



Appetizers, Salads & Soups

Peppered goat cheese with sundried tomato-olive relish,
roasted garlic & herb flat bread
\$7.50

Crisp fried calamari with scallion, jalapeno & chili-lime
dipping sauce
\$8.50

Oven dried tomato & fresh mozzarella bruschetta with pesto
\$7.50

Savory Argentine prawns with orange-tarragon glaze
\$9.95

Baby greens with orange miso vinaigrette
\$3.95

Caesar salad
\$4.95

Pear & butterleaf lettuce salad with strawberries, candied pecans, blue
cheese & poppy seed dressing
\$7.95

with grilled chicken \$13.50
with sauteed salmon \$15.95

Soup of the day
\$3.95

Pizzas

BBQ Chicken pizza with smoked mozzarella, red onion & cilantro
\$10.50

Margherita
\$9.50

Parma prosciutto & asparagus with lemon aioli
\$10.50

Pepperoni, artichoke & kalamata olives
\$10.50

Oven dried tomato with goat cheese, mushrooms & pesto
\$10.50

Spicy Italian sausage with fire roasted peppers & caramelized onions
\$10.50

Sides

Fried New Potatoes
\$2.50

French Fries
\$2.50

Pasta Salad
\$2.50

Sandwiches

Served with choice of pasta salad or green salad

Portabella & grilled sweet pepper quesadilla with three cheeses
and roasted corn guacamole
\$8.50

Hot pastrami with caramelized onions, Swiss cheese & spicy mustard
on ciabatta
\$9.25

House roasted turkey club with bacon, smoked mozzarella, avocado,
beef steak tomatoes & jalapeno-watercress aioli on focaccia
\$8.95

Grilled chicken wrap with avocado, salsa, chipotle aioli
& feta cheese
\$9.25

Old fashion hamburger with 8oz of Certified Angus ground beef®,
sharp cheddar, beef steak tomatoes & grilled onions. Served with a
side of french fries
\$9.50

“French dip” style roast beef sandwich on ciabatta with
sauteed mushrooms, horseradish mayonnaise & jus
\$9.50

Entrees & Entree Salads

Smoked chicken fettuccine with portabella mushroom & sugar snap
peas in a sherry wine cream sauce
\$15.50

Penne with Italian sausage, eggplant & spinach in a spicy roasted
tomato sauce
\$13.50

Phyllo wrapped crab & shrimp melt with pasta primavera salad
& three aiolies
\$14.50

Salmon cakes with shrimp-English pea salad, field greens & pasilla
pepper aioli
\$13.95

Grilled 10 oz. Certified Angus beef® ribeye steak with sauteed
spinach, warm potato salad, cabernet-balsamic reduction
& gorgonzola-horseradish butter
\$16.50

Sesame seared ahi tuna salad with field greens, cucumber, carrots,
tomatoes, crispy onion rings, miso-wasabi vinaigrette
& sweet soy drizzle
\$14.50

Grilled Chinese chicken salad with peanuts, crisp wonton strips &
spicy black bean soy vinaigrette
\$13.50

Chicken & walnut salad stuffed hot house tomato with field greens,
berries & honey dijon lime vinaigrette
\$13.50