

## DINNER MENU

### SOUPS, SALADS AND APPETIZERS

<b>Soup of the Day</b>	<b>\$5</b>
<b>Our Other Soup</b>	<b>\$6</b>
<b>French Onion Soup</b>	<b>\$8</b>
<b>Field Greens, Pear Tomatoes, House Dressing</b>	<b>\$8</b>
<b>Caesar Salad</b>	<b>\$9</b>
<b>Avocado, Hearts of Palm, Red Onions, Baby Greens Coriander Vinaigrette</b>	<b>\$11.5</b>
<b>Chopped Salad with Romaine, Portobello Mushroom, Tomatoes, Cucumbers Mango, Fresh Berries, Feta Cheese, Berry Vinaigrette</b>	<b>\$12.5</b>
<b>Roasted Beet, Pear, Baby Greens, Blue Cheese Herbed Lemon Vinaigrette</b>	<b>\$12.5</b>
<b>Fresh Salmon and Smoked Salmon Tartare, Cornichons, Capers, Chopped Onions, Ginger Crème Fraiche</b>	<b>\$12</b>
<b>Grilled Portobello Mushroom, Feta Cheese. Marinated Roasted Peppers, Balsamic Glaze</b>	<b>\$11</b>
<b>Fresh Tuna Tartare, Avocado, Hot House Cucumbers, Chive Oil</b>	<b>\$12.5</b>
<b>Warm Walnut Crusted Goat Cheese, Bitter Greens, Raspberry Vinaigrette</b>	<b>\$12.95</b>
<b>Crab Cakes, Avocado, Grilled Corn Salsa Tartar Sauce As Entrée</b>	<b>\$12.95 \$26</b>
<b>Chilled Seafood Salad, Shrimp, Lobster, Calamari, Mussels Baby Greens, Julienne of Peppers, Onions, Herbed Lemon Vinaigrette</b>	<b>\$16</b>

## FISH

Broiled Shrimp Curry, Basmati Rice, Baby Bok Choy, Mango Chutney	\$25
Grilled Salmon (medium) over Butternut Squash and Sage Risotto	\$25
Pan Roasted Scrod over Fresh Roasted Corn, Crabmeat, Lima Beans, Tomato Broth	\$24

## POULTRY AND MEAT

Organic French Cut Chicken Breast, Whipped Mashed Potatoes, Dried Fruit Sourdough Stuffing, Cranberry Relish, Haricots Vertes	\$22
Sauteed Calf's Liver, Bacon, Sauteed Onions, Baby Carrots, Asparagus, Mashed Potatoes	\$22
Sauteed Pork Scaloppine, Vermouth Thyme Sauce, Roasted Tomatoes, Jasmine Rice, Haricots Vertes	\$23
Chicken Pot Pie	\$21
Grilled Lamb Chops, Roasted New Potatoes, Grilled Vegetables	\$32
Grilled Black Angus Sirloin, Maytag Blue Cheese Mashed, Grilled Vegetables	\$34

## VEGETARIAN

Penne Pasta, Roasted Japanese Eggplant, Wild Mushrooms, Spinach, Tomatoes, Fresh Herbs	\$18
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## SIDES

Combination of Three as Entrée	\$15
Sauteed Spinach, Garlic, Olive Oil	\$5
Maytag Blue Cheese Mashed Potatoes	\$6
Roasted Brussels Sprouts, Shallots and Bacon	\$5
Wild Mushrooms	\$6
Fresh Roasted Corn & Pearl Onion Succotash	\$6
Mashed Potatoes or Roasted New Potatoes	\$5