



SOUPS

French Onion Soup \$ 8

Soup du Jour \$ 6

APPETIZERS

Asparagus Watermelon Crostini \$12

Fresh watermelon with spring mix, citrus goat cheese quenelle, grilled asparagus, balsamic dressing



Chicken Quesadilla \$12

White tortilla, cheddar and jalapeño cheese, chicken, roasted red peppers. Served with pico de gallo, sour cream and guacamole

Chicken Fingers \$10

Buffalo or BBQ served with bleu cheese, celery, carrots and french fries

Clams Casino \$14

Fresh top neck clams baked with butter and bacon and served with micro greens and lemon twist

Athenian Dip \$10

Fat free greek dip served with a vegetable crudité'



Chicken Wings \$12 (10) or \$19 (20) Buffalo, Italian, Thai and BBQ

Served with bleu cheese, celery & carrots

PIZZA

Margherita Pizza 16" (\$ 17) 8" (\$ 9)

Cheese pizza with fresh basil

Pepperoni Pizza 16" (\$ 18) 8" (\$ 10)

Cheese and pepperoni pizza

Garden Pizza 16" (\$ 19) 8" (\$ 11)

Cheese pizza with peppers, feta cheese, black olives and red onions





SALADS

House Salad \$6

Mixed salad, grape tomatoes, croutons, red onions, cucumber and garbanzo beans

Greek Salad \$9

Fresh spinach tossed with feta, kalamata olives, grilled scallions, pepperoncini, tomatoes and crostinii, served with tzatziki dressing



South Beach Cobb \$15

Mixed lettuce, black olives, chicken, tomatoes, shrimp, quail eggs, grilled scallions, avocado escabeche, crusted pancetta and crumbly bleu cheese

Fruit Plate \$10

Three melons, pineapple, strawberry, wild berries



Black and Blue Salad \$16

Seasoned flank steak strips over mixed greens with tomatoes, red onions, roasted red peppers, crostini and crumbly bleu cheese

Caesar Salad \$10

Hearts of romaine tossed with homemade Caesar dressing and served with hardboiled egg, grape tomatoes, homemade croutons and parmigiano tuille (Add chicken or shrimp \$5 more)

SANDWICHES

Apricot Roasted Turkey \$ 9

Roasted turkey, tomato, lettuce, red onion with apricot jelly, topped with Swiss non-fat cheese and served on multigrain bread



Grilled Vegetable Wrap \$11

Assorted grilled vegetables infused with truffle oil and balsamic reduction and wrapped in a white tortilla



Focaccia and Prosciutto \$ 11

Prosciutto and mozzarella combined with fresh Bruschetta and Dijon aioli. and wrapped in a white tortilla

Roast Beef on Weck \$ 10

Sliced roast beef au jus on a kimmelweck roll. Served with au jus and horseradish on the side

Fresco Chicken \$ 12

Grilled breast of chicken on a focaccia roll with pesto aioli, tomato, red onion and sautéed spinach, topped with provolone cheese

Half Pound Burger \$ 12

Juicy half pound burger served with lettuce, tomato and onion, on a kaiser roll

Philly Cheese Steak Wrap \$12

Grilled filet of sirloin with caramelized onions, mayo, jalapeño cheese and sautéed mushrooms wrapped in a white tortilla



ENTREES

Fettuccine Pesto \$ 16

Fettuccine pasta tossed with zucchini, pesto and grape tomatoes. topped with fresh parmigiano cheese

Gluten-free Penne Pasta ala Vodka with Shrimp \$ 28

Gluten -free penne pasta sautéed with vegetables and tiger shrimp in a pink vodka sauce. topped with fresh parmigiano and fresh parsley

Thai Grilled Breast of Chicken \$ 26

Seared chicken breasts gently tossed in thai sauce with broccoli and grape tomatoes



Lemon Pepper Salmon \$ 27

Pan seared salmon with garlic, lemon-butter and grilled asparagus

Wild Mushrooms Glazed Filet of Sirloin \$ 29

Filet of sirloin grilled to your specification and served with wild mushroom demiglace



NY Strip Steak \$ 34

12 oz NY strip steak grilled to your specification and topped with demiglace

New Zealand Rack of Lamb \$ 34

Seared and baked to your specification and topped with demiglace



DESSERTS

Red Velvet Cake \$ 6

Layers of moist red velvet genoise with rich fraise cream cheese plombage, finished with a dark chocolate feather

Peanut Butter Explosion \$ 6

Moist chocolate genoise, velvety peanut butter mousse, garnished with brownie bites and crumbled peanuts

Mango/Guava Cheesecake \$ 6

A contrast of mango and guava cheesecake accented with light mango mousse and garnished with roasted almonds

Tuxedo Bomb \$ 6

Chocolate genoise, white milk, and dark chocolate mousse, coated with chocolate ganache

Florentine Fruit Bowl \$ 7

Granola mix baked, covered in chocolate ganache and filled with fresh diced fruit.



Sugar Free Banana Pudding \$ 5

Garnished with non-fat whipped cream



MARTINI SPECIALS

Pomegranate Martini \$ 7

3 Olives Pomegranate, Pomegranate liquor, Cointreau, Orange Juice

Sour Cherry Martini \$ 7

3 Olives Cherry Vodka, Absolut Citron, Sprite, Sour Mix

Chocolate Martini \$ 7

360 Chocolate Vodka, Godiva Chocolate Liquor, Cream De Cacao

Sour Apple Martini \$ 7

Pinnacle Vanilla Vodka, Apple Pucker, Sour Mix, Sprite

