

## STARTERS

Roasted Chicken Tortilla Soup <i>Avocado and pico de gallo</i>	\$7
Soup du Jour <i>Ask your server for the daily selection</i>	6
Shrimp Cocktail <i>Jumbo prawns on cucumber salad, with a horseradish cocktail sauce</i>	13
Arugula, Bosc Pear and Reggiano Salad <i>Lemon grapeseed dressing</i>	8
Caesar Salad <i>Chopped romaine lettuce, traditional dressing, fresh parmesan, white anchovies and a warm garlic crouton</i>	7
House Salad <i>Baby greens, roma tomato, artichoke, carrots and your choice of dressing</i>	7
Fresh Sautéed Mussels <i>Succulent mussels, steamed in a rich butter and white wine broth, served with fresh garlic bread</i>	11
Chicken al Pastor Quesadilla <i>Corn and flour tortillas filled with pulled chicken, oaxaca cheese and roasted tomato salsa, served with sour cream</i>	10
Seared Pot Stickers <i>Ginger ponzu and chili garlic sauces</i>	10

*Please notify your server if you have any food allergies or require special food preparation. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. We request one check for parties of six or more and an 18% gratuity will be added.*

## SANDWICHES

Crab Cake Sandwich	\$18
<i>Herb crusted crab cakes on ciabatta rolls, boursin aioli, avocado relish</i>	
Angus Burger	14
<i>8 oz. grilled burger, crisp lettuce, sliced tomato and red onion garnishes, french fries, mustard herb dip</i>	
English Style Club Sandwich	12
<i>Shaved turkey, smoked bacon, fried egg and dijon spread</i>	
Chicken Sandwich	13
<i>Grilled chicken on ciabatta, sliced tomato, crisp lettuce and herb spread, served with a fresh cucumber salad</i>	
Quick Fix	12
<i>Chef's choice of half a sandwich and soup of the day</i>	
Rueben Sandwich	12
<i>Shaved house corned beef on rye toast, braised red cabbage, swiss cheese, 1000 island dressing, served with french fries</i>	
Grilled Portobello	14
<i>Layered with grilled eggplant, zucchini, yellow squash, onion, smoked mozzarella, on a wheat bun, served with a fresh cucumber salad</i>	

## SALAD ENTREES, PIZZA

<b>Seared Shrimp Panzanella Salad</b>	<b>\$14</b>
<i>Mixed greens, roasted sweet red peppers and focaccia croutons tossed in a red wine vinaigrette, topped with grilled shrimp</i>	
<b>Traditional Cobb Salad</b>	<b>13</b>
<i>Grilled chicken, smoked bacon, egg, avocado, blue cheese and tomatoes, tossed with lemon dijon dressing</i>	
<b>Grilled Chicken Caesar</b>	<b>13</b>
<i>Chopped romaine lettuce, traditional dressing, fresh parmesan, white anchovy and a warm garlic crouton, topped with grilled chicken</i>	
<b>Fruit Medley</b>	<b>12</b>
<i>Sliced seasonal fruit, served with a sesame yogurt sauce</i>	
<b>Pizza Margherita</b>	<b>14</b>
<i>Topped with fresh mozzarella, sliced roma tomatoes, tomato sauce, fresh basil</i>	

## ENTREES

<b>Grilled Strip Loin Steak</b>	<b>20</b>
<i>Asparagus, arugula &amp; parmesan reggiano tossed with balsamic and extra virgin olive oil, roasted pine nuts</i>	
<b>Blackened Halibut Tacos</b>	<b>18</b>
<i>Folded in flour tortillas, served with lime cilantro mayonnaise, pico de gallo, rice pilaf and cucumber tomato salad</i>	
<b>Orecchiette and Prosciutto Pasta</b>	<b>14</b>
<i>Tossed in a creamy sauce with goat cheese, sun-dried tomatoes and basil</i>	
<b>Grilled Salmon</b>	<b>19</b>
<i>Wild rice, zucchini, pomegranate vinaigrette</i>	
<b>Organic Chicken</b>	<b>18</b>
<i>Seared chicken breast, wild mushroom hash, shallot and thyme jus</i>	