

Appetizers

Mozzarella spring rolls, tomato basil sauce

Crab and goat cheese spring rolls, spicy sweet tamarind sauce

Buttermilk fried calamari, sambal aioli and cocktail sauce

Chicken taquitos, pepper jack cheese, cilantro, tomatillo salsa verde

Fried shrimp with jalapeño tartar sauce

Salads

Baby Mesclun Mix

Caramelized spicy peanuts, sliced pears, asiago cheese, avocado citrus vinaigrette

Iceberg Lettuce Wedge

Applewood smoked bacon, grape tomatoes, blue cheese dressing

Caesar

Lemon anchovy dressing, croutons

Entrees **

Grilled 8 oz. Hangar (Skirt) or Grilled 12 oz. New York Strip

Mashed potatoes in gravy, green beans

Grilled Veal Chop, Black Peppercorn

Sweet potato mash, sautéed onions and mushrooms

Roasted Cornish Game Hen

Roasted garlic butter, mashed potatoes, green beans and pan gravy

Fish of the day with two pepper sauces

Sweet potato mash and green beans

Salmon

White beans, spinach, tomatoes, lobster brandy cream sauce

Fettuccine

Sun-dried tomatoes, tossed pesto, spinach, mushrooms truffle oil and parmesan cheese

Dessert- Chefs selection**

All menu items are subject to availability