

Lunch



Menu

Appetizers & Salads

Soup	classic french onion with garlic crouton and gruyere cheese	\$4.00
Soup again	prepared fresh today	\$4.00
Tart	roma tomato, fresh mozzarella, basil and red onion baked on a pastry crust, balsamic reduction	\$7.00
Flatbread	baked with crème fraiche and caramelized onion, topped with cold smoked salmon, arugula and wild salmon caviar	\$12.00
Gnocchi	brown butter gnocchi, shrimp, artichokes and prosciutto in a pesto cream with toasted walnuts	\$8.00
Calamari	flash fried, tossed with fresh herbs and tomato, greek skorthalia dipping sauce	\$7.00
Gratin	exotic mushrooms baked in herbed mushroom broth, fontina and asiago cheeses, white truffle oil	\$7.00
Chicken salad	with tomato, orange, carrot and raisin in a creamy citrus dressing over romaine hearts	\$7.50
House	baby gourmet greens, walnuts, apple, and honey balsamic vinaigrette	\$6.50
Wedge	iceberg, roasted tomato, avocado, dry-cured bacon, shallot, spiced pepitas, gorgonzola vinaigrette	\$8.00
Spinach	baby spinach, avocado, tomato, onion, pepper, shaved reggiano, pepitas, mustard vinaigrette	\$7.50
Southwest	spice crusted flat iron steak served over greens, red pepper, onion, avocado, cucumber, tomato, gorgonzola and pepitas, tossed in a toasted paprika vinaigrette	\$12.00
Caesar	romaine lettuce, caramelized anchovy vinaigrette, shaved reggiano, garlic croutons	\$6.50
Greek	iceberg, kalamata olives, feta, bell pepper, onion, tomato and lemon-cucumber vinaigrette	\$7.50
	<i>Add grilled chicken - \$3.00, Salmon, shrimp or calamari - \$4.00, Steak - \$5.00</i>	

Sandwiches

Burger	grilled sirloin, aged provolone, bacon, caramelized onion, lettuce, tomato and mustard aioli	\$9.00
Wellington	marinated portabella mushroom, spinach, onion, sun dried tomato tapenade and fontina cheese baked in a flaky puff pastry shell	\$9.00

Toscana	shaved prosciutto, grilled summer squash, artichoke puree, sun dried tomato, fresh ricotta on house made rosemary-asiago focaccia	\$8.50
Sister havana	pulled pork, ham, caramelized onion, pickle, mustard aioli on grilled sourdough	\$8.50
Wrap	grilled chicken, bacon, avocado, tomato, gourmet greens and lemon-basil mayonnaise	\$8.50
Crab	jumbo blue crab cake, gourmet greens, tomato, roasted pepper coulis on grilled brioche roll	\$10.00
TBB	panini with roasted turkey, bacon, brie cheese and dark cherry compote dressing	\$8.50
Combo	soup and half of a sister havana, TBB or toscana sandwich <i>all sandwiches served with herbed french fries, pasta salad, or tossed greens</i>	\$8.50

Mains

Pappardelle	wide ribbon pasta with fresh seasonal mushrooms, asparagus, prosciutto, peas and fresh herbs in a light parmesan cream	\$16.00
Walleye	pan fried with lemon beurre blanc, olive oil roasted potatoes, spring vegetable sauté	\$16.00
Bolognese	rich meat sauce with pork, veal and beef tossed with penne pasta, parmesan and fresh basil	\$14.00
Salmon	hoisin-soy glazed with mango sesame vinaigrette, ginger-cucumber slaw and brown sushi rice	\$16.00
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 <i>with shrimp</i>	\$14.00
Risotto	an ever changing variety MP	
Chicken	pizza with smoked chicken, pesto, sun dried tomato, feta and mozzarella cheeses	\$13.00
Mushroom	pizza with exotic mushrooms, asparagus, roasted garlic and asiago cheese	\$11.00
Chorizo	pizza with house made chorizo sausage, roasted pepper sauce, pineapple, red onion, mozzarella and fresh cilantro	\$12.00

*Ask your server about items 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