

Featured Drinks

Purple Cowboy Tenacious Red 2014

A Syrah, Zinfandel and Cabernet Sauvignon blend with hints of crushed red berries and a dusting of cocoa powder. Gold medal winner 2017 Pacific International Wine Competition. 31

Apple Cinnamon Sangria

White wine, house made apple cider, Fireball cinnamon whiskey, Triple Sec, sliced apples, pears and lemons. Topped with club soda. 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: The Fist Imperial IPA and Captain Lawrence: Effortless Grapefruit IPA. 13

Appetizer

Risotto

Chicken, broccoli, cherry tomatoes and a sun-dried tomato cream sauce sautéed in creamy Arborio rice, finished with Romano cheese and butter. 16

Lunch Specials - \$7.25

Chicken Noodle Salad

Our house garden salad topped with grilled chicken, feta cheese and candied pistachios. Finished with crispy noodles tossed in a truffle Parmesan cheese, with a side of champagne vinaigrette.

Crispy Chicken Sandwich

Panko encrusted chicken breast, golden fried and served on a Kaiser roll with sliced tomatoes, arugula, onions, Provolone cheese and chipotle aioli. Served with a side of house fries.

Sausage Italiano

Sweet Italian sausage sautéed with julienne onions, bell peppers, garlic and mushrooms in our house marinara sauce, served over linguini.

Shrimp Po Boy Wrap

Fried gulf shrimp, lettuce, tomatoes, red onions, pickles, Swiss cheese and a touch of tartar sauce served in a flour tortilla wrap with a side of pasta salad.

Hawaiian Chicken

Boneless chicken tenders sautéed with onions, peppers, ham and pineapple in a hot and sweet apricot sauce, tossed with penne pasta.

Dessert

Molten Chocolate Lava Cake

Dark chocolate filled with a dark chocolate truffle that melts out when heated. Served with cookies and cream gelato. 8

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