


— APPETIZERS —

CHICKEN LETTUCE WRAPS 

Roasted Chicken, Water Chestnut, Bamboo Shoots, Soyberg Lettuce

ASIAN SPARERIBS WITH VEGETABLE SUMMER ROLL
Tamar Citrus Dip

ROASTED BEET SALAD 


Watermelon, Pickled Grapes, Pumpkin Seed Dressing

BRUSCHETTA 

Grilled Ciabatta Bread, Kalamata Olives, Roma Tomatoes, Garlic, Basil & Olive Oil

SMOKED MOZZARELLA RAVIOLI

Lobster Cream Sauce

MINISTRONE SOUP 

Vegetable Broth, White Beans, Garden Vegetables

WHITE CHEDDAR AND POTATO SOUP


Cheese Sauce, Chives

FRENCH ONION SOUP

Gruyere Cheese Creamer

WALDORF SALAD 

Granny Smith Apples, Grapes, Celery, Candied Walnuts


PEAR AND GORGONZOLA SALAD 

Mixed Greens Whipped in Cucumber, Toasted Pine, Pecans, Vinaigrette

CLASSIC CAESAR SALAD

Romaine Lettuce, Caesar Dressing, Toasted Croutons, Parmesan Cheese


— CLASSIC ENTREES —

GRILLED NEW YORK STRIP STEAK 

Peppercorn Sauce, French Fries

BREADED FLOUNDER FILLET


Arugula Salad, Cherry Tomatoes, Mustard Remoulade

HERB-CRUSTED ROTISSERIE CHICKEN 


Marinated Potatoes, Brussels

SHRIMP AND MUSHROOM ALFREDO

Parmesan Cream Sauce, Bell Peppers

CARVED WHOLE-ROASTED PORK LOIN 

Pan-Breaded Potatoes, Grilled Asparagus, Sweet Potato Mash

3-CHEESE BAKED ZITI 

Parmesan, Mozzarella and Ricotta Cheeses, Cheddar Tomato Sauce

— TODAY'S FEATURED ENTREES —

WHOLE-ROASTED BIRCHIN*


Roasted Baked Potatoes, Creamed Brussels, Horseradish, Herb Cream

CHICKEN MADEIRA


Mashed Mushroom Sauce, Roasted Fall Potato Casserole

ALMOND-CRUSTED RUBY RED TROUT*

Battered Gyoza Beans, Mashed Potatoes

BANG BANG CHICKEN & SHRIMP 

Carrots, Potatoes, Cucumbers, Japanese Kim, Vegetables

RIGATONI PRIMAVERA WITH PESTO 

Four Kinds Vegetables, Shaved Parmesan Cheese

BARBECUE MIXED GRILL

Pork Kibbles, Bratwurst, Chicken, Asparagus, Kabbage Sauce, Smoky Potato Fries, Brussels

— WINE RECOMMENDATIONS —

**BRUT
CAVA PERE VENTURA "CUVEE ESPECIAL" CATALUNYA**
Catalonia, Spain

Its well-balanced structure, elegance and unusual richness form an unmistakable personality.

\$32.00

**SAUVIGNON BLANC
EAST & WEST NORWEGIAN PROPRIETARY WINE**
Sonoma, California

Aromatic and Bouncy of Meyer Lemons, lime zest, stone fruit, grapefruit with a refreshing and crisp finish.


\$33.00




**PINOT NOIR
LOUIS JADOT**

Burgundy, France

Aromatic and Bouncy of red cherries and wild strawberries.

\$34.00

*Vegetarian   
This menu has been prepared with the best of ingredients and the finest of techniques.
A 10% children's discount will be applied to all orders.
We are a family-owned and operated business. We are committed to providing the highest quality of service and products.
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