

Salads

Caesar Salad \$10.00

Mixed Field Green Salad with roasted pecans & bleu cheese: \$10.50

Red & Gold Beet Salad layered with goat cheese served on field greens with a basil pistachio dressing:
\$12.50

Spinach & Arugula Salad with feta cheese, candied pears & pecans with an orange vinaigrette: **\$12.50**

Buffalo Mozzarella with sliced tomato, roasted red bell pepper, basil and olive oil: \$12.50

Starters

Spicy Fried Calamari \$13.50

Grilled Duck Sausage spiked with cilantro with a honey mustard dipping sauce: \$13.50

Blackened Shrimp Cocktail with a mango lime chutney: \$15.00

Entrees:

Penne Pasta tossed with diced with chopped tomato, fresh basil, diced garlic and olive oil \$15.50

Vegetarian Lasagna smothered in a red tomato sauce: \$22.50

Stuffed Red Bell Peppers with quinoa, mushrooms, asparagus, apples and mandarin oranges
drizzled with a truffle oil and orange dressing: \$23.50

Pistachio Encrusted Vegan Chicken with a mango sauce with dairy free mashed potatoes \$24.50

Mushroom Ravioli topped with melted mozzarella cheese and tomato sauce: \$24.50

Chicken Picatta with a tangy citrus/caper sauce: \$24.00

Pecan Encrusted Chicken with a chilled pear/rosemary sauce: \$25.00

Chicken Marsala with a wild mushroom & Marsala wine sauce: \$26.00

Flat Iron Steak (u.s.d.a. prime) sliced and served with a green peppercorn sauce \$31.00

Maple Leaf Farm Duck Breast sauteed and served medium-rare with a bing cherry/grand-marnier sauce:
\$32.00

Loch Duart Scottish Salmon sauteed and topped with a raspberry/cabernet sauce \$32.50

Filet Mignon with a Roquefort cabernet sauce: \$42.00

\$6.00 split charge for all entrees