

today

starter

prosciutto ruffles
thinly sliced italian ham and sweet melons

smoked chicken quesadilla
mild guacamole, tomato, cilantro salsa and sour cream
flour tortilla and field greens

french onion soup
baked with a slice of homemade bread
freshly grated gruyere and parmesan cheese

black bean soup
served with steamed rice and a touch of sour cream

chilled cucumber soup with dill

♥ chopped handpicked field greens
blue cheese, thousand island, ranch, balsamic vinaigrette or french dressing

didja (as in did you ever ...)
food you always wanted to try, but did not dare

♥ a study in sushi
* seared ahi tuna, ebi shrimp, and norwegian salmon tartar, soy sauce

main

penne mariscos
pasta tossed with shrimp, calamari, scallops and mussels in a tomato cream sauce
topped with grilled salmon (also available as a starter)

♥ chicken sicilian style
stewed potatoes and crisp garlic seasoned green beans

jerked pork loin
slowly roasted center cut pork loin, marinated in island spices and herbs
fried rice and crisp garlic seasoned green beans

braised style short ribs from aged premium american beef
sesame eggplant and fried rice

baked herb polenta
vegetarian entrée; served with a ragout of wild mushrooms

from our
comfort kitchen

baked meatloaf with gravy
creamy mashed potatoes with cheddar cheese

♥ denotes healthy options which are low in fat, cholesterol and sodium

after dinner

desserts warm fig, date and cinnamon cake
served with rum raisin ice cream

strawberry cheesecake
a classic cheesecake topped with strawberries

♥ lemon cake
Lemon cake with low calorie lemon cream

warm chocolate melting cake
served with vanilla ice cream

♥ fresh tropical fruit plate

vanilla • chocolate • strawberry • butter pecan ice cream
sugar-free ice cream is available upon request

orange • pineapple • lime sherbet

port salut • brie • gouda • imported swiss • danish bleu cheese

♥ denotes that these desserts are prepared without sugar, or a sugar substitute

beverages freshly brewed coffee, regular or decaffeinated
milk • skimmed milk • hot chocolate • iced, hot and herbal teas

specialty coffee
cappuccino \$2.95 latte \$2.95 espresso \$1.95

* liqueurs
sambuca • kahlúa • grand marnier • disaronno amaretto
baileys irish cream • frangelico

* cognacs and brandies
hennessy v.s. • hennessy v.s.o.p. • hennessy x.o.
hennessy black • rémy martin v.s.o.p. • courvoisier v.s.

* dessert wines and ports
croft distinction • graham's six grapes
washington hills, late harvest sweet riesling

* regular bar prices apply