

## APPETIZERS

### **Hummus Amongus...8.50**

Layered white cannelloni & black bean hummus  
With grilled pita bread & salsa

### **Sesame Seared Ahi Tuna...12.50**

With seaweed salad & black onion compote

### **Potato Cakes...7.95**

Pan seared potato pancakes  
with crème fraiche & cinnamon apple compote

### **Lobster Cakes...10.95**

Served with a mango aioli

### **Cheese Plate...10.95**

Assorted cheeses with fruit & crackers

### **Crispy Panko Jalapeño...8.95**

Stuffed with cream cheese & sundried tomatoes  
& served with ranch dressing

### **Mussels in Coconut-Herb Broth...8.95**

Served with garlic cheese bread

### **Lime Tequila Shrimp & Scallops...11.95**

Sautéed and served with crystallized ginger

### **Baked Chevre...7.95**

In marinara with pesto, pine nuts & served with crostini

### **Baked Brie...10.50**

Wrapped in phyllo with brown sugar & almonds  
Served with fresh fruit & crostini

### **Portobello Stacker...9.95**

Topped with spinach, tomato, fresh mozzarella  
& sun dried tomato aioli

### **Veggie Quesadilla...8.50**

Sautéed veggies, cheddar, feta, sour cream  
& salsa (Add chicken, shrimp or salmon...4.25)

## SOUPS DU JOUR

Cup...3.95 / Bowl...5.50

## QUICHE DU JOUR

Served with a small café salad...8.95

## SALADS

- Add Chicken, shrimp, scallops, or salmon...4.25

- Add portobello...3.95

- Add chilled rare ahi tuna...6.50

- Substitute 1000 island, ranch or blue cheese dressing

### **Caesar...4.95 sm. / 8.50 lg.**

Romaine, Caesar dressing, tomatoes & croutons

### **Café...4.95 sm. / 8.50 lg.**

Hearts of palm, olives, artichoke hearts  
& tomato served over mixed greens  
with croutons and with our herb vinaigrette

### **Cuban...5.95 sm. / 10.95 lg.**

Cuban vinaigrette tossed iceberg with ham, Swiss  
tomato & green olives served with Cuban garlic bread

### **Cobb...9.95**

Iceberg, turkey, bacon, egg, tomato,  
avocado, blue cheese & 1000 Island

### **Fresca...10.50**

Fresh mozzarella, sliced tomato, pine nuts  
& black olives over greens with our herb vinaigrette

### **Fresh Spinach Salad...8.95**

With boiled egg, onion, mushrooms, tomato,  
peppers & a warm bacon-mustard dressing

### **Grilled Veggie Salad...9.95**

Grilled Portobello & squash over spiniach with pine  
nuts, feta, onions, tomato, cucumber & honey-mustard

### **Grape~Pecan Chicken Salad...9.95**

Our signature chicken salad over mixed greens  
with tomatoes and our herb vinaigrette

## BEVERAGES

### **Coca Cola Products...\$2.50**

Coke, Diet Coke, Sprite, Root Beer, Fanta Orange,  
Lemonade, Iced Tea & Raspberry Sweet Tea

### **Goslings Ginger Beer (n.a.)...\$3.50**

### **Republic of Teas...\$4.50**

Pomegranate Green Tea, Açai Berry Red Tea  
Ginger Peach Decaf or Darjeeling Black Tea

### **Celestial Hot Teas...\$2.50**

### **Coffee by Buddy Brew...\$2.50**

### **Espresso...\$3.00**

### **Cappuccino...\$3.50**

### **Saratoga Still or San Pellegrino Sparkling**

1 Liter \$5.50 ~ 500 ml \$3.50

## PIZZAS

**Athenian...10.95** Chicken, olive oil, garlic, spinach, artichoke hearts, mozzarella & feta

**Bleu...10.95** Roast beef, onion compote & walnuts with gorgonzola & mozzarella

**BBQ...10.95** Chicken, onion compote, bacon, honey~bbq & cheddar

**Roma...10.50** Pesto, tomato, pine nuts & mozzarella cheese

**Vineyard...9.95** Grapes, roasted pecans, pesto & mozzarella

## PASTAS

- add to any pasta: chicken, shrimp, scallops or salmon...4.25

### **Gnocchi ala Porky...14.50**

Sautéed in garlic & olive oil with pine nuts, bacon, basil & tomato

### **Gnocchi ala Chovie...14.50**

Sautéed in garlic & olive oil with feta, spinach, anchovies & walnuts

### **Penne For Your Thoughts...17.95**

Shrimp, scallops, asparagus, capers, sun dried tomatoes  
& feta in a garlic lemon butter sauce over penne

### **Seafood Pasta...17.95 (Sub or add Alfredo for \$1 extra)**

Shrimp & scallops in marinara sauce with fettuccini

### **Country Penne...17.95**

Italian sausage, scallops & broccoli in a spicy butter wine sauce

### **Spinach Ravioli...15.50**

Sautéed with olive oil, garlic, onion, tomato & basil

### **Neapolitan...14.95**

Mushrooms, sun dried tomatoes, black olives, walnuts & artichoke hearts  
in a pesto olive oil sauce tossed with fassili & topped with ricotta

### **Corkscrews Con Pollo...17.95**

Chicken, almonds, asparagus, mushrooms  
& ham in a basil-lemon cream sauce tossed with rotini pasta

### **Classico Carbonara...14.95**

Ham, bacon & onions in a creamy parmesan sauce over fettuccini

### **Cajun Pasta...14.95**

Sautéed onions & mushrooms in a Cajun cream sauce over fettuccini

## DINNER ENTREES

- Served with vegetable & starch of day

### **Cajun Stuffed Meatloaf (10oz)...15.95**

Topped with Creole sauce

### **Chicken Marsala...16.95**

Chicken breast in a rich Marsala mushroom sauce

### **Chicken Picatta \$16.95**

Sautéed with artichoke hearts, capers & onions in a lemon garlic wine sauce

### **Blackened Chicken...16.95**

Topped with onions, mushrooms & gorgonzola

### **Salmon Dijon (8oz)...17.95**

Baked salmon filet topped with bread crumbs & Dijon mustard

### **Jerk Grilled Salmon (8oz)...17.95**

Topped with Jamaican banana butter

### **Sesame Seared Ahi Tuna (8oz)...22.95**

Served with seaweed salad, soy sauce, wasabi & black onion compote

### **Macadamia Nut Crusted Mahi...17.95**

Served with a coconut-wasabi aioli

### **Grilled Pork Tenderloin...16.95**

Topped with a grainy mustard sauce

### **Grilled Lamb Chop (8oz)...18.95**

Served with a yogurt mint sauce

### **Chili Rubbed Flank Steak \$17.95**

Served with poblano pepper sauce

### **Blackened Filet Mignon (8oz)...24.95**

Topped with gorgonzola cream sauce

### Notes to our Guests

*Additional sauces & dressing are subject to an up-charge. A gratuity of 18% may be added to parties  
of six or more. This includes separate checks.*

*Consuming Raw or undercooked meats, eggs, poultry, seafood or shellfish increases your risk of  
contracting a food borne illness especially if you have certain medical conditions.*

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