

Dinner Menu

Appetizers

BLACKENED SHRIMP	\$ 11
<i>Chiffonade romaine lettuce, pico de gallo and cilantro pesto</i>	
MARYLAND CRAB CAKES	\$ 11
<i>Mesclun greens, lemon vinaigrette and spicy roasted corn aioli</i>	

Soup

SOUP DU JOUR	CUP \$4.50 / BOWL \$6.50
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Salads

	DINNER / ENTRÉE
CAESAR	\$ 7 / \$ 12
<i>Romaine lettuce, tomato, bacon, asiago cheese, croutons and Caesar dressing</i>	
TRADITIONAL GREEK	\$ 8 / \$ 13
<i>Romaine lettuce, mixed greens, cucumber, tomato, red onion, feta cheese, Kalamata olive, lemon-dill parsley vinaigrette dressing</i>	
SEASONAL GREENS	\$ 6 / \$ 11
<i>Romaine lettuce, mixed greens, cucumber, tomato, red onion, carrots, asiago cheese, croutons and roasted onion balsamic vinaigrette dressing</i>	
GOUDA CHEESE AND APPLE	\$ 8 / \$ 13
<i>Romaine lettuce, mixed greens, dried cranberries, spiced walnuts, cucumber, tomato, carrots, croutons and roasted onion balsamic dressing</i>	
<i>Add grilled chicken breast for.....\$ 3</i>	

Certified Angus Burgers and Wraps

All burgers come with your choice of one side. Ask your server for today's homemade choices.

MUSHROOM SWISS	\$ 14
<i>**8oz** of Certified Angus ground beef with Swiss cheese, lettuce, tomato, and sautéed mushrooms on a hard roll</i>	
BACON CHEDDAR	\$ 14
<i>**8oz** of Certified Angus ground beef with bacon, cheddar cheese, lettuce, and tomato on a hard roll</i>	
COWBOY	\$ 15
<i>**8oz** of Certified Angus ground beef topped with ham, grilled onion, tomato, roasted red pepper, BBQ sauce, hot sauce, and mozzarella cheese on a hard roll</i>	
BACON BLEU CHEESE	\$ 15
<i>**8oz** of Certified Angus ground beef with bleu cheese, caramelized onion, lettuce, and tomato on a hard roll</i>	
CHICKEN CAESAR WRAP	\$ 12
<i>Grilled chicken breast, romaine lettuce, tomato, bacon, asiago cheese, and Caesar dressing</i>	
SANTA FE WRAP	\$ 12
<i>Grilled chicken breast, cheddar cheese, black beans, roasted red peppers, red onions, tomato, romaine lettuce, salsa, and sour cream</i>	
VEGETABLE WRAP	\$ 11
<i>Carrots, roasted red peppers, zucchini, mushrooms, red onions, romaine lettuce, tomato, roasted onion balsamic dressing, and asiago cheese</i>	

Entrées

PENNE VODKA	\$ 18
<i>Penne pasta and concasse tomatoes in a vodka cream sauce with asiago cheese and fresh basil</i>	
<i>Add grilled chicken breast for...\$ 3</i>	
GRILLED VEGETABLE PENNE PASTA	\$ 18
<i>Squash, Portobello mushroom, carrots, onions, roasted red peppers and tomatoes in a garlic, parmesan and virgin olive oil sauce</i>	
<i>Add grilled chicken breast for...\$ 3</i>	
CHICKEN FRENCH	\$ 24
<i>Grilled squash and your choice of penne pasta or rice pilaf</i>	
SHERRY CHICKEN	\$ 24
<i>Wild mushrooms in a sherry demi-glace sauce over Jasmine rice</i>	
CLASSIC COQ AU VIN	\$ 20
<i>Chicken leg, thigh and breast with mushrooms, bacon, and pearl onions in espagnole sauce served over diced potatoes</i>	
PORTOBELLO MUSHROOM CRUSTED SALMON	\$ 26
<i>Artichoke and arugula risotto cake, beurre noisette butter and truffle oil</i>	
SEARED DRY SEA SCALLOPS	\$ 30
<i>Fines herbes risotto, roasted corn puree and gremolata garnish with truffle oil</i>	
AGED NEW YORK STRIP STEAK (12OZ)	\$ 31
<i>Roasted garlic Lyonnaise potatoes, burgundy wine demi-glace and blue cheese compound butter</i>	

Mid-Week Special

<i>Available Tuesday</i>	<i>Available Wednesday & Thursday</i>
ROASTED PORK LOIN	MEATLOAF
\$ 17	\$ 17
<i>Served with seared potato, squash and caper-herb wine sauce</i>	<i>Served with seared potatoes and cabernet gravy</i>

Desserts

FLOURLESS CHOCOLATE CAKE <i>with raspberry coulis</i>	\$ 7
CLASSIC BERRY FRENCH FINANCIER <i>with a Chantilly Cream</i>	\$ 7
VANILLA CRÈME BRÛLÉE	\$ 7

Separate Checks - Fees applied to more than 2 credit card payments per table.
20% gratuity may be added for parties of 6 or more.