

APPETIZERS

♥ **Bruschetta Mini Pizza**7.00

Handmade crust topped with Tomatoes, parmesan, mozzarella, basil, garlic, and extra virgin olive oil

Onion Petals6.00

Lightly breaded Vidalia onion slices fried golden brown and served with dipping sauce

Loaded Pretzels7.00

Baked pretzels with cheese and bacon served with sour cream

Roasted Garlic Hummus7.00

Homemade hummus made with slowly roasted garlic served with bread crisps

Pork BBQ Sliders7.00

4 mini-bun sliders with a side of coleslaw

♥ **Black Bean Chip n' Dip**6.00

A cool refreshing mix of marinated black beans, onions, tomatoes and cilantro with bread crisps

Wings9.00

12 jumbo marinated and fried, Served with a choice of Buffalo, Sweet Chili Garlic, or Ghost Sauce

Calamari9.00

Fresh Loligo calamari dusted with our breading mix fried golden brown and served with assorted sauces

Monterey Ranch Fries6.00

Seasoned French fries tossed in monetary cheese with smoked bacon and served with a side of Ranch dressing

SOUP AND SALADS

Salad Dressing Choices:

Oil and Vinegar, Ranch, Bleu Cheese, Balsamic Vinaigrette, Orange Sesame Vinaigrette, Caesar

♥ **Soup of the Day**5.00

Ask Your Server for our Fresh Daily Selection

♥ **Onion Soup**5.00

A big mug of homemade onion soup topped with Emmental Cheese

Soup and Salad7.00

Your Choice of Mixed Green or Caesar and a Mug of Homemade Soup of the Day

"2 Scoop" Salad8.00

A scoop of chicken salad and a scoop of tuna salad on a bed of Romaine lettuce

House Salad5.00

Organic field greens, Iceberg Lettuce, cucumbers, Tomatoes, carrots, and American Goat Cheese

♥ **Bistro Wedge Salad**5.00

A Wedge of Iceberg Lettuce Topped with Diced Tomatoes, Cucumbers, Crumbled Roquefort and your choice of dressing

♥ **Asian Salmon Salad**14.00

Glazed Salmon on top of Mixed Greens, Grape Tomato, Cucumbers, and Carrots Tossed in an Orange Sesame Vinaigrette

Caesar Salad6.00

Romaine tossed with croutons, parmesan cheese, and our own Caesar dressing

Make Your Salad a Meal

Add Grilled Chicken or Steak6.00

Add Grilled Salmon8.00

SANDWICHES

All Sandwiches served with one of the following sides:

French Fries, Sweet Potato Fries, ♥ Fresh Fruit, Cole Slaw, or Soup

♥ Leavened Heaven Pastrami8.00

A Half Pound of Thinly Sliced Peppered Turkey Pastrami with Melted Swiss and Creole Mustard on Thick Marble Rye

Lobster and Crab Cake Sandwich13.00

Served on a Potato Bun with a side of Remoulade Sauce

Chicken Salad Sandwich8.00

Tender Chunks of Chicken Breasts in a Mild Dressing

Steak and Cheese10.00

Sautéed Beef, Onions, and Peppers Topped with Provolone Cheese and served on a Ten-Inch Fresh Baked Philadelphia Sub Roll

Kosher All Beef Frank5.00

A Quarter Pound all Beef Frank served with your choice of side

Tuna Salad Sandwich8.00

Skip Jack Tuna in a Celery and Onion Dressing

♥ Southwestern Panini Wrap9.00

A hot pressed Garlic and Herb Wrap with Flame Grilled Chicken Breast, Tomatoes, Cheddar Jack Cheese, Lettuce and a Southwestern Sauce

Club Panini9.00

Ham, Turkey, Apple Wood Smoked Bacon, Lettuce, Tomatoes, and Pesto Mayonnaise Served on a Hoagie Roll

♥ Charcoal Cooked Pork BBQ8.00

Cooked for 10 Hours on Hardwood Charcoal and served on a Kaiser Roll with our Sweet BBQ Sauce

Fish and Chips11.00

Beer Battered Fried Pollack served with French Fries

Fresh Angus Steak Burger8.00

An Eight Ounce Naturally Raised, Hormone Free Burger on a Soft Corn Dusted Bun

Smokey Bacon Burger9.50

Our Eight Ounce Burger Topped with Apple Smoked Bacon, Smoked Gouda, and Our House Made Sweet BBQ Sauce

♥ Turkey Burger7.00

A Grilled Low-Fat Turkey Burger Served on a Potato Roll

ENTRÉES

Available After 5 PM

Braised Beef Short Rib16.00

A cut of Choice Boneless Short Rib slowly braised until tender and served with roasted garlic infused Demi glace

Pork Tenderloin Medallions16.00

Pan Seared Virginia Pork Tenderloin with a Sweet and Savory Ruby Port Wine Reduction

Spinach Pasta with Chicken14.00

Pasta Infused Fettuccini with Pureed Spinach in a Sauce of Grape Tomato Pesto and Topped with Grilled Chicken

Filet Mignon24.00

A Grilled 7 Ounce Choice Cut of Tenderloin topped with Caramelized Shallots

Herb Marinated Steak18.00

Fresh Herb Marinated Grilled Hanger Steak

Lobster and Cheese Tortellini17.00

Ricotta and Parmesan Filled Tortellini in a Lobster Tomato Sauce with Chunks of Lobster Tail and Claw Meat

Blackened Mahi16.00

Cast Iron Seared with a Lemon Vin Blanc Sauce

Half Jerk Chicken14.00

Caribbean Spice Rubbed Half Chicken

Italian Sausage Pasta14.00

Angel Hair Pasta Tossed in a Spicy Marinara with Fresh Italian Sausage

Grilled Salmon with Corn Sauce16.00

Grilled Scottish Salmon Drizzled With a Creamy Corn Sauce

Lobster and Crab Cakes21.00

Two four ounce Maine Lobster and Jumbo Lump Crab Cakes with a side of Remoulade Sauce

DESSERTS

Cheese Cake6.75

A tall slice of traditional cheese cake

Dessert of the Day

Ask Your Server About Our Daily Selection

Dark Chocolate Mousse and Strawberries6.50

Chunked strawberries with an airy mouse of dark chocolate

Vanilla Crème Brule6.00

A light Crème Brule infused with Madagascar vanilla bean

Whole Apple Dumpling6.00

Whole baked Virginia apples wrapped in puff pastry with light brown sugar cinnamon sauce and a scoop of vanilla ice cream

Wine Menu

Our list has been created in a progressive style that lists wines from lightest to fullest. If you be unable to finish your bottle please feel free to re-cork and take it with you. If you would like to purchase a bottle of wine "to go", we will be happy to accommodate.

SPARKLING WINE / CHAMPAGNE			
101	Wycliff Brut Champagne (California)	5	20
102	Clicquot yellow Label Brut (France)	-	50

WHITE WINES			
201	Schloss Vollrads QBA Riesling (Germany)	6	24
202	Sagelands Riesling (Washington State)	-	20
203	Canyon Road Pinot Grigo (California)	-	15
204	Ecco Domani Pinot Grigo (Italy)	6	20
205	Michel Picard Vouvray (France)	-	24
206	Rodney Strong Charlotte's Home Sauvignon Blanc (California)	6	25
207	Canyon Road Chardonnay (California)	-	15
208	Martin Codax Albarino (Spain)	6	25
209	William Hill Central Coast Chardonnay (California)	5	20
210	Edna Valley Chardonnay (California)	-	24
211	Sonoma Cuter Russian River Chardonnay (California)	-	36
212	St Francis Chardonnay (Sonoma, California)	8	30
213	Rodney Strong Chalkhill Chardonnay (Chalkhill, California)	7	28

RED WINES			
301	Madria Sangria (California)	3	15
302	Canyon Road White Zinfandel (California)	-	15
303	Echelon Pinot Noir (France)	5	20
304	Mac Murray Pinot Noir (California)	-	32
305	Canyon Road Merlot (California)	-	15
306	Bonterra Organic Merlot (California)	6	30
307	Stags Leap Merlot (Napa)	-	45
308	Jacobs Creek Reserve Shiraz (Australia)	6	30
309	Shingleback Shiraz (Australia)	-	40
310	Alamos Malbec (Argentina)	7	32
311	Trapiche Broquel Malbec (Argentina)	-	27
312	Darien Crianza (Spain)	7	32
313	Canyon Road Cabernet Sauvignon (California)	-	15
314	William Hill Central Coast Cabernet Sauvignon (California)	5	20
315	Edna Valley Cabernet Sauvignon (Paso Robles, California)	6	24
316	Louis Martini Ghost Pines Cabernet Sauvignon (California)	-	40
317	Jordan Cabernet Sauvignon (Sonoma, California)	-	50
318	Antinori Villa Red Toscana (Super Tuscan, Italy)	-	40
319	Rosenblum Sonoma Zinfandel (California)	8	24

PORTS			
401	Fonseca Bin 27	8	-
402	Taylor Fladgate Ruby Port	8	-
403	Taylor Fladgate 10yr Tawny	10	-

BEER

Domestic Draft	\$4.25	Miller Light	\$4.25
Import Draft	\$5.00	Sam Adams	\$4.25
Bud Light	\$4.25	Amstel Light	\$4.75
Budweiser	\$4.25	Heineken	\$4.75
Coors Light	\$4.25	Corona	\$4.75

SOFT DRINKS

Pepsi	\$2.00
Diet Pepsi	\$2.00
Sierra Mist	\$2.00
Dr. Pepper	\$2.00
Mt. Dew	\$2.00
Dominion Root Beer	\$2.00
Iced Tea	\$2.00
Sweet Tea	\$2.00
Saratoga Sparkling Water	\$2.00