

today

starter new england crab cake
served with apple relish, roasted bell pepper and rosemary remoulade

♥ grilled portabello mushroom and handpicked mesclun lettuce
marinated with balsamic, fresh basil and virgin olive oil

♥ arugula, mint and vegetable salad
garnished with feta cheese and sesame crusted flat bread

american navy bean soup
simmered with root vegetables

baked sweet potato soup
enhanced with smoked cheddar cheese

mango cream
iced mango cream soup, spiced with fresh ginger

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

frogs legs with provencale herb butter
served with warm garlic bread

main grilled chicken breast
served over fettuccine, tossed in mushroom cream (also available as a starter)

♥ broiled fillet of mahi mahi
artichokes, sun ripened tomatoes and kernel corn medley

panko crusted jumbo shrimp
artichokes, sun ripened tomatoes and kernel corn medley

* tender roasted prime rib of american beef au jus
baked potato with traditional toppings

zucchini and eggplant parmigiana
vegetarian entrée; served on pomodoro sauce

**from our
comfort kitchen** bacon mac n' cheese (b.m.c.)
apple wood smoked bacon, with aged cheddar cheese
topped with a grilled, marinated chicken breast

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

after dinner

desserts grand marnier soufflé
served with orange vanilla sauce

cappuccino pie
coffee ice cream pie with whipped cream

♥ apple pie
buttery apple cinnamon filling with nice crust

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