

Soups

Soup Du Jour - 6.

French Onion Soup - 7.

Parmesan Crouton, Melted Sharp Provolone Cheese

Appetizer Salads

ADD to any Appetizer Salad

<i>Tempura Tofu</i>	+ \$3
<i>Grilled Chicken</i>	+ \$4
<i>Cocktail Shrimp (4)</i>	+ \$8
<i>Beef</i>	+ \$8

Mesclun Salad - 6.

Mixed Greens, Cucumber, Tomato & Onions served with Balsamic Vinaigrette Dressing

Caesar Salad - 6.

Chopped Romaine, Parmesan Cheese, Croutons, and Caesar Dressing

Beet and Goat Cheese Salad - \$8

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

Insalata Mista - 8.

Arugula & Radicchio, Kalamata Olives, Roasted Tomato, Shaved Ricotta Salata, White Balsamic Vinaigrette

Main Salads

Steak Wedge Salad -16.

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

Chop Salad - 12.

Julienne Radicchio, Arugula, Romaine, Roasted Turkey, Parma Cotta Ham, Red Onions, Heart of Palm, Hard Boiled Eggs, Olives, Bleu Cheese, Mushrooms, and Dressed with Lemon Basil Vinaigrette

Seared Salmon Salad \$14

Coriander crust Salmon faro cucumber tomato avocado Salad and Tzatziki

Sandwiches and Burgers

Classic Club - 10.

Sliced Rotisserie Turkey Breast with Bacon, Lettuce, Tomato, Mayonnaise on Multi-Grain Bread and French Fries

Smoked Salmon Sandwich \$12

Smoked Salmon, Tzatziki, Lettuce, Red Onion and Tomato on a Toasted Multi Grain Bread and Tomato, Cucumber Avocado Salad

Chicken Avocado Sandwich \$10

Grilled chicken topped with pepper jack cheese, jalapeños and avocado mayo

The Cafe Burger \$12

100% Grilled Angus Beef
Topped with white cheddar and house cured maple pepper bacon

California Turkey Burger - 11.

Served with Lettuce, Tomato, Onion & Guacamole on a Multi-Grain Bun and French Fries

Lighter Fare

Tofu and Vegetables Sautéed in Red Coconut Curry Sauce - \$14

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

Spicy Seared Tuna - 12.

Sashimi Crusted Ahi, Seaweed Salad, Sweet Soy and Avocado Crème Fraîche

Caprese Flatbread - \$8

Pesto, Tomatoes, and Mozzarella layered over a crispy flatbread served with Tossed Arugula and lemon basil

Vegetable Flatbread - \$8.

Baked Flatbread with Roasted Eggplant, Portabella Mushrooms, Tomatoes, Spinach and Red Pepper Coulis served with a bed of Field Greens and Lemon Basil Vinaigrette

Noodle Bowl \$12

Stir fry vegetables Tofu, lo mein noodles and Garlic, Ginger, and Teriyaki Sauce

<i>Chicken</i>	+ \$4
<i>Shrimp and Scallops</i>	+ \$8
<i>Beef</i>	+ \$8

Entrees

Gemelli and Shrimp Pasta - \$18

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

Caprese Chicken - \$16

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

Seared Salmon - 22.

Maple Ginger Soy Glaze Salmon served with Rice and Seasonal Vegetables

Grilled Petit Flat Iron Steak - 18

Grilled 6oz Flat Iron served with Shallot Demi, Garlic Yukon Mash Potatoes and Asparagus

Side Dishes - 4.

Garlic Mashed Potato, French Fries, Rice, Asparagus, or Seasonal Medley

18% Gratuity will be added to parties of 6 or more