

Evening Menu

5:00PM - 10:00PM

Appetizers

- Almost South of the Border*** **\$10**
Soft Flour Tortilla filled with Grilled Chicken, Cheddar Cheese and Pepper jack Cheese Garnished with Pico De Gallo and Scallions, served with Guacamole, Sour Cream and Salsa on the Side
- Steak on a Stick*** **\$10**
Asian Marinated and Grilled Sirloin with Peanut Pesto and Soy Wasabi Dipping Sauces
- Steak Bruschetta*** **\$11**
Garlic and Herb Marinated Sliced Beef with Roasted Garlic Crostini, Tomato Basil and Shaved Parmesan
- East Meets West*** **\$12**
Skewered Jumbo Shrimp dipped in a Gingered Beer Batter and Delicately Fried to a Golden Brown served with a Soy Dipping Sauce

Starters

- Mediterranean Salad*** **\$6**
Baby Cucumber, Sweet Peppers, Vine Tomatoes, Sweet Onions and Kalamata Olives with Feta and Basil Vinaigrette
- Caponata*** **\$7**
Italian Style Braised Vegetable Salad, Crisp Lettuce, Herb Salad
- Roasted Chicken Tortilla Soup*** **\$7.50**
Avocado and Pico de Gallo
- Baked Five Onion Soup*** **\$7.50**
Hearty Beef Based Broth with Caramelized Onions, Leeks, Shallots and Chives, Topped with Mozzarella, Provolone, and Parmesan Cheeses and Baked to a Bubbly Golden Brown
- House Made Chicken Soup*** **\$7.50**
With Egg Noodles, Matzo Ball, Kreplach, Diced Chicken, Carrots and Celery
- Roasted Butternut Squash Soup*** **\$7.50**
Goat Cheese Crouton

Fresh from the Market Stand

- Orchard Salad*** **\$9**
Delicate Field Greens with Sun Dried Cranberries, Poached Pears, Roasted Apples, Goat Cheese and Candied Walnuts in a Zinfandel Vinaigrette
- Santa Fe Salad*** **\$11**
Roasted Corn, Black Beans, Avocado, Fresh Pico De Gallo and Shredded Cheddar tossed with Crisp Greens and Spicy Ranch Dressing and Topped with Crispy Chicken and Tri-Colored Tortilla Strips
- Caesar Salad*** **\$11**
Romaine Spears, Traditional Dressing, Fresh Parmesan, White Anchovy and a Warm Garlic Crouton
- Top it with Grilled Chicken*** **\$12**
- Steakhouse Salad*** **\$13**
Crisp Mixed Greens tossed with Cucumber, Tomato and Blue Cheese, Topped with A-1 Drizzled Sliced Steak and Crispy Onions with a Parmesan and Peppercorn Dressing
- Rustic Tuscany*** **\$14**
Grilled Fillet of Salmon flavored with Olive Oil and Fresh Herbs atop Mixed Greens tossed with Roasted Peppers, Grilled Asparagus, Artichokes, Roma Tomatoes and Balsamic Vinaigrette

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Dagwood's Sandwich Shoppe

Prime Rib Griller	\$11
Slow Roasted Prime Rib, Shaved Thin and Grilled with Caramelized Shallots, Roasted Garlic and Smoked Cheddar on Rosemary Potato Bread. Served with French Fries, Sweet Potato Fries or Potato Chips	
Chicken Ranch BLT Wrapper	\$11
Soft Flour Tortilla filled with Julienne Chicken, Cheddar Cheese, Bacon, Lettuce, Tomato and Ranch Spread. Served with French Fried, Sweet Potato Fries or Potato Chips	
*English Style Club	\$11
Shaved Turkey, Smoked Bacon, Fried Egg and Dijon Spread. Served with a Mixed Greens Salad	
Chicken Sandwich	\$11
Grilled Chicken on Ciabatta, Sliced Tomato, Crisp Lettuce and Herb Spread. Served with a Fresh Cucumber Salad	
*Angus Burger	\$11
8 oz Grilled Burger, Crisp Lettuce, Sliced Tomato and Red Onion Garnishes, French Fries and Mustard Herb Dip. Served with French Fries, Sweet Potato Fries or Potato Chips	
*Bacon and Blue Burger	\$12
A Winner with Crumbled Blue Cheese, Crisp Bacon and Grilled Tomatoes. Served with French Fries, Sweet Potato Fries and Potato Chips	
Bistro Steak Sandwich	\$13
Thinly Sliced Sirloin grilled with Roasted Cippolini Onions and Peppers and Topped with Mozzarella Cheese on a Toasted Baguette. Served with French Fries, Sweet Potato Fries or Potato Chips	

Café Specialties

All Specialty Items Served with House or Caesar Salad, Sour Dough Bread and Butter

Grilled Pork Tenderloin	\$16
Charred Vegetable Coulis, Corn Custard and Broccolini	
Pecan Crusted Chicken	\$16
Boneless Chicken Strips Fried Crispy and Tossed with Spaghettini, Tomatoes, Scallions and a Dijon Alfredo Sauce	
Chicken Penne Alfredo	\$17
Char-Grilled Chicken Strips atop Fresh Pasta tossed with Asparagus, Roasted Peppers and Portabella in a Creamy Alfredo Sauce	
Center Cut Pork Chops	\$18
Quick Grilled and Slow Braised for Tenderness, Apple Cider Demi Glace, Flame Roasted Apples Served with Sweet Potato Wedges and Chef's Fresh Vegetable Selection	
Grilled Beef Flank	\$18
Butternut Squash and Crimini Mushroom Hash, Green Asparagus	
Garlic and Herb Roasted Chicken	\$20
Half Chicken Flavored with Basil, Rosemary and Garlic, Served with White Cheddar Mashed Potatoes and Chef's Fresh Vegetable Selection	
Teriyaki BBQ Short Ribs	\$24
Slow Braised Tender Boneless Ribs with Stir Fry Vegetables and Soba Noodle Salad	
Grilled Salmon	\$25
Roasted Tomato, Artichokes, Grilled Asparagus, Cippolini Onions and Tri-Potatoes drizzled with Saffron Cream	
Rib Chop	\$30
A 14 oz Bone In Cut dusted with Montreal Steak Seasoning and finished with a Pink Peppercorn Sauce And Crispy Onion Straws, Served with White Cheddar Mashed Potatoes and Chef's Fresh Vegetable Selection	
New York Strip	\$31
A 12 oz Most Flavorful Cut enhanced with an Herbed Mushroom Ragout and Balsamic Reduction, Served with White Cheddar Mashed Potatoes and Chef's Fresh Vegetable Selection	