

SALADS AND STARTERS

House Mixed Green Salad

Carrots, red cabbage & tomato
Choice of dressing \$3.50

Caesar Salad

Romaine lettuce, garlic croutons & parmesan cheese
with a mild anchovy dressing \$3.50

Off Vine Salad

Mixed field greens, roasted pecans & bleu cheese tossed
with balsamic vinaigrette \$4.50

Wild Mushroom Salad

On limestone lettuce & Belgian endive
with a citrus vinaigrette \$5.00

Red & Gold Beet Salad

Layered with goat cheese, served on a bed of greens
with a sweet basil & roasted pistachio dressing \$5.50

Spinach & Arugula Salad

Feta cheese, candied pear & pecans
tossed with an orange vinaigrette \$5.50

Soup of the Day \$3.50

Pan-fried Herbed Veggies

on a cheddar doily with smoky BBQ sauce \$5.00

Spicy Fried Calamari

with red & white dipping sauces \$5.00

Buffalo Mozzarella

sliced tomato & fresh basil, drizzled with cold pressed
extra virgin olive oil \$5.50

Grilled Eggplant

with marinated red & yellow peppers
on a cool tomato vinaigrette \$5.00

Two Grilled Duck Sausages

Spiked with cilantro & served with honey mustard dipping
sauce \$6.00

18% gratuity added to parties of 8 and over

Angel Hair Pasta

Tossed with fresh tomato, garlic, basil & olive oil \$6.50

Wild Mushroom Ravioli

Tossed with spinach & tomato in a light cream sauce
\$8.50

Penne with Turkey Sausage

Eggplant, red bell peppers & onions in a spicy marinara
sauce \$8.50

Chicken & Linguini

Mushrooms, artichoke hearts & sundried tomatoes in a
white wine cream sauce \$9.00

Pasta Special of the Day \$11.00

Pecan Encrusted Chicken

Sautéed cutlets topped with a chilled pear rosemary
sauce, served with mashed potatoes and sautéed
veggies. \$10.00

Chicken Picatta

Sautéed cutlets in a citrus and caper sauce and served
with mashed potatoes and sautéed veggies. \$9.50

Chicken Milanese

Lightly breaded cutlets topped with arugula, chopped
tomato, Bermuda onion and lemon dressing \$8.50

Chicken Marsala

Sautéed cutlets with mushrooms & Marsala wine, mashed
potatoes and sautéed veggies \$10.00

Blackened Free Range Turkey Breast

With a jalapeno cranberry relish, mashed potatoes and
sautéed veggies. \$11.00

Tuna Niçoise Salad

Rare Ahi Tuna served on a bed of greens with asparagus,
green beans, sautéed red onions, new potatoes, olives
and goat cheese with a balsamic vinaigrette \$10.00

Sautéed Wild Atlantic Salmon

With a raspberry Cabernet sauce, whipped carrot puree
& sautéed veggies. \$13.50

Braised Short Ribs

Slow cooked in red wine and fresh herbs and
served with mashed potatoes & sautéed veggies \$12.00

Flat Iron Steak

Marinated in a red wine sauce & served with grilled
asparagus and mashed potatoes \$13.00

8 Oz Petit Filet Mignon

With a Roquefort cabernet sauce, mashed potatoes and
sautéed veggies. \$17.00

\$3.00 split charge on all entrees

ENTREES