

BREAKFAST

Three Eggs (fried, scrambled or poached) \$15.95 Spinach, Mushroom, Tomato,
Feta Omelet \$16.95
Smoked Salmon, Shiitake Mushroom, Scallion & Egg
Scramble \$19.95
Eggs Benedict \$17.95 Eggs Sardou \$17.95 Lox Benedict \$22.95 Steak & Eggs
Benedict \$25.95
Veggie Burrito \$17.95 Breakfast Quesadilla \$17.95 Lox Platter
\$23.95

LUNCH

STARTERS

Fresh Bread served with spinach pesto \$6.00 Soup
of the Day \$8.95
Pan-Fried Herbed Veggies (carrots, broccoli, zucchini) \$13.95 Fried
Calamari \$20.95

SALADS

Mixed Green Salad: \$9.95 Caesar Salad: \$13.95
Off Vine Salad on a bed of wild field greens with roasted pecans and blue cheese with a balsamic
vinaigrette \$14.95
Spicy Chopped-Cajun Chicken wild field greens, chopped tomato, olive oil, lemon juice and a
dash of tabasco \$17.95 Spinach, Arugula, candied pear & Grilled Chicken \$18.95
Cobb: chopped chicken, bacon, bleu cheese, hardboiled egg, avocado, tomato & scallions with
balsamic vinaigrette \$17.95
Caprese: sliced buffalo mozzarella, garden tomato, fresh basil & roasted red bell pepper, drizzled
with olive oil \$18.95
Asian Chopped Chicken: shredded lettuce, bok choy, purple cabbage, red bell pepper, sliced
almonds,
mandarin oranges, chopped celery, crispy noodles and a sesame dressing (no modifications
please) \$18.95
Pecan Encrusted Chicken Caesar \$19.95 Cajun-Spiced Shrimp Caesar \$22.95
Mango, Avocado, Red bell pepper & Chilled Shrimp on a bed of wild field greens with a
balsamic vinaigrette \$22.95
Salmon Niçoise: green beans, potatoes, sauteed onion, calamata olives and goat cheese on a bed of
field greens \$30.95 Cajun-spiced Salmon: on a bed of wild field greens
with roasted pecan and bleu cheese with a balsamic vinaigrette \$30.95

SANDWICHES (served with a cup of soup and homemade chips)

Grilled Cheese \$15.95

BLT \$17.95

Grilled Veggie & Goat Cheese

\$17.95

Grilled Chicken Breast & Pesto \$19.95

Black Forest Ham and Swiss \$19.95

Smoked Turkey and Brie \$19.95

Turkey Meatloaf \$19.95

Bacon Cheddar Burger \$22.95 (served with mixed greens & waffle chips)

ENTRÉES

Penne Pasta tossed with chopped tomato, fresh basil, garlic and olive oil \$17.95

Stuffed Red Bell Pepper: quinoa, mushrooms, apples, mandarin oranges with an orange and truffle oil dressing \$22.95

Seafood Sauté: shrimp, calamari, salmon green beans, mushrooms and onions sauteed in a herb butter sauce \$29.95

*Cajun-spiced Chicken \$28.95

*Chicken Picatta \$28.95

*Chicken Marsala \$28.95

*Sauteed Salmon with sauce of

the day \$31.95

* Filet Mignon wit Roquefort/cabernet sauce \$37.95

*entrees served with mashed potatoes and market vegetable