Sample Menu
FINE DINING

Appetizers

SHRIMP AIOLI*
with ricotta gnocchi

SEARED SCALLOPS*(GF)
with pistachios and warm fresh tomato sauce

SAUTEED BRUSSEL SPROUTS (GF)
with shallots, pancetta, garlic and parmesan

CAPRESE ARANCINI
sun dried tomato and mozzarella risotto with basil aioli

Salads

HOUSE GREEN SALAD (V,GF)
crisp garden fresh greens with your choice of dressing

ICEBERG WEDGE SALAD (GF)
smoked bacon, roasted tomatoes, French fried onions and blue cheese dressing

KALE AND BRUSSEL SPROUT SALAD (GF)
with pecorino and toasted almonds

NOT SO CLASSIC CAESAR SALAD
romaine, focaccia croutons and shaved parmesan

HOUSE MADE MOZZARELLA
with arugula and aged balsamic

COBB SALAD* (ENTREE SALAD)
romaine, bacon, avocado, cucumbers, hard boiled egg, tomato, danish blue cheese and ranch dressing

SALAD DRESSINGS
orange citrus vinaigrette, lemon herb vinaigrette, buttermilk ranch, bleu cheese, thousand island, balsamic vinaigrette, and fat free raspberry vinaigrette

*add chicken, salmon or shrimp to any salad

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
* These items may be served raw or undercooked, or contain raw or undercooked ingredients.
Burgers

all burgers are served with your choice of a side dish
condiments, cheeses and onions are served upon request

BEEF SLIDERS*
choice of 1, 2, or 3 on a brioche bun with fried onion strings and house sauce

VEGETARIAN BLACK BEAN BURGER(V)

Sandwiches

served with your choice of a side dish

GRILLED CHICKEN*
grilled chicken breast, avocado, lettuce, tomato, pesto mayo on a brioche bun

BALFOUR GRILLED CHEESE
cheddar cheese, roasted peppers and caramelized onions on whole wheat bread

REUBEN ON RYE*
corned beef, sauerkraut, swiss cheese with thousand island dressing

GRILLED SALMON*
red onion marmalade and spinach on brioche bun with horseradish aioli

BLT*
bacon, avocado, arugula and tomato on a brioche bun with basil aioli

sides

Fruit Salad
Cottage Cheese
Coleslaw
Asparagus
Steamed Broccoli
Garlic Sauteed Spinach
Glazed Carrots
Whipped Potatoes
Basmati Rice
Steamed Vegetable Melange
Sweet Potato Fries
French Fries
Baked Potato (Dinner Only)

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Pastas

ORECCHIETTE PASTA TUSCANO*
with Italian sausage, peas, parmesan, ricotta and fresh basil

PASTA POMODORO (V)
linguine with oven roasted tomato sauce

FETTUCCINE PRIMAVERA(V)
with fresh vegetables and a light broth

PASTA PESTO(V)
linguine with a pesto cream sauce

* ADD GRILLED CHICKEN, SAUTEED SHRIMP, GRILLED SALMON OR PORK RICOTTA MEATBALLS TO ANY PASTA

Entrees

SALMON FILLET* (GF)
grilled or poached with a lemon herb butter sauce and choice of two sides

CHICKEN MARSALA*
sauteed chicken breast with a creamy marsala sauce, mashed potatoes and sauteed spinach

EGGPLANT PARMIGIANA(V)
lightly breaded and fried over creamy parmesan polenta

GRILLED ANGUS BEEF TENDERLOIN FILET (GF)*
choice certified angus beef tenderloin filet, mushroom demi glace with choice of two sides
**Dessert**

**ETON MESS (GF)**
A parfait of seasonal fruit, cream, and meringue

**THREE CHEESE CHEESECAKE**
Light and creamy with spiced honey and fruit

**BRULEE OF THE WEEK (GF)**
Sugared custard topped with chantilly cream, see specials page for weekly flavor

**GRANDMA'S CHOCOLATE CAKE**
Moist chocolate cake with chocolate ganache and chocolate buttercream

**NUTELLA BROWNIE SUNDAE**
Housemade nutella brownie topped with ice cream, chocolate sauce and chantilly cream

**ICE CREAM (GF)**
Vanilla, chocolate, strawberry, mint chocolate chip, coffee, butter pecan, low fat vanilla

**SORBET (GF)**
Coconut, raspberry, lemon

**DESSERT OF THE WEEK**
Please see specials page

**PIE OF THE WEEK**
Please see specials page
Sample Menu

BEER & WINE

sparkling
LUNETTA
Prosecco 6
MIONETTO (BOTTLE)
Prosecco 15

White Wine
MEZZACORONA
Pinot Grigio 5
FERRARI CARANO
Pinot Grigio 9
TWO VINES
Chardonnay 5
BENZIGER
Chardonnay 9
GIESEN
Sauvignon Blanc 7
MATUA VALLEY
Sauvignon Blanc 8

Red Wine
TWO VINES
Cabernet Sauvignon 5
MEZZACORONA
Cabernet Sauvignon 5
JOSH
Cabernet Sauvignon 9
BROQUEL TRAPICHE
Malbec 8
MEZZACORONA
Pinot Noir 5
CHATEAU ST. JEAN
Pinot Noir 9
MEZZACORONA
Merlot 5
SKYFALL
Merlot 8
SEASONAL SELECTION 7

Scotch
DEWAR'S WHITE LABEL
JOHNNY WALKER BLACK
GLENLIVIT
GLENKINCHIE
MACALLAN
ABERFELDY
HIGHLAND PARK
CRAIGELLACHIE 13 YEAR
HIGHLAND PARK 15 YEAR
OBAN 14 YEAR
TALISKER 18 YEAR

Gin
BOMBAY
BOMBAY SAPPHIRE
TANQUERAY

Whiskey
JIM BEAM
JACK DANIELS
KNOB CREEK RYE

Tequila
JOSE CUERVO
PATRON
DON JULIO

Rum
BACARDI
CAPTAIN MORGAN
MEYER'S

Vodka
STOLICHNAYA
KETEL ONE
GREY GOOSE

Beer
PEACEMAKER
Pilsner
ODELL EASY STREET
Wheat Beer
AVERY
IPA
ODELL 90 SHILLING
Ale
GRAHAM CRACKER
Porter
COORS LIGHT
COORS ORIGINAL