

Soups

Soup Du Jour \$6

French Onion Soup \$7

Parmesan crouton, melted sharp provolone cheese

Salads

Mesclun Salad \$7

Mixed greens, cucumber, tomato & onions served with balsamic vinaigrette dressing

Caesar Salad \$7

Chopped romaine, parmesan cheese, croutons, and caesar dressing

Insalata Mista \$8

Arugula and radicchio, kalamata olives, roasted tomato, shaved ricotta salata and white balsamic vinaigrette

Beet and Goat Cheese Salad \$8

Roasted beets, Mixed Greens, Orange Segments, Goat Cheese, Spiced Walnuts and Port Wine Vinaigrette

ADD to any Salad

Tempura Tofu + \$3

Grilled Chicken + \$4

Cocktail Shrimp (4) + \$8

Beef + \$8

Appetizers

Prosciutto Goat Cheese Flatbread \$10

Prosciutto, goat cheese, fig jam and arugula served on an oven crisp flatbread

Caprese Flatbread \$8

Pesto, Tomatoes, and Mozzarella layered over a crispy flatbread

Ahi Tuna \$12

Spicy sashimi seared ahi tuna served over seaweed salad with sweet soy sauce and avocado crème fraîche

Pasta

Gemelli and Shrimp Pasta \$20

Sautéed shrimp, pancetta, garlic, piquillo peppers, arugula, parmesan cheese and olive oil tossed with gemelli pasta

Spinach Penne \$14

With Grilled Chicken \$18

Penne pasta with plum tomato, zucchini, red onion, basil and garlic white wine butter sauce.

Main Salads & Light Dining

Asian Chicken Salad \$14

Grilled Chicken Frisse, Mixed greens, Mandarin Orange, Edamame, Water Chestnuts, Almonds, Asian Vinaigrette and Garnished with Crispy Noodles

Steak Wedge Salad \$16

Grilled Beef Medallions served with Bibb Lettuce, Yukon potato and Asparagus and Blue Cheese Dressing

Noodle Bowls \$12

Stir fry vegetables Tofu, lo mein noodles and Garlic ginger teriyaki sauce

Chicken + \$4

Shrimp and Scallops + \$8

Tofu & Vegetables \$14

Tofu and seasonal vegetables sautéed in coconut curry sauce served with rice

Entrees

Beef Tenderloin \$32

Porcinni Crusted Seared 8oz Beef Tenderloin served with wilted Spinach and Roasted Root Vegetables

NY Steak \$30

Grilled New York strip topped with, Gorgonzola Sauce, Seasonal Vegetables Choice of Yukon Gold Mashed Potatoes,

Grilled Ribeye \$24

Grilled 12oz Ribeye served with Rosemary Butter, Asparagus Yukon Gold Mashed Potatoes,

Hybrid Striped Bass \$24

Seared Stripped bass served with farro warm salad, Swiss Chard and tomato fume

Seared Salmon \$22

Maple ginger soy glaze salmon served with rice and seasonal vegetables

Caprese Chicken \$16

Pesto grilled chicken, with tomato, mozzarella and pomodoro sauce, linguine and seasonal vegetables

Side Dishes \$4

Garlic Yukon Mashed Potato, French Fries, Rice, Asparagus, and Seasonal Vegetable
18 % gratuity will apply to all parties of 6 or more

White Wine

	Class	Bottle
Maso Canali Pinot Grigio	\$ 9.	\$35.
Mirassou Chardonnay	\$ 8.	\$31.
MIRASSOU MOSCATO	\$ 8.	\$30.
White Haven Sauvignon Blanc	\$10.	\$39.
Chateau St Jean Riesling	\$10.	\$31.
Ferrari Carrano Fume Blanc	\$11.	\$40.

Champagne

Yulupa Kennwood Vineyards	\$ 9.	\$35.
Veuve Cliquot – ½ Bottle		\$45.
Veuve Cliquot – Full Bottle		\$90.
Moet Chandon Imperial		\$80.
Dom Perignon 2000		\$280.

Red Wines

Amadeo Chianti	\$ 8.	\$31.
MC Williams Cabernet	\$ 9.	\$35.
Barba Montepulciano	\$ 9.	\$35.
Mc Murray Pinot Noir	\$13.	\$42.
Cline Ancient Zinfandel	\$ 9.	\$35.
Clos Du Bois Merlot	\$10.	\$39.
St. Francis Merlot	\$12.	\$40.

Draft Beer

Stella	\$ 5.
Guinness	\$ 5.
Blue Moon	
Bass	
Seasonal – Ask Server	

Bottled Beer

Budweiser	\$ 5.
Bud Light	\$ 5.
Coors Light	
Miller Light	
Samuel Adams	
Michelob Ultra	
Corona	
Heineken	
Amstel Light	

Dessert

Ice Cream Häagen Dazs - \$6

Chocolate, Vanilla, or Strawberry

Gelato - \$6

Belgium Chocolate, Tahitian Vanilla, or Dulce de Leche

Sorbet - \$6

Mango, Raspberry, or Lemon

New York Cheesecake - \$6

Chocolate Tower Cake - \$6

Hot Apple Cobbler - \$6

with Vanilla Ice