



SALADS AND SHARE PLATES

SPICY TUNA	11
MAKE YOUR OWN HANDROLL	
ANTIPASTO PLATE	12
CHEF'S ASSORTMENT OF GRILLED VEGETABLES, MEATS AND CHEESES	
DIM SUM PLATE	14
VEGETABLE SPRING ROLLS, CHICKEN POTSTICKERS	
CHEF'S DAILY SUMMER ROLLS	8
FRESH VEGETABLES AND NOODLES ROLLED IN RICE PAPER SERVED WITH DIPPING SAUCE	
BUFFALO SHRIMP	12
WITH BLUE CHEESE CARROT AND CELERY SLAW	
RINGS AND FRIES	8
SWEET POTATO FRIES AND ONION RINGS	
MIXED GREENS	9
POMEGRANATE VINAIGRETTE, CRUMBLLED GOAT CHEESE, CANDIED PECANS, DRIED CRANBERRIES	
CAESAR FRANCHISE	9
HEART OF ROMAINE WRAPPED IN A BUNDLE, SEARED WITH PARMESAN TUILLE	

ENTREES

SLICED NEW YORK STEAK	25
SERVED WITH CHIVE CREME FRAICHE WHIPPED POTATOES AND SQUASH GRATIN	
PAINTED WITH MERLOT AND ROSEMARY	
TURKEY MEATLOAF	16
SERVED OVER GRILLED TOMATOES WITH SMASHED POTATOES AND SAUTEED VEGETABLES	
CHICKEN POT PIE	16
SERVED IN A CROCK WITH PUFF PASTRY	
GRILLED ATLANTIC SALMON	16
WILTED SPINACH AND FRAGRANT RICE	
SEARED CHICKEN BREAST-STUFFED WITH SPINACH AND FETA	17
SERVED WITH SOFT POLENTA AND GLAZED CARROTS	
RISE SHORT RIBS	22
ON SMASHED POTATOES WITH SAUTEED VEGETABLES	
SMOKED GOUDA MAC	10
OUR SIGNATURE	

DESSERTS

WARM CHOCOLATE CHIP COOKIES	6
ASSORTED MINI CUPCAKES	6
BERRY COBBLER SERVED WITH VANILLA BEAN ICE CREAM	8