

## Starters & Salads

### *Crab Cakes*

lump crab with our Chef's special seasoning and stone ground mustard sauce \$10.95

### *Chilled Shrimp Cocktail*

housemade cocktail sauce and fresh lemon \$11.95

### *Spring Mix Salad*

tender greens with your choice of raspberry vinaigrette, bleu cheese, ranch or thousand island \$4.95

### *Asian Shrimp Salad*

shredded Napa cabbage, grilled shrimp, bean sprouts, cashews, carrots, celery and fresh cilantro, tossed with a ginger soy vinaigrette with crispy wonton straws \$16.95

### *Blue Iceberg*

a wedge of iceberg lettuce with crumbled bleu cheese, bacon and bleu cheese dressing \$7.95

### *Seared Ahi Tuna*

thinly sliced and served rare on a crispy wonton with pickled ginger, seaweed salad and wasabi aioli \$10.95

### *Spicy Calamari*

lightly curried calamari fried golden brown, served with sweet & sour Szechuan sauce \$9.95

### *Today's Soup*

\$4.50

### *Caesar*

crispy romaine leaves with fresh parmesan and garlic croutons \$7.95

### *Southwest Salad*

grilled New York steak with black beans, roasted corn, shaved onion, tomato, avocado, roasted bell peppers atop romaine lettuce and finished with a lime chipotle vinaigrette \$16.95

## Entrées

### *Herb Roasted Chicken*

herb rubbed oven roasted half chicken, served atop capellini, wilted greens and sauce provençal \$17.95

### *Three Citrus Chicken*

chicken breast marinated in three citrus juices, garlic and fresh herbs, served with mashed potatoes and fresh seasonal vegetables \$19.95

### *Grilled Pork Chop*

center cut pork chop grilled to perfection with goat cheese polenta, sautéed apples, wilted greens and apple infused demi-glace \$21.95

### *Carb Friendly Pasta Alfredo*

low carb penne pasta tossed with creamy Alfredo parmesan sauce and served with your choice of sautéed chicken \$17.95 with sautéed shrimp \$19.95

### *Achiote Grilled Salmon*

fresh salmon fillet rubbed with achiote, served with basmati rice, fresh seasonal vegetables and smoked tomato sauce \$21.95

### *Seared Halibut*

fresh halibut fillet pan seared, served with baby beets, carrots and turnips, finished with a lobster butter sauce \$23.95

### *Braised Beef Short Ribs*

beef short ribs braised in wine with mashed potatoes, asparagus, baby carrots and port wine sauce reduction \$21.95

### *Grilled Tenderloin*

tenderloin of beef grilled to your liking, served with potatoes au gratin, asparagus, baby carrots and finished with a port wine demi-glace \$28.75

### *Char-Broiled New York Steak*

caramelized shallot and Merlot mashed potatoes, fresh seasonal vegetables and finished with a port wine demi-glace \$26.95

### *Roasted Eggplant Ravioli*

pillows of pasta stuffed with roasted eggplant, peppers and mozzarella cheese, topped with roasted pepper coulis \$16.95

## Warm Your SPIRITS

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*Explore our Creative Selections of Drinks & Desserts*

### COCKTAILS

Butter-Finger Café  
Starbucks Coffee Liqueur, Frangelico,  
BOLS Butterscotch Schnapps mixed with coffee

Caravella Martini  
Ketel One Citroen Vodka and Caravella Limoncello with sugar rim

Frozen German Chocolate  
A creamy blend of Malibu Coconut Rum,  
Starbucks Coffee Liqueur and chocolate syrup

Café Almond Joy  
BACARDI Còco Rum, Starbucks Coffee Liqueur, Disaronno Amaretto, chocolate syrup and coffee

Courvoisier V.S.O.P.

Caramel Appletini  
ABSOLUT VANILIA Vodka, BOLS Sour Apple  
and Butterscotch Schnapps

Gingerbread Coffee  
Baileys Irish Cream, BOLS Butterscotch and Cinnamon Schnapps

Original Chocolate Martini  
ABSOLUT VANILIA Vodka and  
BOLS Crème de Cacao Liqueur served up

### DESSERTS

Walnut Fudge Brownie \$5.95  
Served with vanilla Häagen-Dazs

Turtle Cheesecake \$5.95  
Drizzled with caramel sauce

Fried Banana Split \$5.95  
A trio delight of chocolate, vanilla and strawberry Häagen-Dazs

Old Fashioned Bread Pudding \$5.95  
Baked with raisins and cinnamon

Starbucks Crème Brulee \$5.95