

Seasonal Small Plates

\$7.95 each



Baba Ghanouj

roasted eggplant dip with lemon, tahini and garlic, grilled pita bread and a pistachio and tomato garnish



Italian Sausage Slider

with sautéed peppers, onions and provolone with a side of marinara



Bacon, Pepperjack and Jalapeno Spring Roll

with fresh tomato salsa



Watermelon, Cucumber and Feta Salad

with lime, basil and mint



Tomato Napoleon

stacked with wonton crisps, fresh mozzarella, fresh tomatoes, basil vinaigrette, and pine nuts, drizzled with balsamic reduction

Appetizers

Fried Green Tomatoes

cornmeal encrusted with roasted red bell pepper aioli \$6.95

Onion Rings

with horseradish sauce \$7.95

Smoked Shrimp Cakes

house smoked shrimp cakes over saffron chipotle tomato sauce \$7.25

Pork and Shiitake Wontons

ground pork and shiitake mushroom wontons with a five spice dipping sauce \$8.95

Braised Grape Leaves

stuffed with beef tenderloin, pine nuts, rice and lemon with yogurt mint sauce (gluten-free) \$7.75

Stuffed Mushroom Caps

filled with sausage and goat cheese topped with a brandy brown cream sauce \$8.95

Smoked Gouda and Tomatillo Queso

served with fresh corn chips (gluten-free) \$7.95

Black Bean Cakes

with tart cherries and almonds on flash fried spinach topped with chipotle mayonnaise \$6.95

Shrimp Bisque

cup or bowl \$6.50 / \$8.00

Soup Of The Day

house-made soups
cup or bowl \$5.75 / \$7.25

Salads

All salads and dressings are gluten-free except the liver salad and soy vinaigrette.

Add grilled, fried or blackened chicken \$3.75

Add grilled or blackened salmon \$8.25

Add grilled shrimp \$8.00

\$1.50 Additional charge for split salads

House Salad

fresh romaine lettuce with shredded carrots, red cabbage, red onions, black olives and slivered almonds with choice of red wine vinaigrette with blue cheese crumbles, balsamic vinaigrette, creamy blue cheese, ranch or thousand island dressing \$7.75

Caesar Salad

Classic with romaine lettuce, croutons, parmesan cheese and fresh cracked black pepper \$8.75

Greek Salad

fresh romaine lettuce, peppers, red onions, artichoke hearts, kalamata olives, cucumbers and crumbled feta cheese with a sun-dried tomato vinaigrette \$9.95

Spinach Salad

fresh spinach with egg, tomatoes, water chestnuts and bacon with warm soy vinaigrette \$8.75

Mixed Baby Greens and Fruit

with Mandarin oranges, fresh apples, cheddar cheese, grapes, toasted almonds and lemon poppyseed dressing \$8.95

Pecan Encrusted Chicken Liver Salad

with granny smith apples, bacon and red onions in a brandy brown sugar glaze over mixed greens and spinach tossed with raspberry vinaigrette \$13.25

Iceberg Wedge Salad

fresh iceberg wedge with spiced pecans, grape tomatoes and blue cheese dressing \$7.95

Lunch

Salmon Croquette

with orange dill hollandaise sauce, fresh vegetable medley and rice pilaf \$11.95

Hot Brown

turkey, bacon and tomato on toast points, baked in a rich mornay sauce with fresh fruit garnish \$10.95

Stir Fried Vegetables

broccoli, snow peas, red onions, carrots, water chestnuts and bell peppers over jasmine rice with sweet chili sauce and fried tofu \$10.95 or sesame chicken \$14.95 (gluten-free with tofu)

Maple Chipotle Pork Tenderloin Sandwich

dressed on a french roll with Henry Baines mayonnaise and house made chips \$10.25

Poached Eggs with Ham*

on an English muffin with Mornay sauce and roasted red potatoes \$10.95

Cornmeal Encrusted Basa Fish Sandwich

dressed on a French roll with tartar sauce and coleslaw \$11.75

Uptown Burger*

dressed on an English muffin with your choice of pepperjack, cheddar, smoked gouda, blue, Swiss or American cheese served with pickapeppa mayonnaise and house made chips \$12.95 add bacon \$2.00

Turkey Club

with basil benedictine, bacon, lettuce and tomato on whole wheat bread with house made chips \$13.25

Chicken in Puff Pastry

lightly breaded chicken with broccoli, tomatoes and mushrooms in a basil cream sauce garnished with fresh tomato wedges \$10.75

Risotto Cakes

on sauteed spinach, red onion, artichoke hearts with marinara and Parmesan cheese (gluten-free) \$10.95

Basa Fish Tacos

blackened or fried with chipotle slaw and pico de gallo on corn tortillas (blackened gluten-free) \$11.25

Grilled Chicken Breast Sandwich

ginger, sherry and soy marinated chicken breast dressed on a french roll with pickapeppa mayonnaise and house made chips \$11.25

Grilled Beef Tenderloin Sandwich

with grilled onions and Henry Baines sauce on a French roll with roasted red potatoes \$15.95

Grilled Salmon Sandwich

dressed on toasted marbled rye bread with whole grain mustard, tartar sauce and cole slaw \$13.95

Gluten-free bread available on any sandwich \$2.00

*consuming raw or undercooked meats, poultry, shellfish or egg may increase risk of food borne illness

Pastas

All pastas topped with parmesan cheese and available in half or full portion

Fusilli with Bay Scallops or Shrimp

with tomatoes in a basil cream sauce \$12.95 / \$15.95

Duck Ravioli

with mushrooms and green peppercorns in a white wine sauce \$12.25 / \$15.25

Linguine with Sesame Chicken and Broccoli

sesame chicken with broccoli in a lemon cream sauce \$10.95 / \$13.95

Linguine and Meatballs

with spinach, red onion, mixed peppers and marinara \$10.95 / \$13.95

Smoked Salmon Bow Tie Pasta

with spinach and capers in a lemon dill cream sauce \$13.95 / \$16.95

Lunch Combinations

Choose any half sandwich and one side or choose any two sides \$9.95
Gluten-free bread available for \$1.00

Sandwiches

Half Bacon, Basil Benedictine Sandwich
on toasted wheat bread

Half Turkey, Lettuce and Tomato
with mayonnaise on toasted wheat bread

4 oz. Hamburger*
with cheese dressed on an english muffin with
pickapeppa mayonnaise add bacon 2.00

Half Grilled Ham and Swiss Cheese
on marbled rye bread with apple butter or
whole grain mustard

Half BLT
with mayonnaise on toasted wheat bread

Grilled Cheese
your choice of cheese on wheat or
marbled rye bread

Sides

House Salad

Caesar Salad

Spinach Salad

Greek Salad

Fresh Fruit

Steamed Mixed Vegetables

Cup of Soup of the Day

Cup Of Shrimp Bisque
add \$1.50