



# B r u n c h

Omelet \$25.00

Build Your Own: \$2/topping

Avocado Toast \$20.00

with poached egg

Pancakes \$20.00

French Toast \$20.00

Bacon, Egg & Cheese \$25.00

on a roll

Ham & Cheese Melt \$22.00

on sourdough

## S I D E S   \$ 6 . 0 0

Bacon

Sausage

Home Fries

Sauteed Mushrooms

## C O C K T A I L S   \$ 1 6 . 0 0

Mimosa

Bellini

Bloody Mary

C O F F E E   O R   T E A   I N C L U D E D



# L u n c h

## APPETIZERS

Tomato Soup \$14.00  
Gazpacho \$16.00  
Beet Avocado Salad \$20.00  
Caesar Salad \$16.00  
Shrimp Cocktail \$25.00

## SANDWICHES

BLT Sandwich \$18.00  
Grilled Cheese \$16.00  
Grilled Chicken Chipotle \$22.00  
Tuna Salad Sandwich \$22.00

ALL SANDWICHES ARE SERVED WITH FRIES.

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## SALAD

Chef Salad \$28.00  
*Romaine, provolone, turkey, ham, egg, tomatoes, cucumber, lemon dressing*  
Cobb Salad \$25.00  
*Lettuce, bacon, hard-boiled egg, avocado, tomatoes, blue cheese, onions, ranch dressing*  
Greek Salad \$25.00  
*Cherry tomatoes, English cucumber, chickpeas, kalamata olives, red peppers, red onion, feta, lemon vinaigrette*  
Caesar Salad \$22.00  
*Romaine, parmesan, eggplant croutons, caesar dressing*  
*Add Chicken \$28.00, Add Shrimp \$30.00*

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## ENTRÉES

Chicken Marsala \$32.00  
*Sautéed chicken breast with shallots, mushrooms, garlic, butter, and Marsala wine*  
Grilled Sirloin Burger \$28.00  
*10 oz. Grilled Burger with lettuce, tomatoes, onions, pickles*  
Roasted Salmon Filet \$38.00  
*8 oz. Atlantic Salmon with Lemon Beurre Blanc*

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## PASTA

Penne Alla Vodka \$24.00  
*Crushed tomatoes, garlic, onions, cream, parmesan, vodka, fresh basil*  
*Add Chicken \$28.00, Add Shrimp \$30.00*  
Pasta Primavera \$25.00  
*Penne with garden vegetables, parmesan, garlic, olive oil*







# Dinner

## STARTER

**Tomato Soup \$16.00**

*Melted cheddar and bacon.*

**Gazpacho \$17.00**

**Avocado Beet Salad \$20.00**

*Beets, avocado, tomatoes, arugula, sesame dressing*

**Tomato Mozzarella Salad \$20.00**

*Steak tomatoes, fresh mozzarella, basil, olive oil, balsamic glaze*

**Shrimp Cocktail \$25.00**

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## ENTRÉE

**Caesar Salad \$22.00**

*Romaine, parmesan, eggplant croutons, Caesar dressing*

*Add Chicken \$28.00, Add Shrimp \$30.00*

**Southwest Salad \$27.00**

*Lettuce, beans, corn, tomatoes, avocado, tortilla strips, cheese, onions, ranch dressing*

**Chicken Piccata \$34.00**

*Chicken breast, butter, capers, lemon, white wine*

**Grilled Sirloin Burger \$28.00**

*10 oz. Grilled Burger with lettuce, tomatoes, onions, and pickles, served with fries*

**Grilled Chicken Chipotle \$28.00**

*Grilled chicken, avocado, chipotle mayo on bread, served with fries*

**Filet Mignon \$48.00**

*8 oz. Grilled Filet Mignon with Bordelaise sauce*

**Pork Chop \$38.00**

*10 oz. Pork Chop with fig sauce*

**Roasted Salmon Filet \$38.00**

*8 oz. Atlantic Salmon with Lemon Beurre Blanc*

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## PASTA

**Lemon Shrimp Linguine \$40.00**

*Sautéed shrimp, lemon, parsley, parmesan, garlic butter, olive oil over linguine.*

**Mushroom Ravioli \$28.00**

*Sautéed wild mushroom ravioli with shallots, sundried tomatoes, spinach, white wine, butter*





## K i d s M e n u

Sliders- 2 Mini Burgers \$12.00

Mozzarella Sticks \$12.00

Grilled Cheese \$12.00

Chicken Tenders \$12.00

Pasta with Tomato Sauce or Butter \$12.00

*\*All choices served with french fries\**

Ice Cream \$6.00







# D e s s e r t M e n u

Chocolate Mousse Cake \$9.00

Cheesecake \$9.00

Ice Cream \$8.00

Pistachio, Vanilla or Chocolate

Sorbet \$8.00

Raspberry, Lemon or Mango

Coffee

Tea

