



dinner menu

appetizers

- soup** classic french onion with garlic crouton and gruyere cheese \$4
soup again prepared fresh today \$4
chicken 'lollipops' flash fried and tossed in orange-tamarind glaze, sweet sesame vegetable slaw \$7
tart roma tomato, fresh mozzarella, red onion, fresh basil baked on pastry crust \$6
lamb grilled chops rubbed with smoked paprika, shiraz demi glaze, olive panisse \$9
artichoke roasted peppers, garlic and artichokes baked with a blend of cheeses \$6
calamari flash fried, tossed with fresh herbs and tomato, greek skorthalia dipping sauce \$7
gratin exotic mushrooms baked in herbed mushroom broth, fontina and asiago cheeses, white truffle oil \$7

salads & sandwiches

- house** organic baby gourmet greens, walnuts, apple, and honey balsamic vinaigrette \$6
spinach baby spinach, avocado, tomato, onion, pepper, shaved reggiano, pepitas, mustard vinaigrette \$7
caesar romaine lettuce, caramelized anchovy vinaigrette, shaved reggiano, garlic croutons \$6
burger* grilled sirloin, aged provolone, bacon, caramelized onion, lettuce, tomato, mustard aioli \$8
wrap grilled chicken, bacon, avocado, tomato, arugula, lemon-basil mayonnaise \$8

sandwiches served with herbed fries, pasta salad or tossed greens

entrees

- salmon*** hoisin-soy glazed salmon, mango-sesame vinaigrette, sushi rice cake, ginger-cucumber slaw, spring vegetable sauté \$18
steak* 12 oz. prime new york sirloin, zinfandel butter, truffled potato puree, spring vegetable sauté \$25
escolar grilled and served with lobster 'mac & cheese', white wine and lemon sauce with asparagus, shiitake and grape tomato \$20
pork* pan roasted chop, citrus-dijon glaze, cider jus, wild mushroom polenta, mixed berry compote \$17
walleye pan fried with lemon beurre blanc, gratin dauphinoise potato, spring vegetable sauté \$18
veal 'osso buco' veal shank braised with veal stock, red wine and root vegetables, served over soft polenta with natural jus \$25
duck seared duck breast, roasted pear and shallot sauce, butternut squash risotto, salad of baby arugula, goat cheese and walnuts \$20
crab jumbo blue crab cakes, roasted pepper coulis, sweet potato and corn hash \$19
chicken chef's weekly feature \$MP
lamb* rosemary and evoo marinated new zealand rack, garlic-dijon glaze, mushroom bread pudding, shiraz demi glaze, spring vegetable sauté \$27

entrées include house salad, or substitute soup for \$2

pasta, pizza, etc

- cavatappi** sautéed shrimp, roasted peppers, shallots, shiitake mushrooms and grape tomatoes tossed in a lemon-garlic butter with asiago cheese \$16
risotto an ever-changing variety \$MP
penne roasted chicken, spicy fennel sausage, roasted peppers, shallots and penne pasta in a white wine cream \$15
chicken pizza with smoked chicken, pesto, sun dried tomato, feta and mozzarella cheeses \$13
mushroom pizza with exotic mushrooms, asparagus, roasted garlic and asiago cheese \$11
chorizo pizza with house made chorizo sausage, roasted pepper sauce, pineapple, red onion, mozzarella and fresh cilantro \$12

**may be cooked to order. consuming raw or undercooked meat or seafood may increase your risk of food borne illness.*

Parties of six or more – 18% gratuity added, one check please. Reservations accepted.

On behalf of our entire staff we want to thank you for choosing to dine with us. We're proud to offer only the freshest and highest quality ingredients available... it's all made from scratch and made to-order. Mark & Jennifer McNamara.