

## Dinner

*Served 4:00pm-8:00pm*

### Appetizers

**Crab Cakes**.....\$9.00

*House made crab cakes, lemongrass aioli, mixed greens*

**Lamb Meatballs**..... \$8.00

*Lamb meat balls with bacon and blue cheese, red wine shitake sauce*

**Shrimp Cocktail**.....\$9.00

*Wild shrimp cooked until tender, peeled, deveined and chilled. Served with our zesty House cocktail sauce and lemon wedges*

### Salads & Soups

#### Strawberry Spinach Salad

**Small/ Large**..... \$6.00 /\$9.00

*Baby spinach, strawberries, red onion, candied walnuts, dried cranberries, goat cheese, apple rosemary vinaigrette*

#### Misto Salad

**Small/ Large**.....\$6.00 /\$9.00

*Mixed greens, blue cheese, apples, roasted red peppers, candied walnuts, smoked shallot balsamic vinaigrette*

**Caprice** ..... \$7.75

*Sliced fresh tomato, fresh mozzarella, balsamic glaze, truffle oil, chiffonade basil, green oil, sea salt*

#### Soup of the Day

**Cup/ Bowl**..... \$3.50 /\$5.50

### House Bread Selection

#### Potato Rosemary

*Served with whipped butter or slow roasted head of garlic*

### Drinks

- Water
- Ice Tea
- House Blend Coffee  
*Regular or Decaf*
- Coke
- Diet Coke
- Milk  
*Whole, 2%, Skim or Soy*
- Sprite
- Lemonade
- Juices  
*Apple, Cranberry*

### Entrees

*All entrees served with select sides and house bread*

**Lamb Chops**.....\$20.00

*Lamb lollypop chops, cranberry fix compote, asparagus, parmesan sage Parisian potatoes*

**Rosemary Chicken** .....\$15.00

*Airline chicken breast with bacon rosemary sage garlic rub, asparagus, rice, head of roasted garlic*

**Vegetable Ravioli**.....\$15.00

*Jumbo vegetable ravioli, sautéed peppers and onion, portabella, asparagus, lemon cream sauce*

### Steak Cuts

*All steaks served with mashed potatoes, asparagus, house bread, and a head of roasted garlic*

**Filet Mignon, 6 oz.** ..... \$20.00

**Classic New York Sirloin, 10 oz** .... \$22.00

### Seafood

*All seafood entrees served with select sides and house bread*

**Scallops** ..... \$24.00

*Blackened diver scallops, coconut sweet chili, pineapple relish, rice, mixed greens*

**Salmon** ..... \$24.00

*Faroe Island salmon, grilled portabella, parmesan sage Parisian potatoes*

### Desserts

**Mixed Berry Cobbler** .....\$6.00

*Mixed berries with spiced rum, streusel, ice cream*

**Bread Pudding**.....\$5.00

**Signature Sundae**.....\$5.00

*Sweet Cream Ice Cream, Banana, Chopped Walnuts, Strawberries, Whipped Topping and Fudge*

**Dessert Flight** .....\$5.00