

PROSCIUTTO RUFFLES

Cured ham, sweet melon

SHRIMP COCKTAIL

Traditional cocktail sauce

RED BEET CARPACCIO

*Grapefruit segments, arugula blue
cheese crumbles*

CANNELLONI

Ricotta, bacon, shaved parmesan

ROASTED BROCCOLI & 3 CHEESE

Gruyere, velveeta, sharp cheddar

TUSCAN MINISTRONE

*Cannellini beans, sea shell pasta,
parmesan*

PEACH SOUP

Chilled, fresh mint

HEART OF ICEBERG LETTUCE

Tomatoes, blue cheese crumbles

KALE OR ROMAINE CAESAR SALAD

House made dressing, shaved parmesan

*food you always wanted to try,
but haven't yet dared...*

BRAISED OX TONGUE

Onion Marmalade

PINOT GRIGIO, ECCO DOMANI

Delle Venezie, Italy.

10.25 gl 39 btl

CHARDONNAY, KENDALL-JACKSON

'Vintner's Reserve', California.

10 gl 38 btl

SAUVIGNON BLANC, OYSTER BAY

Marlborough, New Zealand.

9.25 gl 35 btl

MERLOT, MURPHY GOODE

California.

9.25 gl 35 btl

GIFFT BY KATHIE LEE GIFFORD

Red Blend, California

8.50 gl 32 btl

PINOT NOIR, LAYER CAKE

California.

10.50 gl 40 btl

CABERNET SAUVIGNON, LAYER CAKE

California.

10 gl 38 btl

SALMON CAKE

*Lemon, capers, dill, sour cream
leaf spinach, grilled tomato*

SOUTHERN FRIED CHICKEN

Gravy, steamed broccoli, mashed potatoes

LINGUINI, ITALIAN SAUSAGE

Bell peppers, mushrooms

BBQ PORK SPARERIBS

Baked bean, corn and cheese bread

GRILLED TOFU STEAK

Stir-fried vegetables

FEATURED VEGETARIAN

Lentils, basmati rice, papadam and raita



FROM THE GRILL

SWORD FISH STEAK

*Citrus and pepper rub
broccoli, carrots, red potato*

**GRILLED BEEF
TENDERLOIN***

Polenta, red wine sauce

CHICKEN BREAST

*Roast garlic and herbs
peas and carrots, red potato*

PORK CHOP

*Caramelized onions,
stewed apple, mash*

*BBQ Sauce, Béarnaise, Peppercorn,
Wild Mushroom*

BROCCOLI, CARROTS ONIONS

BAKED POTATO

Sour cream, bacon, chives

RATATOUILLE

MAC N CHEESE, BACON

FRENCH FRIES

Herb Garlic Butter

CREAMED SPINACH