

Starters:

Baked Spinach Dip – creamy baked spinach dip topped with melted cheeses, served with pita chips 11

Flatbread Pizza – your choice of Margherita, White or BBQ Chicken 11

Mussels Provencal – one and a half dozen mussels steamed with tomatoes, onions, garlic, white wine and seasonings, served with crostini 10

Seared Tuna – sesame coated tuna seared rare with a lemongrass-ginger-soy sauce, served over fried wonton chips 14

Entrée Salads

Tenderloin Chef Salad – mixed greens with tomato, cucumber, shredded carrot, onion, mild banana peppers, crumbled bleu cheese, hard boiled egg and grilled tenderloin strips 16

Caesar Salad – mixed greens with shredded parmesan, croutons and Caesar dressing 12
with chicken 16 with shrimp 18 with filet 20

Entrees

Grilled Center Cut Pork Chop – two 4 oz center cut pork chops with a mango chutney and Yukon mashed potatoes, served with the chef's vegetable of the day 22

Grilled Twin Filets – two grilled 4 oz beef filets with a cabernet demi glace and Yukon mashed potatoes, served with the chef's vegetable of the day 30

Seafood Pasta Primavera – scallops, mussels and shrimp tossed in a light white wine and garlic sauce with fettuccini and the chef's vegetable of the day 26

Vegan stuffed ravioli – tender ravioli stuffed with vegan cream cheese, caramelized onions, and sweet English peas finish with a savory brown sugar and vegan butter reduction 19

Grilled Duck Breast – grilled 8 oz duck breast with a bing cherry sauce over wild rice, served with the chef's vegetable of the day 29

Creamy Tuscan Chicken – pan seared chicken breast in a sundried tomato & spinach cream sauce served over a bed of fettuccini 24