

Appetizers

Focaccia Bread 5

Baked in-house topped with Parmigiano, served with olive oil & Balsamic vinegar.

-Pair with Swallow Pinot Blanc, 6

5

Shrimp Scampi 10

6 Jumbo shrimp sautéed in butter, white wine, shallots & garlic and a dash of lemon & parsley.

-Pair with Jouclary Sauv Blanc, 7

pita

Calamari 8

Breaded calamari deep fried & served with tartar & cocktail sauces. -Pair with Ninkasi seasonal, 5

Cheese Plate 12

Display of assorted cheese with warm pita bread.

-Pair with Maison Viognier, 9

Chicken Wings 9

Deep fried chicken wings served with Bleu cheese dressing and celery.

-Pair with Natian Amber Lager,

Hummus Plate 10

Roasted red peppers & garlic served with Kalamata olives, marinated red onions,

feta, cucumbers, tomatoes & warm

bread -Pair with Occidental Hefeweizen, 5

3 Ten Deep fried Mushrooms 7

Mushrooms coated with house-made beer batter. -Pair with Old Rasputin stout, 5

Smoked Salmon Lox 12

Sun-dried tomato and pesto Torta

Served with warm pita bread

-Pair with Dirty Bird IPA, 5

Salads & Soups

Our Soups are freshly made in-house daily

Cup of soup 3.75 Bowl of Soup 4.75 Salad bar 7.25 Side Caesar salad 4

Caprese Salad 12.50

Fresh Mozzarella, olive oil, sliced tomatoes, pesto & Crema Balsamic cheese

vinegar on mixed greens.

Wilted Spinach Salad 10.50

Spinach leaves & bacon drizzled with hot red wine vinegar and topped with eggs.

Chicken Caesar Salad 13.50

Fresh romaine lettuce, tossed with croutons in Caesar dressing & topped with Parmesan cheese.

Cob Salad 15.50

Chicken breast, avocado, bacon, tomatoes egg, and choice of dressing, with bleu

crumbles on bed of Romaine.

Greek Salad 14.95

Artichokes, albacore tuna, tomatoes, feta, red onions, cucumber & Kalamata olives on a bed of romaine with a Greek vinaigrette.

Smoked Chicken & Gouda Salad 13.95

Romaine lettuce, chicken, gouda, seasonal fruit topped with a Maple vinaigrette.

Chicken & Pork

Comes with steamed veggies, soup or salad bar & choice of rice or mashed potatoes

Mango Chicken 18.50

Chicken Marsala 21.00

Grilled chicken topped with in-house onions, made mango salsa.

-Pair with Adami Brut NV, 7

Chicken Sauté 17.95

Chicken, mushrooms, red onions, spinach, basil & tomatoes sautéed to perfection.

-Pair with Domaine De Grange, 8 Syrah, 7

Grilled chicken breast with sautéed, mushrooms in a Marsala wine cream sauce.

-Pair with Rosso Sicilliane, 7

Pork Tenderloin 21.00

Pork medallions sautéed in Apple Jack brandy w/ golden raisins & apples.

-Pair with Chateau Ste Michelle