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## SOUPS & STARTERS

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### **Homemade Soup Features**

*Ask about today's soup, made fresh daily with the finest ingredients*

### **Spring Chevre Crostini**

Crostini topped with whipped goat cheese and shallots, sliced radish, asparagus, dill and microgreens

### **Crab Croquette**

Hand made crab croquette with Cajun Aioli

### **Traditional Deviled Eggs**

Hard cooked egg, creamed yolk filling

## ENTRÉE SALADS

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### **Spring Arugula Salad**

Grilled chicken, grape tomato, sweet pea sprout, fava bean, mint and arugula, tossed with champagne vinaigrette

### **Seared Tuna Salad**

Seared medium rare tuna steak, sliced and served shaved daikon, ginger, scallions and sesame seeds, lightly dressed with Asian sesame dressing

## SIDE SALADS

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### **Custom Garden Salad**

Create your own salad - Array of greens and accompaniments tailored to your taste. Ask server for details.

### **All Seasons Salad**

Baby spinach, dried cherries, candied pecans, onions and mandarin oranges. Served with maple berry vinaigrette.

### **House Roasted Beet Salad**

Roasted Beets, arugula, pistachio, goat cheese, green onion, radish and balsamic dressing

### **Shaved Asparagus Salad**

Shaved spring asparagus with Parmesan, croutons and charred lemon, with simple vinaigrette

# SIGNATURE ENTRÉES

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## **Petite Filet Mignon**

Tenderloin petite filet, grilled to your specification, served with natural juices and topped with fresh chopped herbs

## **Grilled Salmon**

Fresh Atlantic salmon, lightly seasoned and grilled, served with wedge of lemon

# APRIL SEASONAL ENTRÉES

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## **Veal Schnitzel**

Tender veal scalloppini, breaded and pan fried, garnished with lemon wedge and fresh chopped herbs

## **Honey Glazed Pork Medallions**

Grilled pork with wildflower honey and balsamic glaze

## **Chicken Nonna**

Grilled chicken breast with sliced mushrooms, capers, served with a white wine lemon sauce

## **Pasta, Pesto & Spring Peas**

Al dente linguini pasta tossed with homemade basil pesto, Spring peas and pea sprouts

## **Shrimp Primavera**

Sautéed shrimp, garlic and spinach, grape tomatoes, finished with lemon and white wine, served with grilled crostini

## **Rainbow Trout**

Sautéed rainbow trout, garnished with charred lemon & herbs. Side of herbed aioli

# SIDES

- Sautéed Swiss Chard
- Green String Beans
- Broccoli Italia
- Fresh Vegetable Du Jour
- Mashed Potato
- Rice Pilaf
- Sweet Potato

*+ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness +*

