



Dinner service 5pm until 9pm

Appetizers

- Chef's Soup Of The Day** \$4.50
- Mozzarella Moons** - lightly breaded and deep fried and served with our marinara sauce \$6.95
- Antipasti Platter** - Genoa salami, cappicola, prosciutto, fresh mozzarella, artichoke hearts, kalamata olives, marinated onions, button mushrooms and Roma tomatoes drizzled with virgin olive oil \$9.95
- Chilled Shrimp Cocktail** - chilled shrimp served with shaved fennel and orange salad with a citrus-scented tomato-horseradish relish \$8.95
- Crab Cake New Orleans** - a Crab Cake traditional New Orleans style, served on a bed of corn macaque choux topped with an onion haystack \$11
- House Side Salad** - Baby mixed greens, cherry tomatoes, kalamata olives, sweet red onion, croutons and alfalfa sprouts \$4.50
- House Side Caesar** - Crisp Romaine made the traditional way topped with sweet onion and herbed croutons \$5
- Spinach Salad** - with roasted Roma tomatoes and goat cheese topped with sliced sweet red onion and a sweet Vidalia onion dressing Add grilled Salmon \$13.00, add Grilled Chicken for \$12.50

Sandwiches

- Turkey Melt** - Our House specialty! Smoked Turkey with our house slaw, Thousand Island dressing and Swiss cheese on thick slices of grilled sourdough bread ... \$8.95
- The Varsity Burger** - 8 ounces of beef char-grilled medium well, grilled onions, lettuce, tomato and a dill pickle spear. Choose from Swiss, American, Cheddar and Provolone cheese. \$9.50
- Grilled Chicken Sandwich** - A chicken breast marinated then grilled, served on sourdough bread with baby field greens, caramelized onion and roasted garlic aioli. Add cheese if you like! \$8.95
- Grilled Reuben** - Corned Beef piled high with melted Swiss cheese, sauerkraut and Thousand Island dressing \$9.95
- Vegan Burger** - A spicy black bean and vegetable burger on a kaiser with baby greens, tomatoes and sweet onion. You may substitute melon for fries \$7.95

Entree Selections

- Vegetable Stir Fry** - a medley of carrots, broccoli florets, Shiitake mushrooms, onions sauteed in a ginger-teriyaki sauce served over white rice, with stir fried chicken \$14.50 \$10.95
- Fusilli Vegetable Primavera** - Fresh garden vegetables sauteed with garlic and white wine and tossed with fusilli pasta and finished with pecorino cheese; with a grilled chicken breast; \$13.50 \$10.95
- Grilled Salmon Linguine** - Grilled Salmon on a bed of sun dried tomato linguine, baby spinach and finished with artichoke butter ... \$14.95
- Cedar Plank Salmon** - Salmon rubbed with honey, creole and dijon mustard, fresh herbs then oven roasted and served on a cedar plank, served with wild rice and grilled seasonal vegetables \$19.95
- Lasagna Bolognese** - a classic dish made with very thin layers of home made pasta, Veal ragu and cheese bechamel \$14.95
- Chicken Marsala** - with shiitake mushrooms, dried cranberries finished with a marsala demi, garlic yukon mash and haricot vert \$15.95
- Pan Seared Pork Tenderloin** - with a sweet potato mash, haricot vert and drizzled with a pomegranate puree \$15.95
- New York Strip Steak** - 12 oz char-grilled to your liking, served with your choice of yukon garlic mash or baked potato and vegetable du jour \$21.95
- Filet Mignon** - 8 oz tenderloin of beef char-grilled to your liking served with yukon-garlic mash or baked potato with vegetable du jour \$26.95

Desserts

- Chocolate Bomb** - a chocolate cake oozing of warm chocolate ganache \$4.95
- New York Style Cheesecake** - Delicately made, rich and light \$5.50
- Chocolate Bread Pudding** - made with White and Dark Chocolate \$4.95
- Classic Rice Pudding** - Arborio rice delicately baked in Sweet Cream Custard \$4.25