

APPETIZERS

LENTIL CHILI

With rich tomato broth, sour cream, scallions, crisp corn tortillas

MEDITERRANEAN STYLE HUMMUS DI TAHINI

Grilled herbed flatbread fennel and pepper lavorazione

MEDITERRANEAN SHRIMP GAZPACHO

Ripe tomatoes, organic vegetables, chunky avocado, cilantro, olive oil and chili spices

ROASTED CHICKEN* TORTILLA SOUP

With avocado and pico de gallo

RUSTIC FLATBREAD PIZZETTE

Gorgonzola spread, caramelized onion, California grapes and candied walnuts

FOCACCIA BRUSCHETTA

Roasted pepper, pesto, aged goat cheese
Roma tomato, oregano, fresh mozzarella
Grilled portobello, roasted bell peppers, creamy fontina
Six olive tapenade, crumbled Gorgonzola
Crumbled low fat feta, sun dried tomato, basil
Shaved Parmesan, caramelized onion, prosciutto, roasted garlic aioli

SALADS

INSALATA TOMATO CAPRESE

Vine ripe Ohio tomatoes, mozzarella, local sweet basil, EVOO, milled pepper

CHEF'S GARDEN® GREENS SALAD

Organic local farm spring mix lettuce blend, grape tomatoes, shaved Parmesan, mixed marinated olives, red balsamic vinaigrette

TRADITIONAL COBB SALAD

With grilled chicken*, smoked bacon*, egg, avocado, blue cheese and tomatoes, tossed with lemon-Dijon dressing

CLASSIC CAESAR INSALATA

Chopped hearts of romaine, Parmesan, garlic crouton, classic dressing

MEDITERRANEAN VILLAGER

Chopped greens, cucumbers, feta, bell peppers, shaved red onion, wine cured olives, basil vinaigrette

ADD THE FOLLOWING TO ANY OF THE ABOVE SALADS

Grilled chicken*, grilled shrimp, grilled salmon

SANDWICHES

All sandwiches are accompanied by your selection of one of the following (unless otherwise noted)
Crispy French fries, salt and pepper potato chips, sweet potato fries, creamy cole slaw, or a fresh fruit cup

ANGUS BURGER*

8oz grilled burger, crisp lettuce, sliced tomato and red onion garnishes. French fries and mustard herb dip

CHICKEN* SANDWICH

Grilled chicken on ciabatta, sliced tomato, crisp lettuce, and herb spread. Served with a fresh cucumber salad

WHITE ALBACORE TUNA SALAD

With citrus mayonnaise, on toasted multi grain bread

PEAR AND BRIE SANDWICH

With watercress, balsamic aioli and caramelized onion on rustic walnut bread. Served with tabbouleh salad

CRAB CAKE* SANDWICH

With seasoned crab meat, pancetta, romaine lettuce, tomatoes, garlic aioli, and sliced sourdough

CLASSIC REUBEN GRILL

With layered corned beef, sauerkraut, Swiss cheese, sweet and spicy dressing on marble rye

ENTREES

PAN SEARED SIRLOIN FLORENTINE STYLE

With milled pepper, lemon olive oil, melted Gorgonzola over fried Parmesan potatoes with a hint of truffle

PESTO CHICKEN WITH ARTICHOKE

With caramelized fennel, pesto sauce, tomato eggplant ragout, angel hair pasta, Reggiano Parmigiano

SEARED ATLANTIC SALMON FILET

Accented with caponata ragout over fresh black pepper fettuccini

PASTA

BUILD A BOWL OF PASTA PRIMAVERA

Select one pasta and one sauce

PASTA

Black pepper fettuccini, angel hair, penne rigate

SAUCE

Lemon olive oil, Parmesan cream, pesto cream, zesty marinara, blush vodka cream

ADD THE FOLLOWING

Bolognese sauce	Grilled chicken*
Chianti meatball	Grilled shrimp