

Appetizers

Petite French Brie Wheel

grilled and served with Granny Smith apples, garlic croutons and seasonal fruit chutney, 9

Chicken Satay

four pieces of grilled chicken satay with a trio of sauces: barbecue, peanut and honey-habanero, 8.50

Bruschetta

grilled French bread topped with a tomato-artichoke relish and shredded parmesan cheese, 7.50

Eggplant Stack

grilled eggplant layered with breaded goat cheese, basil and tomato; topped with fried onions and drizzled with balsamic vinaigrette, 8

Maple Soy Sea Scallops

large sea scallops sautéed with maple syrup, soy sauce and sesame seeds, garnished with vegetable risotto, 9

Entrée Salads

Chicken, Apple and Currant Salad

mixed greens, apples, currants, walnuts, carrots, blue cheese and grilled chicken tossed with balsamic vinaigrette, 13

Caesar Pasta Salad

crisp romaine lettuce, chilled pasta, croutons and parmesan cheese tossed in our special recipe caesar dressing,
with marinated grilled chicken breast, 12;
with pesto seasoned steak, 14;
with sautéed shrimp or fresh grilled salmon, 15

Gourmet Garden Salad

bed of lettuce with cucumbers, tomatoes, carrots, peppers, red cabbage, olives, red onions, artichoke hearts and our house dressing on the side,
with marinated grilled chicken breast, 12;
with pesto seasoned steak, 14;
with sautéed shrimp or fresh grilled salmon, 15

Pasta with Your Choice of Sauce

Includes choice of soup or garden salad.
(You may upgrade to caesar salad for 1.00 or caprese salad for 2.00.)

Pasta Choices

Fresh Pasta

Angel Hair }
Linguine } Choose a cut and a flavor {
Fettuccine } White
Spinach
Whole Wheat Garlic-Parsley

Filled Pasta

Signature Three Cheese Ravioli, add 2.00

Smoked Mozzarella Ravioli, add 2.00

Cheese Tortellini, add 2.00

Pasta without Eggs

Penne

Rice Noodles (no wheat)

Bowties

Sauce Choices

Shrimp, Scallops and Mushrooms

sautéed with garlic, olive oil, scallions
and white wine, 16

Fresh Basil Pesto

fresh basil blended with olive oil,
garlic, nuts and romano cheese, 12

Alfredo

traditional Italian cream sauce
made with imported parmesan cheese, 12

Tarragon Asparagus

our house specialty, fresh asparagus in cream
and white wine with tarragon, 12

Roasted Garlic and Sun-Dried Tomatoes

puree of roasted garlic and sun-dried
tomatoes in a light red wine cream sauce, 12

Chicken Asparagus Sauté

grilled chicken breast, fresh asparagus, herbs,
and tomatoes sautéed in olive oil, white wine,
and a hint of cream, topped with feta cheese, 14

Chicken Romano

grilled chicken breast in a tomato sauce
with sweet onions, garlic and romano cheese, 13

Marinara

classic Italian-style, smooth tomato sauce, 12;
with sautéed vegetables, 14

Bolognese

our classic marinara with seasoned ground beef, 12

**Add Meatballs, Italian Sausage or
Chicken to any sauce, 3.00**

Add Sautéed Vegetables to any sauce, 2.00
Sample two sauces over the same pasta, add 1.00

We respectfully request one entrée per customer. There is a minimum meal charge of 7.00 per person or a 4.00 charge for splitting a meal. Shrimp, Scallops and Mushrooms, as well as some specialty pasta sauces, are up to an additional 2.00 when served with an entrée.

Entrées

Your Entrée includes...

one of the following salads or soup:

Garden Salad
Soup
Caesar Salad, add 1.00
Caprese Salad, add 2.00

and also one of the following sides:

Vegetable and/or Side Dish of the Day
Pasta and Sauce (see previous page)
Grilled Vegetables, add 1.50

Seafood Trio

jumbo shrimp, fresh salmon, and sea scallops grilled and served with lemon beurre blanc, 22

Herb-Garlic Jumbo Shrimp

six jumbo shrimp broiled with herb-infused garlic butter, 20

Costa Rican Tilapia

pan-roasted and served with caramelized ginger, 17

Canadian Salmon

broiled with olive oil, white wine and fresh herbs, 19

Lemon-Herb Chicken Breast

marinated in lemon, garlic, herbs and olive oil and grilled; served with a tomato-artichoke relish, 16

Chicken Parmesan

lightly breaded, baked and topped with marinara and melted mozzarella cheese, 17

Vegetable Risotto*

rich and creamy with seasonal vegetables (vegetarian), 14
with marinated grilled chicken breast, 17; with pesto seasoned steak, 19; with sautéed shrimp, 20
*does not include side dish

Italian Sausage and Peppers

grilled and served with sautéed peppers, roma tomatoes and red onions, 16

Barbecue Pork Tenderloin

marinated with red wine and rosemary; grilled and finished with smoky apple barbecue sauce, 17

Pepper-Crusted Prime Filet Mignon Medallions

eight ounce center cut, pan-seared and served with sautéed mushrooms and natural juices, 25

Our servers are always happy to recommend a side item and entrée combination or an alternative preparation for your dinner entrée to meet your dietary needs.