

— APPETIZERS —

- SUSHI / NIGIRI*
Salmon, Shrimp, Octopus, Wasabi Soy Dressing
- SPINACH AND ONION TURNOVER (V)
Fluff Pastry filled with Spinach, Caramelized Onions
Emmental Cheese Sauce
- BEEF SLIDER* (V)
Country Potato Bun, Siroacha Cabbage Slaw
- SMOKED SALMON TARTARE* (GF)
Blend of Smoked and Fresh Salmon, Capers, Sour Cream, Herbs, Avocado
- CREAMY MUSHROOM SOUP (GF)
- MINESTRONE
Classic Italian Soup of Garden Vegetables and Beans
- FRENCH ONION SOUP
Gruyère Cheese Crouton
- SPANISH CHORIZO SAUSAGE
AND FINGERLING POTATO SALAD
Red and Green Bell Peppers, Celery, Fennel, Mustard Vinaigrette
- SPINACH AND BEET SALAD (V) (GF)
Red Onions, Shaved Pear, Walnut Oil Vinaigrette
- CLASSIC CAESAR SALAD
Romano Lettuce, Garlic Croutons, Parmesan Cheese, Caesar Dressing
Available with Grilled Lemon-Garlic Chicken Breast
- MIXED GARDEN SALAD (V)
Greens, Seasonal Vegetables, Herbs
Choice of Dressings
Ranch, Italian Blue Cheese, French,
Thousand Island, Mustard Vinaigrette

— CLASSIC ENTRÉES —

- GRILLED NEW YORK STRIP STEAK*
French Fries, Creamy Peppercorn Sauce
- ROTISSERIE CHICKEN (GF)
Half of a Roasted Chicken, Mashed Potatoes, Broccoli
- PAN-FRIED BREADED FLOUNDER FILLET
Arugula Salad, Cherry Tomatoes, Red Onions,
Chardonnay Vinaigrette
- SPAGHETTI BOLOGNESE
Parmesan Cheese, Classic Italian Meat Sauce
- BEEF LASAGNA
Baked Layers of Meat and Tomato Sauce,
Pasta, Mozzarella Cheese
- TAGLIATELLE PASTA WITH BASIL PESTO (V)
Bell Peppers, Green Peas, Olives, Parmesan Cheese

— TODAY'S FEATURED ENTRÉES —

- ARGENTINIAN SKIRY STEAK SALAD* (GF)
Prime Lettuce, Arugula, Pear, Red Onions, Cherry Tomatoes, Celery,
Bitters Vinaigrette, Chimichurri Sauce
- LINGUINE WITH NEW ZEALAND MUSSELS
Sautéed with Garlic, White Wine, Parsley
- BROILED SALMON*
Roasted Fingerling Potatoes, Broccoli, Fennel Butter Sauce
- SZECHUAN CHICKEN
30% Fried Chicken, Pork Fried Rice, Scallions
- ROAST PORK LOIN*
Country Potato Wedges, Grilled Eggplant, Broccoli
- ALOO GOBI INDIAN POTATO AND CAULIFLOWER CURRY (V)
Basmati Rice, Crispy Papadum Wraps, Yogurt Sauce with Cardamom and Mint
- BARBECUE SHRIMP BURGER
Roasted Potatoes, Onions, Cabbage and Red Onion Slaw,
Whiskey Barbecue Sauce

— WINE —
RECOMMENDATIONS

- PINOT GRIGIO, LE RIME, BANFI
Tuscany, Italy
Well balanced with an unusually lively acidity
\$36.00
- CHARDONNAY, LOUIS JADOT, DOUBLY-FUSSE
Burgundy, France
Juicy apple and fresh almond scents, sleek dryness and a long finish
\$65.00
- RED BLEND, NORTH & SOUTH, BY NORWEGIAN
Sonoma, California
Velvety, ripe fruits of black currant and black plum accented
by citrus and a mélange of baking spices
\$40.00

*GF indicates a gluten-free dish. **VGF indicates a gluten-free dish. **GF indicates a gluten-free dish.
If you have any food allergies, please advise your server before ordering.
Our chefs use refined and unrefined oils, including olive oil, in our dishes.
We use organic and heritage grains, including wheat, in our dishes.
*Dishes may contain shellfish, tree nuts, peanuts, cashews, soybeans, and/or other allergens.
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