



DINNER ENTRÉE SELECTIONS

SEAFOOD SELECTIONS \$22 - \$34

CRAB CAKES	<i>spicy remoulade</i>
TILAPIA	<i>lemon, caper sauce</i>
SALMON	<i>bourbon glazed</i>
MAHI	<i>sautéed spinach caramelized shallots & jalapeno butter</i>
SEARED SCALLOPS	<i>Tuscan beans and spinach</i>
SESAME TUNA	<i>ginger slaw</i>

BEEF SELECTIONS \$24 - \$34

BEEF TENDERLOIN	<i>cracked pepper encrusted</i>
NEW YORK STRIP	<i>tarragon butter & gorgonzola cheese</i>
FLANK STEAK	<i>lime marinated</i>

CHICKEN & PORK SELECTIONS \$20 - \$26

CHICKEN PICATTA	<i>lemon, capers</i>
CHICKEN SALTIMBO	<i>spinach, prosciutto, asiago</i>
CHICKEN MARSALA	<i>wild mushrooms</i>
PORK LOIN	<i>caramelized pears, brandy sauce</i>

PASTA SELECTIONS \$18 - \$24

ARTICHOKE FLORENTINE PASTA	<i>parmesan cream sauce</i>
PENNE ALA VODKA	<i>tomato cream sauce</i>
CHICKEN ROTINI	<i>spinach, tomato, feta, white wine</i>

VEGETARIAN SELECTIONS \$18 - \$22

PORTABELLA MUSHROOM STACK	<i>onions, peppers, parmesan, herb goat cheese, balsamic glaze</i>
STUFFED PEPPERS	<i>quinoa, peppers, onions, mushrooms, mozzarella</i>
ZUCCHINI NOODLES	<i>eggplant, tomatoes, chili lime, coconut aminos</i>

ACCOMPANIMENTS

Choose your selections or let our team build your entrée dish. Final pricing is based on market price.

POTATOES & GRAINS

Yukon gold mashed potatoes

fingerling potatoes

parmesan risotto

brown rice pilaf

farro & fennel

lemon herb quinoa

couscous & spinach

VEGETABLES

maple glazed carrots

zucchini, herbs & asiago

skillet okra

balsamic Brussels sprouts

garlic roasted asparagus,

buttery green beans asiago

SOUPS

\$3.50 - \$5.50

SHE CRAB

LEEK & SALMON CHOWDER

FRENCH ONION

OKRA GUMBO

TOMATO FETA & BASIL

WHITE BEAN

ITALIAN WEDDING

MINESTONE

SALADS

\$3.50 - \$6.00

CAFE SALAD

tomatoes, cucumbers, shredded carrots & balsamic vinaigrette

CAESAR SALAD

romaine lettuce, asiago, croutons & Caesar dressing

SUMMER TOMATO SALAD

heirloom tomatoes, fresh mozzarella, fresh basil & basil garlic vinaigrette

BABY SPINACH SALAD

cremini mushrooms, roma tomatoes, peppered bacon, herb goat cheese & bacon vinaigrette

ORANGE-KIWI SALAD

romaine lettuce, red onion, mandarin oranges, candied pecans, croutons & citrus vinaigrette

BERRY SALAD

mixed greens, strawberries, blueberries, avocado & poppy seed dressing

CALIFORNIA SALAD

caramelized onions, candied walnuts, bacon, herb goat cheese & fig vinaigrette