicious entree featuring a whole roasted salmon, served with a lemon butter sauce and potatoes.

**Vegetable Stir-Fry**  
A quick and easy entree featuring a variety of vegetables and protein, stir-fried in a flavorful sauce.

**Chicken Salad**  
A light and refreshing entree featuring a chicken salad with a creamy dressing, served with a side of bread.

**Beef Tenderloin**  
A classic entree featuring a tenderloin of beef, roasted to perfection and served with a rich gravy.

**Shrimp Scampi**  
A light and flavorful entree featuring shrimp sautéed in a garlic and lemon sauce, served with pasta.

**Grilled Fish**  
A healthy entree featuring a piece of fish, grilled over an open flame and served with a side of vegetables.

**Vegetable Curry**  
A hearty and flavorful entree featuring a variety of vegetables in a creamy, aromatic curry sauce.

**Chicken Noodle Soup**  
A comforting entree featuring a bowl of chicken noodle soup, topped with a sprinkle of cheese.

**Roasted Vegetable Medley**  
A simple and nutritious entree featuring a variety of vegetables roasted in a herb-infused oil.

**Tomato Soup with Grilled Bread**  
A classic entree featuring a bowl of tomato soup, served with a slice of grilled bread.

**Butternut Squash Soup**  
A creamy and comforting entree featuring a bowl of butternut squash soup, topped with a dollop of cream.

**Chickpea Soup**  
A hearty and protein-rich entree featuring a bowl of chickpea soup, served with a side of pita bread.

**Wild Mushroom Soup**  
A sophisticated entree featuring a bowl of wild mushroom soup, topped with a slice of crusty bread.

**Clam Chowder**  
A thick and creamy entree featuring a bowl of clam chowder, served with a slice of cornbread.

**Artichoke and Chicken Soup**  
A light and flavorful entree featuring a bowl of artichoke and chicken soup, topped with a slice of cheese.

**Spicy Lentil Soup**  
A hearty and warming entree featuring a bowl of spicy lentil soup, served with a side of naan.

**Beet and Potato Soup**  
A unique entree featuring a bowl of beet and potato soup, topped with a dollop of sour cream.

**Curry Soup**  
A fragrant and flavorful entree featuring a bowl of curry soup, served with a side of rice.

**Shrimp and Corn Soup**  
A light and refreshing entree featuring a bowl of shrimp and corn soup, topped with a squeeze of lime.

**Okra Soup**  
A traditional entree featuring a bowl of okra soup, served with a side of flatbread.

**Barley Soup**  
A hearty and nutritious entree featuring a bowl of barley soup, served with a side of vegetables.

**Vegetable Soup**  
A simple and healthy entree featuring a bowl of vegetable soup, served with a slice of bread.

**Chickpea and Tomato Soup**  
A classic Mediterranean entree featuring a bowl of chickpea and tomato soup, topped with a dollop of tahini.

**Butternut Squash and Sage Soup**  
A creamy and comforting entree featuring a bowl of butternut squash and sage soup, topped with a slice of bread.

**Wild Mushroom and Truffle Soup**  
A luxurious entree featuring a bowl of wild mushroom and truffle soup, topped with a slice of bread.

**Clam and Potato Soup**  
A comforting entree featuring a bowl of clam and potato soup, topped with a slice of cheese.



# THE DAILY PLANET

## NIGHTLY SPECIALS

for Saturday, May 20<sup>th</sup> 1994

SOOPS: Chilled Curried Zucchini 1.95 cup  
Tomato Whitebean " " 2.95 bowl  
Jalapeno Cheddar

APPETIZERS: Vietnamese Mussel Salad  
with mint, cilantro, and basil in a chili lime  
dressing ... 5.95

Softshell Crab  
panfried with a walnut parmesan crust served with  
braised fennel relish and a tapenade aioli ... 7.25

ENTREES: Chili Dusted Seabass ... 14.25  
with grilled sweet potatoes and fresh pineapple salsa

Grilled Lamb Antipasto  
with roast artichokes, roast garlic beef, whitebeans,  
ratatouille, and asparagus ... 15.50

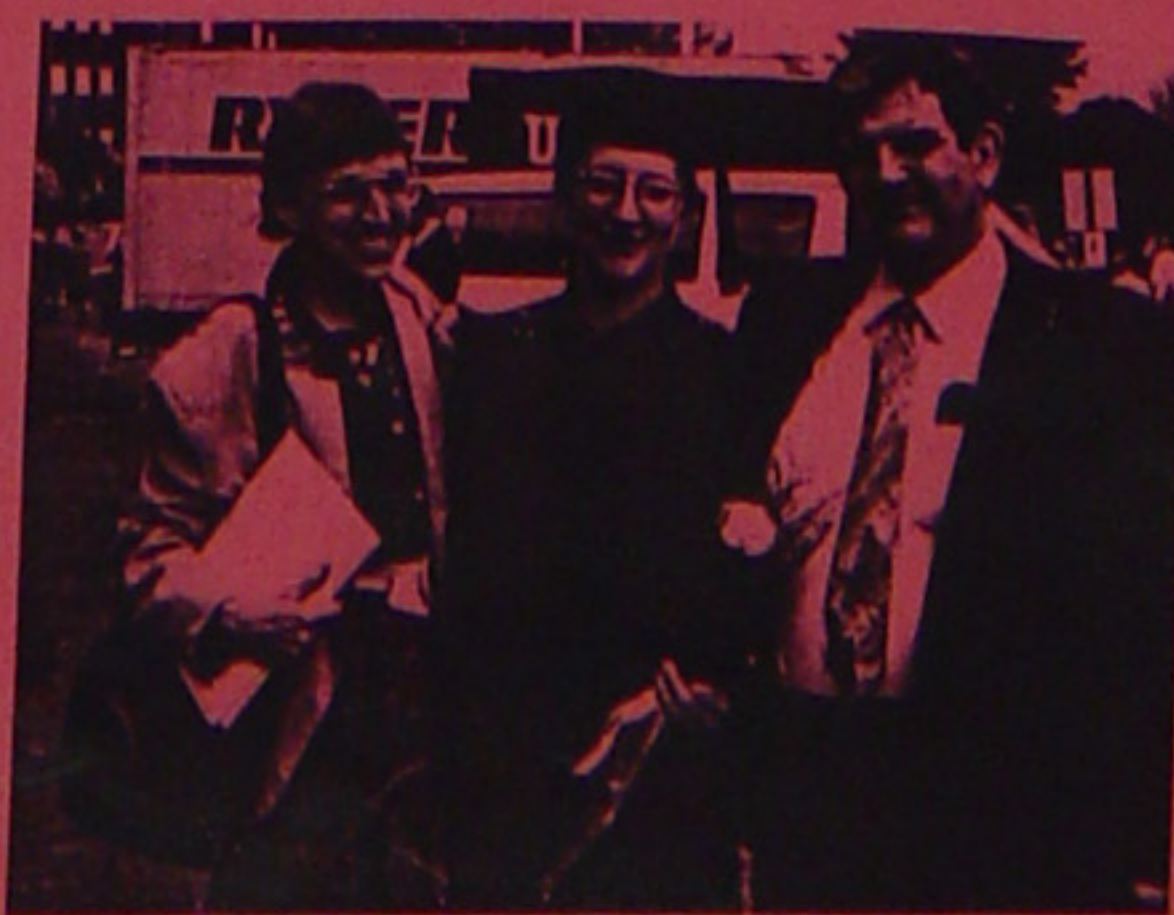
Peppered Tuna  
with corn and fiddlehead succotash and sundried  
tomato herb vinaigrette served with garl. roasted potatoes

WINE: Saint Andrew Chardonnay  
21- bottle or 4.75 glass

Chateau Sovereign Cabernet  
18- bottle or 4.50 glass

Tonight's Vietnamese WOK (see menu): Neko, Monkfish, and Calamari

CONGRATULATIONS AMY and  
ALL GRADUATES !!!







bar  
menu





THE DAILY PLANET

Bistro/Bar

#### SOUP DU JOUR

Cup with Crackers \$1.95  
Bowl with Homemade Bread 2.95

#### FIELD GREEN SALAD

With Balsamic Vinaigrette 3.50

#### CAESAR SALAD

The Classic, Small or Large  
2.95  
4.50

#### STELLAR SALAD

A Warm Salad of Spaghetti Squash,  
Roast Red Peppers, Spinach, and  
Goat Cheese with Walnuts 6.00

#### NACHOS

(Jalapenos \$.50  
Extra Vegetables .75)

Monterey Jack Cheese 3.50  
Bean and Cheese 3.75  
Chicken, Cheese, & Vegetable 5.75  
California  
with Assorted Vegetables and  
Cheese 4.75

#### BURRITOS

(Jalapenos \$.50)

California 4.95  
California & Chicken 5.95  
California & Bean 5.25  
Emily's Burrito  
with Chicken, Spinach, Cheddar,  
and Mushrooms 5.95

#### COLD & SPICY NOODLES

Tossed in our Szechuan Peanut  
Sauce 4.50

#### ALL-NATURAL PLANET BURGER

From LaPlatte River Angus Farm  
in Shelburne; with Roasted  
Potatoes and Cheddar Cheese 5.95

#### CHICKEN FAJITA

Grilled Marinated Chicken served  
with Twin Salsa and a Warm Flour  
Tortilla 6.25

#### VEGETARIAN FAJITA

With Spiced Beans, Rice, Corn  
Relish, and a Warm Flour Tortilla 5.75

#### VIETNAMESE CHICKEN SALAD

With Spinach, Julienne Vegetables,  
Crispy Fried Cellophane Noodles,  
and a Spicy Lime Chili Dressing 6.50

#### PLANET ENCHILADAS

Warm Corn Tortillas rolled with  
Spiced Beans, Corn, and Sweet  
Potatoes served with Tomatillo  
Salsa 5.75

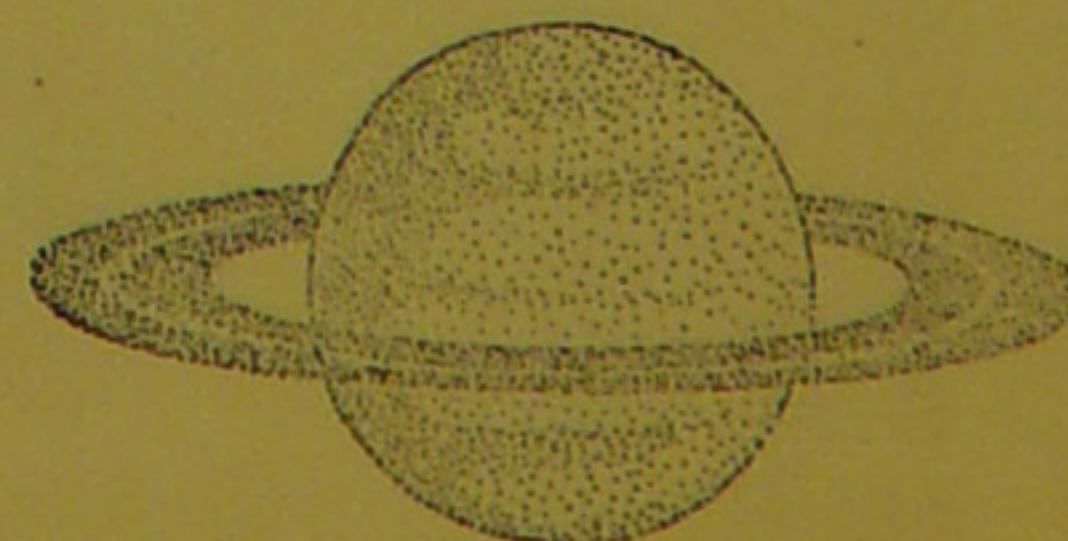
#### MARINATED CHICKEN BREAST

##### SANDWICH

With Lettuce, Tomato, and Red  
Pepper Aioli 5.75

#### ITALIAN BAGUETTE

With Genoa Salami, Hot Ham,  
Provolone, and Olive Pesto 5.95













== \* \* HAPPY New Year! \* \* ==

Soups: Mussel Saffron Bisque AND Apple Squash with Hazelnut Butter

### Appetizers

- \* Field Green Salad with Tapenade Grouper \$5.50
- \* Caesar Salad \$5.25
- \* Thai Seafood Skewers: Shrimp, Scallops and Mussels on a Lemongrass Skewer with Twin Thai Curries. \$6.75
- \* Corn Pudding Stuffed Poblano Chili with Smoky Ancho Chili Aioli and Spiced Pumpkinseeds. \$6.25
- \* Smoked Salmon Flatbread Pizza with Dill Crème Fraîche \$6.75
- \* Tuscan Stuffed Artichoke: Mixed Chard and Herb Stuffing with a Lemon Dressing \$6.50

### Entrées

- \* Braised Leg and Grilled Loin of Vermont Rabbit with a Sage, Wild Mushroom and Cherry Compote. Served with a Pumpkin Spinach Pancake. \$18.50
- \* Japanese Lacquered Salmon Filet with Sesame Greens and Asian Vegetable Dumplings. \$18.50
- \* Vegetable Cheese Strudel with Roast Peppers, Wild Mushrooms, Asparagus and Mixed Cheeses. \$14.95
- \* Grilled Breast and Roast Leg of Duck served with a Sauce of Juniper and Cabernet Sauvignon, poached pear and Celeryroot Chips. \$18.50
- \* Peppered Medallions of Beef with Roast Shallots, Thyme and Orange Essence served with a Mixed Grain Pilaf. \$18.95

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