



APPETIZERS

(SELECT 1)

Soup of the Day

Fresh Daily

Pomegranate Salad

Artisan Mixed Greens, Butternut Squash, Pears, Toasted Almonds, Raspberry Dressing

Cauliflower Croquette

Marinara Sauce

Winter Polenta Cake

Mushrooms, Gorgonzola Cream, Truffle Oil

DESSERT ADD ON \$6

Tiramisu, Chocolate Mousse or Cannoli

WINE ADD ON \$6

Pinot Grigio, Chardonnay, Pinot Noir, Cabernet

NO CHANGES OR SUBSTITUTIONS
MENUS ARE SUBJECT TO CHANGE

ENTREES

(SELECT 1)

Pepperoni Pizza

Personal Pie

Chicken Cutlet Panini

Roasted Red Peppers, Arugula, Avocado, Melted Mozzarella, Balsamic Glaze

Almond Crusted Chicken

Broccoli, Jasmine Rice, Cream Sauce

Sesame Crusted Tuna

Roasted Potatoes, Brussel Sprout Leaves, Artichokes, Orange Ginger Sauce

Braised Beef Ravioli

Mushrooms, Peas, Au Jus

Spaghetti Octopus

Alla Putanesca





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Soup of the Day

Fresh Daily

Pomegranate Salad

Artisan Mixed Greens, Butternut Squash Pears, Toasted Almonds, Raspberry Dressing

Cauliflower Croquette

Marinara Sauce

Mussels

Leeks, Red Bell Peppers, Saffron White Wine, Crostini

Steak Tips

Chipotle Mayo

DESSERT

Chefs Selection

WINE ADD ON \$6

Pinot Grigio, Chardonnay, Pinot Noir, Cabernet

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ENTREES

(SELECT 1)

Cajun Cod Fish

Mushrooms, Spinach, Polenta Cake, Lemon Cream Sauce

Surf & Turf

4 OZ Filet Mignon, 2 Jumbo Shrimp, Broccoli, French Fries, Port Wine Sauce

Squid Ink Linguini

Lobster Meat, Mushrooms, Shaved Asparagus, Miso Cream Sauce

Almond Crusted Chicken

Served with Mashed Potatoes, String Beans, Hot Honey Chili Sauce

Pappardelle & Beef

Sliced Flat Iron Steak, Mushrooms, Onions, Balsamic Drizzle, Garlic Evoo,

