

# DINNER MENU

## SOUP

DAILY SOUP.....9  
Daily selection of soups including one vegetarian

## SALADS

Add **Chicken** or **Apricot-Glazed Shrimp Skewer** 6

CAESAR SALAD.....14  
Caesar dressing, romaine lettuce, croutons, parmesan cheese, lemon wedge

MUSHROOM SALAD.....16  
House greens, balsamic vinaigrette, brown, white, portabello, enoki, king oyster mushrooms, red onions. Plus **Goat Cheese** add 2

APRICOT SALAD.....16  
Spring mix, carrots, citrus dressing, dried apricots, almonds, blue cheese

GOAT CHEESE BRULÉE SALAD.....16  
Goat cheese with almonds and herbs, radicchio, endives, arugula, cherry tomatoes, honey balsamic glaze

ARUGULA SALAD.....18  
Arugula, toasted pumpkin seeds, walnuts, poached pears, blue cheese, prosciutto crisp, pumpkin seed oil dressing

## APPETIZERS

HUMMUS.....14  
Roasted garlic hummus, olives, sweet peppers, Boston lettuce, grilled pita bread

BRUSCHETTA.....14  
Tomatoes, garlic olive oil, basil, balsamic reduction, roasted garlic mayo, onions, feta cheese, focaccia bread

SMOKED SALMON.....16  
Smoked Salmon, cucumbers, dill sour cream, cherry tomatoes, fried capers, red onions, pita bread

FRENCH ONION SOUP .....11  
Rich broth, sautéed onion, croutons, Gruyère Cheese

## HOT APPETIZERS

WARM BRIE TART.....15  
Phyllo tart shells, dried apricots, brie cheese, poached pears, walnuts, balsamic reduction, arugula and cherry tomato

GRILLED SHRIMP SKEWERS.....15  
Grilled Shrimp, apricot glaze, mixed greens, citrus vinaigrette

CALAMARI.....18  
Breaded calamari, sriracha cocktail sauce, & calypso sauce, lemon wedge, mixed greens

## VEGAN OPTIONS

EGGPLANT PARMIGIANA.....23  
Eggplant cutlet, mozzarella, and parmesan cheese, linguini, baby spinach, rose sauce, served with market vegetables

TOFU STEAK.....23  
With fresh vegetables and rice pilaf

PASTA PRIMAVERA.....20  
Fresh Vegetables with tomato sauce or garlic and olive oil

VEGGIE CRÊPE.....22  
Coconut milk, cilantro, broccoli, cauliflower, carrots, sweet peppers, green beans, cherry tomato, garlic

# DINNER MENU

## HOUSE PASTA

**Gluten-Free Pasta** add 4

**CHICKEN TARRAGON**.....28  
Chicken, mushroom, broccoli, tarragon cream sauce

## CRÊPES

Served with mixed greens

**Gluten and Dairy Free Crêpe** add 3

**LOBSTER**.....37  
Lobster tail, almonds, tomatoes, leeks, baby spinach, parmesan cream sauce, served with arugula, oranges, avocado, fennel, citrus dressing salad

**PINEAPPLE CURRY**.....28  
Chicken, carrots, mushrooms, sweet peppers, jalapeño, curry cream cauce

**ROASTED APPLE & PORK**.....28  
Pork tenderloin, mushrooms, zucchini, roasted apple cream sauce

## SIDES

Add to any main dish:

<b>Grilled Chicken</b>	6
<b>Apricot Glazed Shrimp Skewer (3)</b>	6
<b>Potato</b> (Mashed or Roasted)	4
<b>Vegan Cheese</b>	4

Upgrade rice or potato to:

**Mashed Potato** add 4  
**Risotto** add 4

Upgrade side salad to:

<b>Caesar Salad</b>	add 3
<b>Greek Salad</b>	add 3
<b>Apricot Salad</b>	add 4

## MAINS

**LAMB SHANK**.....36  
Braised lamb shank, market vegetables, roasted garlic mashed potatoes, lamb glaze

**OSSO BUCCO**.....34  
Braised veal shank, risotto milanese, broccoli, veal glaze

**CHICKEN BREAST**.....28  
Seared Chicken Breast, rice, mushroom sauce, market vegetables

**WIENER SCHNITZEL**.....28  
Breaded pork cutlet, roasted potatoes, garden salad, mushroom sauce, lemon wedge

**FISH & CHIPS**.....22  
8oz haddock fillet, served with hand-cut fries, coleslaw, and house tartar sauce. Extra **Fish** add 8

**ARCTIC CHAR FILLET**.....30  
Seared arctic char, mashed potatoes, pickled ginger, seasonal vegetables, lemon butter sauce

**SHORT RIBS**.....34  
Braised beef short ribs, garlic mashed potatoes, dijon mustard sauce, sautéed green beans

**8oz STRIP LOIN STEAK**.....40  
AAA strip loin steak, garlic mashed potatoes, peppercorn sauce, and fresh vegetables

**PICKEREL FILLET**.....30  
Rice pilaf, grilled vegetables, grilled lemon

## 3 COURSE SPECIAL

Add 14 to the price of main course

Choice of:  
**Soup or Half Salad**  
**Cake Slice**  
**Coffee or Bagged Tea**