

## APPETIZERS

### Calamari \$8.95

Fried Calamari served with Harissa aioli

### Steamed Mussels \$8.95

With oven dried tomatoes in a champagne tarragon broth

### Goat Cheese Pizza \$8.95

Spinach, mushrooms, tomatoes and fresh basil topped with goat cheese

### Moroccan Pizza \$9.95

Merguez, onions, tomatoes and olives topped with mozzarella

### Romano Crusted Hearts of Palm \$7.95

Fried and served with a tomato citrus butter

### Sea Scallops \$9.95

Grilled and served with spinach and shiitake mushrooms in a puff pastry shell with roasted red pepper sauce.

### Trio Onion Soup \$4.95

### Roasted Corn Bisque \$4.95

## CREPES \$9.95

Build your own crepes.

Your choice of three ingredients and one sauce.

Shrimp, Scallops or Beef Tenderloin: Add \$3

<u>Ingredients</u>		<u>Sauces</u>
•Chicken	•Artichoke Hearts	•Tomato Basil
•Mushrooms	•Merguez Sausage	•Basil Pesto
•Spinach	•Sweet Peas	•Roasted Red Pepper
•Leeks	•Caramelized	•Alfredo
•Tomatoes	•Carrots &	•Port Wine
•Roasted Red Peppers	Potatoes	

## SANDWICHES

Sandwiches served with one side dish

### Chicken Sandwich \$8.95

Grilled chicken breast served with melted Swiss cheese, avocados, and roasted jalapenos salsa on a baguette

### Ahi Tuna Sandwich \$8.95

Grilled medium rare, served with wasabi aioli

### Veggie Burger \$8.95

Topped with a chipotle ginger glaze

### Beef Burger \$7.95

USDA Choice Beef topped with mushrooms, onions and Swiss cheese

## SIDE DISHES

### Mashed Potatoes

### Pommes Frites

### Risotto

### Raisin Couscous

### Sauteed Vegetables

### Sweet Potato Chips

18% gratuity added to parties of 8 or more

\$2.00 surcharge for split items

## SALADS

### House Salad \$5.95

Baby field greens, sun-dried figs, pea pods, and cherry tomatoes tossed in a roasted hazelnut vinaigrette

### With Chicken \$8.95

### Caesar Salad \$6.95

Romaine Lettuce tossed in an egg-less Caesar dressing with pesto croutons

### With Chicken \$9.95

### Asparagus Salad \$8.95

Served with beef steak tomatoes tossed with balsamic vinaigrette and Roquefort cheese.

### Oriental Chicken Salad \$9.95

Chicken breast, capellini, pea pods, roasted red peppers and water chestnuts in a peanut vinaigrette

### Ahi Tuna Salad \$9.95

Seared sesame Ahi tuna medallions, spinach, croutons and tomatoes in a honey ginger vinaigrette

### Asian Chicken Salad \$9.95

Cold capellini and mixed greens tossed in an orange citrus dressing topped with sesame crusted chicken

### Rosemary Chicken Salad \$8.95

Marinated chicken breast with baby field greens, Granny Smith apples and walnuts in a pommery mustard vinaigrette

### Thai Roasted Tenderloin Salad \$11.95

Baby field greens, Thai beef tenderloin, peanuts, and mangos tossed in a chili vinaigrette

## ENTREES

### Chicken Napoleon \$10.95

Marinated, grilled and layered with purple potatoes in a mushroom-herb demi cream

### Salmon Fillet \$13.95

Pan Seared served with tomatoes and mushrooms in an herb butter sauce over arugula mashed potatoes

### Pork Tenderloin \$12.95

Grilled with wild mushrooms in a red wine reduction served with mashed potatoes

### Chicken Linguine \$10.95

Merguez, chicken and portabellas in a Romano cream sauce

### Seafood Angel Hair \$14.95

Sauteed shrimp, mussels, sea scallops and spinach in a tomato basil cream sauce

### Potato Gnocchi \$10.95

With sautéed arugula, wild mushrooms, tomato herb olive oil and a touch of feta

### Spinach Linguine \$9.95

Spinach, mushrooms, leeks and roasted red peppers in a tomato basil sauce.

### New York Strip \$17.95

Peppercorn crusted strip loin in a green peppercorn Pinot Noir sauce served with pommes frites

### Beef Tenderloin Kabobs \$13.95

Grilled and served over saffron risotto

### Crab Cake \$14.95

Sweet lump crab meat, braised fennel and a sage lemon wine reduction served over mashed potatoes

### Cheese Ravioli \$14.95

With prosciutto, sweet peas, cherry tomatoes with Romano cheese and a balsamic drizzle

