

Featured Drinks

Sparkling Ruby Sangria

White wine, pomegranate juice, Triple Sec, simple syrup, grapefruit juice, fresh sliced oranges, lemons and mint. Topped with Prosecco. 10 glass/ 36 pitcher

Beer Sampler

5 oz of each of the following: Stella Artois and local beers- Two Roads: No Limits Hefeweizen, Stubborn Beauty: Secret Agent #9 and Captain Lawrence: Effortless Grapefruit IPA. 13

Appetizer

Risotto

Marinated grilled steak tips, mushrooms and peas sautéed with creamy Arborio rice, finished with Romano cheese and butter. 16

Lunch Specials - \$7.25

Stuffed Cabbage

Baked cabbage filled with a mixture of diced onions, rice, ground beef, fresh diced tomatoes and parsley. Served over linguini and topped with our signature marinara sauce.

Taco Salad

Our house garden salad topped with taco seasoned ground beef, white beans, tomatoes, shredded mozzarella cheese and a dollop of sour cream.

Coconut Chicken Sandwich

Fresh chicken cutlet breaded with coconut shavings and panko bread crumbs, golden fried and served on a ciabatta roll with arugula, sliced tomatoes, provolone cheese and honey mustard. Served with a side of pasta salad.

Chicken and Chorizo

Boneless chicken tenders sautéed with diced onions, chorizo sausage and broccoli in an Alfredo cream sauce, tossed with penne pasta.

Roast Beef Reuben

Thin sliced roast beef served on a grinder roll with pickles, Swiss cheese, sliced tomatoes and a Thousand Island spread. Served with a side of house fries.

Dessert

Molten Chocolate Lava Cake

Dark chocolate filled with a dark chocolate truffle that melts out when heated. Served a la mode with vanilla ice cream. 9

Add a Garden Salad 2.00

Add a Caesar Salad 2.50

NO MODIFICATIONS AND NO SUBSTITUTIONS
Lunch specials are served Monday - Friday 11:00-3:00