

APPETIZERS

SMOKEY CHIPOTLE HUMMUS 🍅
Smokey Chipotle Hummus served with marinated olives and warm pita bread 7.25

WINGS
Choose from traditional buffalo wings (only hotter!) or BBQ wings, served with carrots, celery and bleu cheese dressing on the side 9.35

ARTICHOKE DIP 🍷
Marinated artichokes, cream cheese, and fresh lemon juice, served with warm pita bread 7.75

COCONUT SHRIMP
Six large shrimp rolled in coconut and deep-fried to a golden brown, served with orange-horseradish marmalade 7.95

HUMMUS AND ARTICHOKE DIP 🍷
A generous scoop of each – hummus and artichoke dip. Served with pita bread and marinated olives 8.95

CALAMARI
Tossed in seasoned flour and deep fried to a crispy golden brown, topped with grated asiago cheese, served with cocktail sauce 7.95

PASTA

SHRIMP SCAMPI LINGUINI 🍷 **NEW**
Six large shrimp sautéed with butter, garlic, shallots, lemon juice and white wine, served over linguini with asiago cheese 12.95

SPAGHETTI AND MEATBALLS
A heaping bowl of spaghetti, topped with three meatballs and our zesty marinara sauce and grated Asiago cheese 8.95

SPAGHETTI MARINARA 🍷
A heaping bowl of spaghetti, topped with our own zesty marinara sauce 7.35

*We fry in trans-fat free oil
for your health*

ITALIAN SAUSAGE AND ARTICHOKE LINGUINI WITH PINE NUTS 🍷 **NEW**
Italian sausage and artichokes sautéed with olive oil, garlic and chicken stock, tossed with linguini, pine nuts and asiago cheese 10.95

SUN-DRIED TOMATO AND CHICKEN LINGUINI
Sautéed chicken with sun-dried tomatoes, pine nuts, roasted garlic and fresh basil in a chicken stock sauce. Tossed with linguini and topped with gorgonzola cheese 10.95

RAVIOLI OF THE DAY
Ask your server for today's selection 10.95

FETTUCCINE ALFREDO
A rich, creamy Alfredo sauce over fettuccine 9.95 • **Add Chicken** 3.95
Add Salmon 5.25 • **Add Steak** 5.25

ARTICHOKE PESTO LINGUINI
Roasted bell peppers, red onions, kalamata olives, artichokes and tomatoes tossed with fresh basil pesto and linguini. Topped with goat cheese 10.50

*In a rush?
Call ahead for pickup
484-1804*

SANDWICHES

All sandwiches served with fries, cup of chili, or cup of soup. Substitute Smash potatoes of the day for 1.00. Substitute a salad for 2.00

STEAK AND PORTABELLO
Grilled marinated flank steak and portabello mushroom served on a sourdough hoagie with gorgonzola cheese, horseradish mayonnaise, lettuce, tomatoes, and onion 10.50

Let us cater your next party

TUSCAN-STYLE GRILLED CHICKEN
Grilled chicken breast served on our sun-dried tomato foccacia bread with basil pesto, artichoke hearts, sliced tomato and melted mozzarella cheese 7.75

MEATBALL SUB
Our homemade meatballs served on a sourdough hoagie with marinara sauce and mozzarella 7.95

VEGETARIAN SANDWICH 🍷
Grilled portabello mushroom, eggplant, zucchini, yellow squash, red and green bell peppers and red onion marinated with balsamic vinegar and olive oil, served on fresh-baked foccacia bread with pesto, grilled tomatoes and mozzarella cheese.
Can be made vegan upon request 7.25

CUSTOM BURGERS

All burgers served with fries, cup of chili, or cup of soup. Substitute Smash potatoes of the day for 1.00. Substitute a salad for 2.00

BURGER
Certified Angus ground chuck, no hormones or antibiotics, served on an onion rosette with mayo, lettuce, onion and tomatoes 6.95

BLACK BEAN BURGER 🍷
Spicy black bean vegan burger served on foccacia bread with lettuce, onion and tomatoes. **Can be made vegan upon request** 7.25

GARLIC BURGER
Certified Angus ground chuck, no hormones or antibiotics, mixed with roasted garlic and seasonings, served on an onion rosette with mayo, lettuce, onion and tomatoes 6.95

CUSTOMIZE BURGERS AND SANDWICHES

Choice of swiss, cheddar, Monterey Jack, mozzarella, bleu cheese crumbles or smoked gouda .85
Bacon 1.25 • Chili 1.25 • Avocado 1.25 • Sautéed mushrooms .95 • BBQ sauce .75
Grilled onions .75 • Fresh Jalapeños .75 • Smoked jalapeño cream cheese 1.25

SOUPS & SALADS

Served with breadsticks. Homemade Dressings: Honey-Mustard, House Vinaigrette, Ranch, Gorgonzola, Bleu Cheese, and  Fat-free Ginger Oriental

COBB SALAD

A traditional favorite! Grilled chicken breast, sliced egg, gorgonzola cheese, bacon and tomatoes on a bed of fresh mixed greens, served with your choice of dressing on the side 10.25

DINNER SALAD

Mixed greens topped with cucumbers, red onions, carrots and a tomato wedge 3.50

CAESAR SALAD

Romaine lettuce, tossed with our traditional Caesar dressing, topped with Asiago cheese and croutons. **Our Caesar dressing is made with anchovies.** 7.95

*BLACK AND BLEU STEAK SALAD

Blackened marinated flank steak cooked to your specifications, served on a mixed green salad topped with bleu cheese, diced tomatoes, bleu cheese crumbles, cucumber, avocado and bleu cheese dressing 11.95

MEDITERRANEAN CHOPPED SALAD

Fresh chopped romaine lettuce tossed with cucumbers, grilled chicken, artichokes, garbanzo beans, diced tomatoes, green onions, kalamata olives, feta cheese, salami, and our own basil vinaigrette 9.95

SALAD ADDITIONS

Add Chicken 3.95 • Add Salmon 5.25
Add Steak 5.25 • Add Avocado 1.25

SPINACH & CHICKEN SALAD

Grilled chicken served on a bed of fresh spinach, tossed with honey mustard dressing, almonds and golden raisins. Garnished with Asiago cheese, orange slices, avocado and fresh tomatoes 9.25

SOUP AND SALAD

A bowl of our homemade soup and a dinner salad with your choice of dressing 7.25

Veggie Chili & Salad 7.95

SOUP OF THE DAY

It's made fresh each morning. Ask your server for today's choices 3.95



Try us for lunch or Sunday
brunch 9am-2pm

ENTREES

FRESH FISH DAILY Ask your server

HERB CRUSTED SALMON WITH RED WINE SHALLOT SAUCE

Fresh Atlantic salmon crusted with black pepper and fresh herbs, served with red wine shallot butter sauce, smash potatoes and fresh sautéed vegetables 14.95

*MARINATED FLANK STEAK

Marinated flank steak cooked to your specifications, served with sautéed wild mushrooms, onions and gorgonzola butter, smash potatoes and fresh sautéed vegetables 12.95

CHICKEN PICATTA

Chicken breast sautéed with olive oil, lemon juice, garlic, shallots, white wine and butter, served with linguini and fresh sautéed vegetables 11.95

EGGPLANT MANICOTTI WITH SPINACH

Manicotti pasta filled with ricotta cheese, grilled eggplant and spinach, topped with marinara sauce and asiago cheese 9.95

PIZZA

SPICY WILD MUSHROOM AND ITALIAN SAUSAGE

Marinara sauce with sautéed portabella and shitake mushrooms with Italian sausage 9in. 10.25 • 14in. 14.95

CAESAR CHICKEN PIZZA

Caesar dressing, mozzarella, fontina and asiago cheeses, roasted garlic, fresh tomatoes and grilled chicken, topped with Caesar salad. 9in. 9.50 • 14in. 14.25

SUN-DRIED TOMATO ROASTED GARLIC

Olive oil, fresh basil, goat cheese, roasted garlic cloves and sun-dried tomatoes 9in. 10.75 • 14in. 16.95

BBQ PULLED PORK

Homemade BBQ sauce, shredded smoked pork, cilantro, fresh jalapeño and pineapple 9in. 9.25 • 14in. 13.95

MEDITERRANEAN VEGETABLE

Pesto, tomatoes, kalamata olives, artichoke hearts, bell peppers, red onions, ricotta and feta cheese 9in. 10.25 • 14in. 14.95

BUFFALO CHICKEN

Hot sauce and chicken, with gorgonzola cheese dressing served on the side 9in. 9.95 • 14in. 13.95

CUSTOM PIZZA

All pizzas served with mozzarella and fontina cheeses

Select a sauce and any four toppings 7.50 • lg. 10.95 Additions are 1.00 extra unless otherwise noted

SAUCES

Marinara
BBQ
Buffalo
Black bean
Roasted Garlic

TOPPINGS/VEGETABLES

Bell peppers, Mushrooms,
Sliced black olives, Onions,
Broccoli, Tomatoes,
Gorgonzola, Asiago,
Jalapeños, Pineapple

MEATS

Sausage
Ham
Bacon
Pepperoni
Andouille sausage
Italian sausage

EXTRAS

Goat cheese 2.75 lg. 3.25
Chicken 2.75 lg. 4.25
Grilled steak 5.95 lg. 7.95
Shrimp 5.80 lg. 7.75
Pesto sauce 1.50 lg. 2.00
Alfredo sauce 1.50 lg. 2.00

Please Note: We do not accept checks. • An 18% gratuity will be charged on parties of 8 or more and on separate checks. • Any substitutions may incur an extra cost.



Vegetarian



Vegan

*Consumer Advisory – Thoroughly cooking foods of animal origin such as beef, eggs, fish, pork, poultry, or shellfish reduces the risk of food borne illness. Consult your physician or public health official for further information.

Please let us know if you have any food allergies.