

Starters

<u>Sautéed Mussels+</u>	7.50
Pancetta, garlic and cream with garlic-rubbed ciabatta bread.	
<u>Baked Italian Cheese Spread</u>	8.00
Creamy Italian cheeses served with pita chips or sliced ciabatta.	
<u>Tomato Basil Bruschetta</u>	7.50
Roma tomatoes with Italian basil on toasted ciabatta bread.	
<u>Louisiana-Style Crab Cakes</u>	8.00
With peppers, scallions, Cajun spices and remoulade sauce.	
<u>Ahi Tuna+</u>	8.00
Sesame-crusting tuna over mixed greens with toasted sesame aioli.	
<u>Marinated Chicken Wings</u>	7.50
Grilled or fried, hot, bbq or plain with blue cheese dressing, celery sticks and grapes.	
<u>Chicken Rolls</u>	7.50
Puff pastry filled with spicy chicken, onions, peppers, queso blanco and cilantro with avocado sour cream.	
<u>Lobster & Fennel Fritters</u>	9.00
Fried with crispy vegetables on balsamic honey.	
<u>Chicken Tortilla Soup</u>	cup 3.00/bowl 4.50
	ask about our soup of the day

Salads

<u>Spinach Salad*</u>	8.75
Warm bacon vinaigrette dressing, hard boiled egg, shaved parmesan.	
<u>Chicken Salad*</u>	10.50
Organic mixed greens, red grapes, cucumbers, blue cheese, raisins, walnuts and sweet & sour dressing.	
<u>Wedge</u>	6.50
Iceberg, crumbled blue cheese, double smoked bacon, walnuts with blue cheese dressing.	
<u>Warm Mushroom & Goat Cheese*</u>	9.50
Mixed greens, walnuts, golden raisins and crispy onions.	
<u>Caesar Salad</u>	sm 4.50/lg 7.50
Romaine hearts, shaved parmesan, house made croutons.	
Add chicken, beef+, tuna+ or shrimp	3/4/5/5
<u>Greens Salad</u>	4.50
Organic mixed greens, grape tomatoes, cucumbers, bacon, croutons and fresh mozzarella.	

**Lunch portions available until 5 pm.*

<u>Sides for Sharing</u>	4.00
Mac & Cheese	Sugar Snap Peas
Two-Potato Mash	Sautéed Spinach
Sautéed Onions	Steamed Zucchini & Squash
Sautéed Mushrooms	French Fries

Sandwiches

- Spicy Black Bean Burger** 7.50
Pan fried black bean patty with sweet & hot peppers and fresh cilantro topped with avocado spread and crispy onions.
- Shrimp Po-Boy**+ 8.75
Fried shrimp with Cajun tartar sauce, lettuce and tomato on a hoagie.
- Pan-Fried Cheese Sandwich** 6.50
Cheddar, baby swiss and smoked gouda with fresh herbs on sourdough. Add bacon for 1.50.
- Braised Short Rib Sandwich** 8.50
Slow roasted, boneless short ribs topped with two-potato mash, roasted shallots and demi-glace on a gourmet roll.
- Cheese Steak Philly** 8.50
Rib-eye steak sautéed with sweet or hot peppers on a fresh roll with sharp cheddar cheese.
- Deli-Style Corned Beef** 9.00
Thinly sliced choice corned beef with swiss cheese and dusseldorf mustard on soft caraway rye bread.
- Tenderloin Steak Sandwich**+ 12.50
Six-ounce tenderloin grilled to order, with sautéed mushrooms, onions, bell peppers and grilled tomato served open-faced on a gourmet roll.
- Pulled Pork Sandwich** 8.00
Slow roasted pork, bacon and swiss cheese on an upside down gourmet roll with cole slaw and bbq sauce.
- Grilled Ahi Tuna Sandwich**+ 8.75
Six-ounce tuna steak grilled to order, with lettuce, tomato and lemon ginger mayonnaise on a toasted roll.
- Smoked Turkey & Bacon** 8.00
Hickory smoked turkey breast, bacon, seasoned greens, tomato and red pepper mayonnaise on a grilled gourmet roll.
- B.L.T.** 6.75
Double smoked, extra thick bacon, lettuce and tomato with cream cheese mayonnaise on grilled sourdough.
- Veggie Sandwich** 7.50
Roasted portobello mushroom, smoked gouda, red bell pepper, basil pesto and cream cheese mayonnaise on a gourmet roll.
- Signature Burger**+ 12.50
One pound certified angus beef seared with herb butter, roasted tomato and garlic ragu on a gourmet onion roll.
Please be aware of extended cooking times.
- Build Your Chicken Sandwich or Burger**+ 7.75
Choose from baby swiss, cheddar, blue cheese or smoked gouda and sautéed mushrooms, onions, bell peppers or grilled tomato. Served with lettuce, tomato and onion. Add bacon for 1.50.

Choice of fries, cole slaw or cup of soup with all sandwiches

Entrees

- Oven Roasted Chicken 12.00
Half chicken with herbs and spices, basted in your choice of herb, garlic, chipotle or coffee butter, with two-potato mash.
- Baked Stuffed Salmon 14.00
Fresh salmon filet stuffed with spinach and pancetta, over seasoned rice with zucchini, yellow squash, carrots, white wine and herbs.
- Beef and Sausage Lasagna 14.00
Italian seasoned beef and sausage, baked in fresh pasta sheets with an artichoke cheese blend and marinara, topped with a chilled basil pesto.
- Shrimp Stuffed Shells 15.00
Six jumbo shells filled with Italian cheeses, shrimp, toasted pine nuts and bell pepper over marinara with sautéed spinach.
- Ahi Tuna Mignon+ 15.00
Thick cut tuna, panko crusted and seared with toasted sesame aioli on seasoned rice.
- Braised Short Ribs 15.00
Marinated and slow roasted in burgundy demi-glace, with roasted shallots and two-potato mash.
- Open-Faced Ravioli 18.00
Fresh egg pasta topped with lobster, shaved romano, parsley and mascarpone tomato cream sauce.
- Beef Tenderloin Kabob+ 12.00
Tenderloin grilled with onions, peppers and mushrooms over rice with red wine demi-glace.
- Sautéed Sea Scallops 17.00
Large scallops sautéed with snap peas, grape tomatoes and fresh herbs over fettuccini with butter sauce.
- NY Strip or Rib-eye Steak+ 25.00
Twelve ounce, grilled to order, basted in your choice of herb, garlic, chipotle or coffee butter, with crispy onions and two-potato mash.
- Pan Seared Orange Roughy 18.00
Orange Roughy fillet with tri-colored peppers in a shrimp cream sauce.
- Pot Pie 12.00
All white-meat chicken with corn, onions, peas and carrots served with a sweet potato mash and walnuts.
- Friday Fish Fry* 12.00
Champagne-battered Alaskan cod with fries, sliced rye and cole slaw.
**Lunch portion available until 5 pm.*

Wine Selection

	Glass	Bottle
<u>Red</u>		
Michel Picard Pinot Noir	8	32
Bonterra Merlot <i>organic</i>	6.5	26
Conquista Malbec	6.5	26
Red Sky Ranch Meritage	8	32
Rosenblum Zinfandel	7	28
Archetype Shiraz	8	32
5 Rivers Cabernet	7.5	30
Gloria Ferrer Pinot Noir	-	45
Sanford Pinot Noir "Riconda"	-	95
Ridge Zinfandel Blend	-	57
Grant Burge G/S/M "The Holy Trinity"	-	55
Two Hands Shiraz "Gnarley Dudes"	-	60
Chimney Rock Cabernet	-	85
Justin Cabernet	-	40
<u>White</u>		
Selbach Spatlese	6.5	26
Selbach Fish Label Riesling	7	28
Duo Torri Pinot Grigio	6.5	26
Fontana Condida Pinot Grigio	7	28
Dashwood Sauvignon Blanc	8	32
Sonoma Cutrer Chardonnay	8.5	34
Santa Margherita Pinot Grigio	-	48
Valley of The Moon Pinot Blanc	-	36
Rochioli Sauvignon Blanc	-	65
Sanford Chardonnay	-	40
Cakebread Chardonnay	-	65
<u>Champagne, Sparkling & Dessert</u>		
Taylor Fladgate Port 10 year	7	-
Umberto Fiore Moscato d'Asti	6	36
Nederburg Special Late Harvest	6	36
Rotari Sparkling Brut	6	30
J by Jordan	-	55
Veuve Cliquot Yellow Label – half bottle	-	38
Veuve Cliquot Yellow Label	-	70

Beer Selection

Domestic Bottles – 3.50

Miller Lite & High Life
MGD & MGD Light
Budweiser & Bud Light
Coors Light
Sharps & O'Douls Amber
Rolling Rock & Green Light
Pabst Blue Ribbon

Premium Bottles – 4.75

Blue Moon
Goose Island Honkers Ale
Hacker Pschorr Weisse
Newcastle
New Glarus Spotted Cow
Peroni
Riverwest Stein
Woodchuck Amber
Smirnoff Ice
Sprecher Special Amber
Ask about Seasonal Selections*

Import Bottles – 4.25

Amstel Light
Beck's & Premier Light
Corona & Corona Light
Dos Equis Amber & Lager
Heineken & Heineken Light
Labatts Blue
Leinenkugel's Red
Sierra Nevada Pale Ale

Specialty Ales – 7.50

Delirium Tremens Belgian Ale
Chimay Ale
Lindemanns Framboise
Strongbow – 500ml Can
Goose Island Pere Jacques

On Tap – 4.50

Goose Island 312
Guinness
New Glarus Spotted Cow
Stella Artois

Seasonal Martinis

The Hendrick 9.00

Hendricks Gin, sour, lime, fresh cucumber slices.

John Daly 8.00

Ketel One Citroen, Iced Tea, triple sec, simple syrup, fresh lemon juice

Pear Cosmo 9.00

Grey Goose La Poire Vodka, triple sec, cranberry & lime juices.

Awol Vakuski 9.00

Van Gogh Vanilla Vodka, melon liqueur, vanilla sugar, soda, cucumber

Grapefruit Swizzle 8.00

Finlandia Grapefruit Vodka, lemonade, cranberry juice, simple sugar

Specialty Drinks

Red Sangria* 4.75

Red wine, Coconut Rum and Pineapple Rum with a press splash

*order by the carafe 17.50

Pink Sangria* 4.75

White Wine, Cognac and fresh blueberries with a press splash

*order by the carafe 17.50

Mojo Mojito 6.25

Shango Guarano Rum, simple syrup, muddled fresh mint, soda, 7-up

Blue Agave 6.25

Herradura Silver Tequila, Blue Curacao and pineapple, orange and lemon juices

Tennessee Apple 5.50

Jack Daniels Whiskey, Schonauer Apple liqueur, triple sec, 7-up