



SOUPS & STARTERS

Homemade Soup Features

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

Caramelized Onion & Mushroom Tart

Sautéed mushrooms, caramelized onions, applewood smoked gruyere cheese in puff dough with balsamic reduction and arugula

Pork Potstickers

Pork dumplings, lightly pan fried and served with ginger chili sauce

Shrimp Cocktail

Poached shrimp with cocktail sauce and lemon wedge

ENTRÉE SALADS

Salad Nicoise

Seared Ahi Tuna, heriot verts, tomato, potato, olives, hard cooked egg, lettuce with house honey djon vinaigrette

Tropical Shrimp Salad

Mango, avocado, red onion, cotija cheese, grilled shrimp, served on a bed of arugula with our house made tropical vinaigrette.

SIDE SALADS

Custom Garden Salad

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

Berry & Beet Salad

Golden Beets, Cranberry Blue Cheese, Spring Mix, Berries, and Raspberry Vinaigrette

Mediterranean Tortellini Salad

Chilled cheese tortellini tossed with pesto vinaigrette, kalamata olives, pine nuts, arugula, and shaved parmesan

Asian Cabbage Slaw

Green cabbage, toasted almonds, sesame seed, mint, scallions and sweet tangy vinaigrette

SIGNATURE ENTRÉES

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

SEPTEMBER SEASONAL ENTRÉES

Grilled Lamb Chops

Grilled lamb chops, marinated in mixed herb blend

Cornish Game Hen

Game hen rubbed with garlic, lime juice, olive oil, paprika and nutmeg

Sweet Potato Crusted Whitefish

Fresh lake whitefish encrusted with sweet potato and served with vegetable du jour

Stuffed Acorn Squash

Roasted acorn squash stuffed with roasted vegetables, whole grains and goat cheese, topped with panko breadcrumbs

Eggplant Parmesan

Thinly sliced eggplant, pan fried and topped with marinara sauce and provolone cheese, baked golden brown

Shrimp Florentine Alfredo

Fettuccine pasta, roast peppers and garlic spinach tossed in creamy alfredo sauce and topped with sautéed Shrimp

SIDES

- Anna Style Potatoes
- Glazed Carrots
- Baked Potato
- Brussels Sprouts
- Parmesan & Pea Orzo
- Roasted Butternut
- Vegetable Du Jour

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

