

Soups & Starters

Chicken Noodle Soup

Egg Noodles and Moist White Meat Chicken Simmered in A Light Broth with Carrots, Onions and Celery. Made Fresh Every Day

Soup of the Day

Ask server for selection of the day

Italian Tapenade

Roasted Eggplant, Bell Peppers, Tomato, Onion & Olive Relish served with Flatbread Crackers

Shrimp Cocktail

Served with Cocktail Sauce

Entrée Salads

Fennel & Orange Salad

Thinly Shaved Fennel tossed with Red Wine Vinegar & Olive Oil, Fresh Orange Sections and Sweet Dried Cranberries. Served topped with Chilled Poached Salmon Filet.

Side Salad

House Salad

Mixed greens with tomatoes, cucumbers, red onions, croutons and cheddar cheese. Your choice of dressing.

Caesar Salad

Side Caesar with Romaine Lettuce, Croutons and Shaved Parmesan.

Maple Salad

Baby lettuce, raisins, bleu cheese crumbles, toasted pine nuts and maple vinaigrette.

Traditional Wedge Salad

Wedge of iceberg lettuce with bacon, sliced red onions and diced tomatoes. Served with choice of dressing.

+ Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness. +

Signature Entrées

Petite Filet

Signature tenderloin petite filet, grilled to your specification with zip sauce.
Served with two sides.

Atlantic Salmon Fillet

Salmon glazed with honey & brown sugar, orange zest, tarragon & house spices

Chef's Daily Inspiration

Ask Your Server About Chefs Weekly Inspirations Utilizing the Finest in Fresh Local Meats, Seafood and Produce.

Seasonal Entrées

Stuffed Veal Breast

Veal Breast filled with a stuffing of Spinach, Sundried Tomato & Feta with Beurre

Bone-in Pork Rib Roast with Dijon Crust

Pork Rib Roast, crusted with Cracked Grain Dijon and Herbs

Macadamia Chicken

Chicken Breast with Toasted Macadamia Nut and Panko Crumb crust, served with Honey Mustard Sauce

Pan Roasted Mahi-Mahi

Lightly Seasoned, flakey sweet Mahi-Mahi finished with Fresh Herbs, Natural Juices and Lemon

Wild Mushroom Gnocchi

Wild Mushrooms, Sautéed Shallots & Fresh Thyme, tossed with Potato Gnocchi, Finished with Cream and Chopped Chives

Herb Crusted Eggplant

Layered with Tomatoes and Provolone Cheese and topped with Marinara Sauce

Sides

Clover Honey Glazed Carrots

Seasonal Squash en Vogue

Sautéed Baby Spinach with Olive Oil Garlic Confit

Vegetable Du Jour Baked Sweet Potato Baked Potato

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