

## SALADS AND STARTERS

### **House Mixed Green Salad**

with carrots, red cabbage & tomato, choice of dressing  
\$7.00

### **Caesar Salad**

romaine lettuce & parmesan cheese tossed in a mild anchovy dressing and topped with a home-made garlic crouton  
\$7.00

### **Off Vine Salad**

mixed field greens, roasted pecans & bleu cheese tossed with balsamic vinaigrette  
\$9.00

### **Wild Mushroom Salad**

on bed of limestone lettuce and Belgian endive with citrus vinaigrette  
\$10.00

### **Red & Gold Beet Salad**

layered with savory goat cheese, served on a bed of field greens with sweet basil & roasted pistachio dressing  
\$11.00

### **Spinach & Arugula Salad**

with feta cheese, candied pear & pecans tossed with orange vinaigrette  
\$11.00

### **Buffalo Mozzarella**

with sliced tomato & fresh basil, drizzled with cold pressed extra virgin olive oil  
\$11.00

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### **Soup of the Day**

\$7.00

### **Pan-Fried Herbed Veggies**

on a cheddar doily with a smoky BBQ sauce  
\$10.00

### **Spicy Fried Calamari**

with red & white dipping sauces  
\$10.00

### **Grilled Eggplant**

with marinated red & yellow peppers on a cool tomato vinaigrette  
\$10.00

### **Smoked Mozzarella and Chicken Ravioli**

with a tangy apple mango chutney  
\$11.00

### **Two Grilled Duck Sausages**

spiked with cilantro & served with a honey mustard dipping sauce  
\$12.00

### **Blackened Baked Shrimp Cocktail**

with mango lime chutney  
\$14.00