



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

Soup

WILD MUSHROOM MINISTRONE (V,GF)

SOUP DE JOUR

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

Sample Menu



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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Pasta

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

Sample Menu



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

MEYERS'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