

APPETIZERS

Teriyaki Tenderloin Skewers

Beef tenderloin tips garnished with green onions & sesame seeds. \$7

Thai Peanut Chicken Skewers

Grilled chicken garnished with pineapple & crushed peanuts. \$6

Sausage Stuffed Mushrooms

Fennel sausage stuffed in button mushrooms. \$5

Antipasta Platter

Fresh assortment of grilled vegetables, cheese & cured meats. \$6

Grilled & Fresh Vegetable Platter

Assortment of grilled & fresh seasonal vegetables with ranch dip. \$4.25
\$4.25

Cucumber Rounds

Fresh crisp cucumber topped with herbed cream cheese. \$4

Hummus Plate

Warm pita bread, kalamata olives & feta. \$5

Spinach & Artichoke Dip

Served with croustini. \$6

Gorgonzola Canapes

Flaky pastry buttons filled with gorgonzola cream & cranberries. \$5

Bruschetta

Marinated tomatoes & fresh basil with grilled croustini. \$4.25

Caprese Skewers

Fresh mozzarella, cherry tomatoes & basil leaves drizzled with olive oil. \$4

Bacon Wrapped Prawns or Scallops

Seared scallops wrapped in crispy bacon. \$8

Cheese Platter

Assortment of domestic/imported cheeses, served with apples & figs.
Market Price

Seasonal Fresh Fruit Platter

Variety of fresh fruits served with crème fraiche. \$4.5

BEEF & PORK

Chipotle Grilled Flank Steak

Marinated in honey, Dijon, chipotle & cilantro.
\$12.5

Herb Crusted Prime Rib

Slow roasted & served with au jus.
\$15

Grilled N.Y. Steak

Lightly seasoned N.Y. steak, grilled to temp & served with demi-glaze.
\$16

Roasted Pork Tenderloin

Herb rubbed & seared, slow roasted, served with wild mushroom gravy.
\$12.5

CHICKEN

Chicken Marsala

Sautéed with mushrooms in marsala wine sauce.
\$12.75

Chicken Saltimboca

Chicken breast stuffed with prosciutto & fresh mozzarella,
served over sautéed spinach.
\$13.25

Herb Roasted Chicken Breast

Seared & roasted to perfection..
\$12.25

FISH

Seasonal White Fish

Market Price

Pan Seared Salmon

Served with lemon & thyme beurre blanc.
\$14

Baked Salmon

Topped with fennel, red onion confit.
\$14

PASTA

Alfredo

Penne pasta tossed in rich creamy alfredo sauce.
\$11
(Add chicken \$4)

Marinara

Penne pasta in house made marina sauce.
\$10
(Add beef \$4)

Cheese Filled Ravioli

Tossed in your choice of marinara or alfredo sauce.
\$14

Butternut Squash Ravioli

Tossed in rich sage cream sauce.
\$14

STARCHES

Roasted Garlic Mashed Potatoes
Roasted Red Potatoes
\$3

Scalloped Potatoes
Rice Pilaf
Spanish rice
\$3.5

Dinner Rolls
Bread Sticks
\$1

VEGETABLES

Chef's Choice Seasonal Vegetables
\$3.25

Prosciutto Wrapped Asparagus Bundles
\$4.25

SALADS

Caesar Salad

Crisp romaine lettuce served with parmesan cheese & house made croutons.

\$4.25

House Salad

Spring mix, cucumbers, cherry tomatoes & red onions with balsamic dressing.

\$4

Wild Greens Salad

Wild greens, apples, cranberries, walnuts & gorgonzola with raspberry vinaigrette.

\$4.5

Classic Potato Salad

Russet potatoes, onions, celery, hardboiled egg & dry mustard.

\$4.25

Red, White, & Blue Potato Salad

Baby red potatoes, blue cheese, bacon & green onions.

\$4.75

Farfalle Pasta Salad

Cherry tomatoes, kalamata olives, red onions & roasted red bell peppers.

\$5

DESSERT

Chocolate Chip Cookies

Brownies

\$1.5

N.Y. Cheesecake

Tiramisu

Lemon Tartlet

Berry Burst Cake

\$6

Seasonal Crisp or Cobbler

\$5

LUNCH

Gourmet Sandwich Bar

A fresh variety of paninis, wraps & gourmet sandwiches.

\$8

Sausage Bar

Texas hot links, bratwurst & kosher hot dogs with all the fixin's.

\$7

Hamburger Grill

Served with lettuce, tomato, onions, pickles & cheese.

\$7

Fresh Salad Bar

Salad bar with a generous variety of fresh seasonal toppings.

\$12.5

Box Lunch

Gourmet sandwich, potato chips & whole fruit with choice of water or soda.

\$10.5

BREAKFAST

Continental

Assorted pastries, coffee, tea and juice.

\$5.5

Quiche

Asparagus & prosciutto or spinach & smoked gouda.

\$8

Full Breakfast

Scrambled eggs, sausage patties, bacon & country potatoes.

\$9