

# Dinner Menu

## Appetizers

- Roasted Goat Cheese and Garlic:** A roasting of goat cheese and garlic basking in a pool of marinara sauce with an olive oil baguette. 9
- Tomato Bruschetta:** Warm French bread is topped with melted mozzarella, basil pesto, Oven baked with balsamic marinated tomatoes, red onions and fresh basil. 9
- Baked Brie:** Brie cheese baked in puff pastry paired with pistachios, pear chutney and petite greens. 9
- Beets:** Roasted beets joined with goat cheese, toasted pumpkin seeds, beet essence and seasonal shoots. 9
- Shrimp Appetizer:** Roasted shrimp tumbled with white beans, grape tomatoes, haricot verts, red onions, lemon and olive oil. 10
- Creamy Artichoke Spread:** Oven baked and served with seasoned bagel crisps. 8
- Hummus:** A classic Middle Eastern garbanzopea puree drizzled with extra-virgin olive oil and served with toasted pita points. 8
- Trio of Appetizers:** A sampling of our house favorites: artichoke dip, hummus, and bruschetta. 12
- Gnocchi:** Italian potato dumplings served with a choice of sauces - tomato-basil or a gorgonzola walnut cream. 14
- Crab Cakes:** Lump Alaskan snow crab cakes are paired with a lemon scallion and spicy aiolis 12
- Marinated Olives:** In house marinated fresh picholines and italian cerignola olives with baked french bread. 6
- BLT Pizza:** Our traditional crust is topped with mustard honey, crispy hickory bacon, leeks, turnips and cheddar cheese. 11
- Thai Chicken Pizza:** Our most famous item - Roasted chicken breast strips in a spicy peanut sauce, combined with scallions and shaved carrots, then finished with imported cheese on a special crust and topped with a sweet and spicy Thai sauce. 12

## Salads and Soups

- Garden Salad:** Mixed greens with fresh garnishments. Small 3.50 Large 5
- Caesar Salad:** Fresh romaine lettuce with parmesan and crunchy croutons  
Small 3.50 Large 5
- Housemade Soup:** Two house soups prepared daily Cup 3.50 Bowl 5
- Black Bean Chili:** Our famous vegetarian chili topped with spicy salsa, jack cheese, sour cream, and tortilla chips. Cup 4 Bowl 8
- Grilled Chicken Salad:** Grilled marinated boneless breast of chicken and crisp greens served with choice of homemade dressings and assorted garden vegetables. 13
- Salmon Nicoise Salad:** Salmon fillet with roasted garden vegetables on a bed of

*greens with crumbled feta cheese. Served with a side of balsamic vinaigrette 14*

**Beet Salad:** *Roasted beets tossed with spinach leaves, pistachios, red onions, grape tomatoes, and blue cheese crumbles in a bosc pear vinaigrette 13*

**Fregola Sarda Salad:** *Handmade Sardinian pasta tossed with arugula leaves, asparagus, tomatoes, kalamata olives and grated parmesan in a champagne vinaigrette 13*

### **Housemade Salad Dressings:**

*Italian, Raspberry Vinaigrette, Balsamic Vinaigrette, Cream Ranch, Caesar and Bleu Cheese.*

## **DINNER ENTREES**

**Filet of Beef:** *8 ounce tenderloin filet, grilled and served with yukon gold potato cake, sautéed spinach and portabella mushrooms in garlic butter, 29*

**Goat Cheese Ravioli:** *Goat cheese filled ravioli is tossed with capers, onions and spinach in a red wine tomato sauce. 17*

**Ribeye Steak:** *Hand carved Ribeye paired with crispy potatoes, roasted brussel sprouts, bacon and spinach. Armagnac-current cream sauce follows. 27*

**Rack of Lamb:** *A New Zealand rack of lamb is grilled to your liking. Served with goat cheese potato cake, asparagus spears and sauteed seasonal vegetables. Finished with portberry sauce 31*

**Spicy Shrimp Pasta:** *Devilishly hot! Marinated shrimp are sautéed with bell peppers, onions and spinach in an herbed chevre cream sauce. 20*

**Beef Tenderloin Medallions:** *8 ounces of hand carved beef tenderloin medallions are grilled then served with a potato cake and sautéed vegetables. 29*

**Chicken Risotto:** *Sauteed seasoned bone-in chicken breast with a vegetable risotto, wilted spinach and wild mushrooms in a maderia garlic jus. 21*

**Stuffed Salmon:** *Salmon fillet is stuffed with Alaskan snow crab and sauteed. Accompanied with rice medley, seasonal vegetables and citrus maitaise sauce. 22*

**Pork Shank:** *Eight hour braised pork shank accompanied with whipped potatoes, broccoli rabe and natural pan jus. 19*

**Chicken Pasta:** *Chicken breast sauteed with onions, mushrooms, spinach and prosciutto ham in a sherry thyme cream sauce. 18*

**Grilled Beef:** *Flat Iron beef paired with sauteed asparagus, green beans, lentils and walnuts. Sundried tomato tapenade finishes. 19*

**Vegetable Cassoulet:** *Slow stewed white beans paired with roasted beets, seasonal squash and sauteed brussel sprouts. 16*

**Grilled Duck:** *Grilled duck breast accompanied with crispy new potatoes, asparagus spears,*

*sauteed spinach and tawny port sauce. 23*

**Classic Burger:** *A half pound of lean ground chuck is grilled with your choice of cheddar, swiss or blue cheese. Served with choice of fries, chips, salad or soup. 13*

**Chicken Club:** *Grilled marinated chicken breast, swiss cheese, applewood smoked bacon, lettuce, tomato, and mustard mayonaise. Choice of fries, chips, salad or soup. 13*

## Dessert Menu

### **BREAD PUDDING WITH A HOT CARAMEL SAUCE**

*If a restaurant could become famous for just one dessert, this would be it..*

*Classic Bread Pudding with raisins and pecans and a rich hot caramel sauce and whipped cream.*

### **Classic Carrot Cake**

*Moist carrot cake with a delicious cream cheese frosting and toasted coconut.*

### **Port Creme Brulee**

*Rich port combined with a lovely vanilla bean custard. 6*

### **Vanilla Cheesecake**

*Served with a raspberry drizzle or warm chocolate sauce. 6*

### **Warm Chocolate Fudge Cake**

*A chocolate cake with a warm creamy fudge center. Served with raspberry sauce.*

### **Chocolate Espresso Pot de Creme**

*Dark chocolate with essence of roasted espresso beans.*

### **Key Lime Pie**

*This traditional summer favorite is served with a graham cracker crust and fresh fruit. 6*

Any Dessert May Be Served A La Mode \$1.50

**\*\*ICE CREAM\*\***

**SORBETS**

**VANILLA BEAN**

**ESPRESSO BEAN**