

today

starter crab cake
roasted red pepper sauce

asparagus vichyssoise
chilled asparagus soup with asparagus tips

wild mushroom cream soup
with fresh herbs

♥ vine ripe beefsteak tomatoes and fresh buffalo mozzarella
marinated with basil leaves and virgin olive oil

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

♥ 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
sautéed shrimp, calamari and scallops
served on italian pasta, tossed with a tomato cream sauce (also available as a starter)

grilled fillet of mahi mahi
diced potatoes, grilled zucchini, grilled tomato with olive dressing

bourbon and honey glazed, roasted spring chicken
grilled zucchini and onions, diced potatoes

veal parmigiana with tomato sauce
golden fried, milk fed veal, baked with mozzarella cheese
diced potatoes, grilled zucchini

♥ grilled tofu steak
vegetarian entree; served with scallion and cured tomato stir fry

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

baked alaska
vanilla sponge cake with assorted ice cream and baked with meringue

amaretto cake
almond flavored chocolate cake

♥ tropical fruit platter
assorted seasonal fruit

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