

FIRST IMPRESSIONS

Crab Dip

Fresh blue crab folded into a creamy spinach and artichoke dip served with tortilla chips.
\$8

Fried Calamari

Crispy fried Calamari tossed with fresh lemon, diced tomatoes
And pepperoncini topped with roasted garlic aioli. \$8

Risotto Fritters

Risotto fritters stuffed with apples and goat cheese. Served over a bed of mesclun
greens and a sweet red wine demi glaze. \$7

SOUPS & SALADS

Soup du Jour

Please consult your server for today's fresh preparation. \$4

Classic Caesar Salad

Fresh romaine tossed with homemade Caesar dressing and garlic croutons. \$7
With Grilled Chicken. \$11 With Jumbo Shrimp. \$15

Chopped Salad

Fresh greens topped with cucumbers, grape tomatoes, red onion, grilled chicken,
chopped egg, apple wood smoked bacon and Balsamic Vinaigrette. \$9

House Salad

Mixed greens with grape tomatoes, cucumbers, garlic croutons and balsamic vinaigrette.
\$3

Spinach Salad

Hand tossed spinach salad with crispy pancetta, sliced grapes and goat cheese with a Dijon
mustard vinaigrette.
\$6

Cold Plate Trio

Cottage cheese, fresh fruit and tuna fish served with a side of assorted crackers. \$8

SANDWICHES & ENTRÉES

Quiche Du Jour

Ask your server for today's preparation served with a side Caesar and fresh fruit \$9

Cheddar Burger

A half pound of ground beef with NY State Cheddar cheese, on a Kaiser roll with lettuce, tomato and pommes frites. \$10

Turkey Club

Smoked Turkey on toasted white bread with bacon, lettuce, tomato and mayonnaise with homemade rosemary garlic potato chips \$9

Build Your Own Reuben

Choice of smoked turkey or corned beef, and choice of coleslaw or sauerkraut, with 1000 Island dressing on rye bread. \$9

Wrap du Jour

Check with your server for today's preparation.

Soup and Half Sandwich

Choice of: Ham, Turkey, Roast Beef or Tuna Salad on white, wheat or rye bread with a cup of our soup du jour. \$7

Fontina Chicken Sandwich

Marinated grilled chicken breast served with caramelized onion, roasted red pepper mayo and pancetta. Topped with Fontina cheese served with homemade rosemary garlic potato chips. \$9

Atlantic Salmon

Pan seared salmon topped with shiitake mushrooms and sliced apples over an asiago and scallion risotto with prosciutto wrapped asparagus. \$12

Fussilli Shrimp

Sautéed shrimp tossed with spinach, artichokes and roasted red peppers in vodka and tomato cream sauce with fussilli pasta. \$12

Hot Pastrami

Grilled Pastrami on Artisan rye bread with creamy stone ground mustard and a purple slaw served with a side of chips. \$8

Cuban sandwich

Smoked turkey and Virginia ham served hot on toasted telerra bread with sliced hardboiled egg, pickles, Swiss cheese and Dijon mustard, with a side of homemade rosemary garlic potato chips. \$10

New York Strip

Grilled 12oz. N.Y. strip steak topped with caramelized onions, apple wood smoked bacon and smoked Gouda gratin. Served with a baked potato and roasted cauliflower with a balsamic reduction. \$14

Poblano Primavera

Grilled zucchini, squash, red onions and cauliflower tossed in a roasted poblano pepper cream sauce over pappardelle pasta. \$9