



lunch menu

appetizers

- soup** classic french onion with garlic crouton and gruyere cheese 4
soup again prepared fresh today 4
bruschetta tomato-leek confit, roasted garlic, basil, ricotta salata, balsamic reduction 7
flatbread baked with crème fraiche and caramelized onion, topped with cold smoked salmon, arugula and wild salmon caviar 12
gnocchi brown butter gnocchi, shrimp, artichokes and prosciutto in a pesto cream with toasted walnuts 8
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
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salads

- house** baby gourmet greens, walnuts, apple, and honey balsamic vinaigrette 6.5
spinach baby spinach, avocado, tomato, onion, pepper, shaved reggiano, pepitas, mustard vinaigrette 7.5
southwest* spice crusted sirloin steak served over greens, red pepper, onion, avocado, cucumber, tomato, gorgonzola and pepitas, tossed in a toasted paprika vinaigrette 12
caesar romaine lettuce, caramelized anchovy vinaigrette, shaved reggiano, garlic croutons 6.5
greek iceberg, kalamata olives, feta, bell pepper, onion, tomato and lemon-cucumber vinaigrette 7.5
chicken salad with tomato, orange, carrot and raisin in a creamy citrus vinaigrette over romaine hearts 7

add grilled chicken - 3, salmon*, shrimp or calamari - 4

sandwiches

- burger*** grilled sirloin, aged provolone, bacon, caramelized onion, lettuce, tomato and mustard aioli 8.5
sister havana pulled pork, ham, caramelized onion, pickle, mustard aioli on grilled sourdough 7.5
focaccia turkey, grilled portabella, roasted bell pepper, fontina cheese, lemon mayonnaise and fresh basil on toasted rosemary-asiago flat bread 7.5
steak sliced sirloin, grilled with caramelized onion and provolone, topped with arugula and mustard vinaigrette 8.5
wrap grilled chicken, bacon, avocado, tomato, gourmet greens and lemon-basil mayonnaise 7.5
crab jumbo blue crab cake, gourmet greens, tomato, roasted pepper coulis on grilled Kaiser roll 9.5
veggie artichokes, goat cheese, roasted bell pepper, baby arugula and tomato baked on ciabatta bread, drizzled with EVOO 7.5
TBB roasted turkey, bacon and brie panini with dark cherry compote dressing, challah bread 8
combo soup and half of a sister havana, veggie or focaccia sandwich 8.5

all sandwiches served with herbed french fries, pasta salad or tossed greens

mains

- walleye** pan fried with lemon beurre blanc, olive oil roasted potatoes, spring vegetable sauté 16
pot roast braised beef pot roast with whipped potatoes, natural jus 12
angel hair with sautéed shrimp, smoked salmon, capers, olives, lemon confit and sun dried tomatoes tossed in a lemon garlic butter 14
salmon* hoisin-soy glazed salmon, mango-sesame vinaigrette, sushi rice cake, ginger-cucumber slaw, spring vegetable sauté 16
pad thai rice noodles, chicken, egg, scallions, bean sprouts and fresh cilantro stir fried in a spicy-sweet tamarind sauce, topped with chopped peanuts 10 *with shrimp* 14
risotto an ever changing variety MP
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.*

everything on our menu is prepared on site from fresh ingredients