



## appetizers

- Buffalo Shrimp** 8.85  
*6 fried fresh shrimp served in a spicy buffalo sauce & topped with Bleu cheese crumbles*
- Gouda Fritters** 7.25  
*bite sized fritters stuffed with gouda fried to a golden brown served with creamy black pepper aioli*
- Stuffed Portabella Mushroom** 8.25  
*portabella mushroom cap soaked in olive oil, filled with feta, white cheddar, parmesan & bread crumbs then baked*

Substitute any bread for our gluten free bread for an additional charge of \$2.00

## salads

- House Salad** dinner 8.85 starter 2.95  
*fresh greens & vegetables with your choice of house made dressing*  
*dressings: creamy feta, Bleu cheese, green river ranch, balsamic vinaigrette, red wine vinaigrette, pesto vinaigrette, Caesar*
- Roasted Veggie Salad** dinner 8.85 starter 3.95  
*roasted portabella, artichokes, tomatoes, onions and red peppers over fresh greens with a side of dressing of your choice*
- Caesar Salad** dinner 8.85 starter 3.95  
*fresh greens, house-made croutons, fresh parmesan mixed in our Caesar dressing*
- Greek Salad** dinner 8.85 starter 3.95  
*fresh greens, Kalamata black olives, feta, purple onions, sweet red peppers & balsamic vinaigrette*
- Spinach & Walnut Salad** dinner 8.85 starter 3.95  
*spinach topped with bacon, Bleu cheese crumbles, walnuts & a raspberry vinaigrette*

### Additions...

- 6 oz. grilled salmon \$8*  
*chicken salad \$4*  
*grilled chicken \$3*  
*grilled shrimp \$4*

Requested additional sauces and dressings offered for a charge of \$.50 each  
~please note that due to increased cost and limited seating space there is a \$2 split plate charge for all shared meals~



Welcome to our dining room.

Below you will find a few of our house favorites.

Please take a moment to see our nightly specials.

Our chefs are working hard creating new dishes  
for you every week.

You may even see a variation of an old favorite  
from time to time.

*Variety is the spice of life!*

**favorites**



**BBQ Shrimp & Grits 17.25**

*fresh shrimp sautéed and served over grits topped with our BBQ sauce and grilled asparagus*

**Fresh Salmon\* the Way You Want It 21.00**

*salmon blackened, grilled, baked or pan seared served in a  
mojo sauce, lemon butter, ranchero, remoulade sauce, white wine sauce served with choice of 2 sides*

**Lasagna 15.50**

*ask your server about tonight's lasagna*

**Chicken Picatta 16.50**

*boneless breast pan seared with a creamy lemon caper sauce over buttered angel hair pasta with 1 side*

**Chicken Avocado Quesadilla 12.00**

*flour tortilla stuffed with white cheddar, chicken & avocado, topped with our ranchero,  
served with Spanish rice & black beans.*

**House Specialty 12.00**

*Spanish rice topped with ranchero, feta & black beans  
add sautéed portabellas(\$1.85) or Andouille sausage (\$3)*

**2 Grilled Portabellas 12.25**

*2 whole grilled portabella caps over sautéed spinach and our fire roasted red pepper mustard  
on the side ; choice of 2 sides*

*\*Eating raw or uncooked meat, poultry, eggs or seafood is a health risk to everyone, but especially the elderly, young children under 4, pregnant women & other highly susceptible individuals with compromised immune systems. Thorough cooking reduces risk.*

**beverages**

Coke	2.25	Ginger ale	2.25	Sweet and Un-Sweet Tea	1.95
Diet Coke	2.25	Pink Lemonade	2.25	Coffee	2.50
Cherry Coke	2.25	Perrier	2.25	Hot Tea or Hot Chocolate	2.50
Sprite	2.25	San Pellegrino	2.50	Bottled Water	1.50

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