

STARTERS**Cheers Pickled Deviled Eggs - \$7**

Beet pickled egg whites, sundried tomato yolk

**Cheese Bread - \$9**

Homemade 5 seeded flat bread, marinara sauce, melted cheese

**Polenta Nigiri - \$11**

Cold pressed polenta bites, marinara sauce, warm sliced meatball, melted cheese, basil leaf

**Mini Eggplant Parmigiana - \$12**

Oven roasted Italian eggplant slices, marinara sauce, melted cheese

**Olive Experience - \$8**

Variety of cured olives, lemon zest, local roasted nuts

SOUP & SALADS**Cheers Minestrone Soup - \$9**

Fresh vegetables, white beans, pasta, grated aged parmesan cheese, mini toasts

**Classic Caesar Salad - \$10**

Baby romaine lettuce, house-made anchovy Caesar dressing, croutons, aged parmesan cheese

**Cheers Salad - \$12**

Arrangement of endives, Persian cucumber, sweet red pepper, cured olives, heirloom tomatoes, heart of palm, house-made champagne dressing

DINNER**Cheers Leg of Lamb - \$44**

Grass-fed local lamb, charbroiled and sliced, pomegranate reduction, saffron rice, herbed root vegetables

**Porterhouse Steak - \$59**

Fillet Mignon and New York steak by Allen Brothers, charbroiled, parsnip puree, crispy baked potato

**Duck Breast - \$39**

Farm raised duck breast, oven roasted, orange demi-glace, French lentils, almond snap peas, grilled brandy peach

**Veal Marsala - \$39**

Tender veal scallops, pan seared, wild mushroom marsala sauce, chef choice pasta and vegetable

**Chicken Parm - \$34**

Organic chicken breast, crispy cooked, marinara sauce, melted cheese, chef choice pasta and vegetable

**Halibut Steak - \$39**

Alaskan halibut steak, charbroiled, cream champagne sauce, dill mini zucchinis, chef choice pasta

**Black Cod - \$39**

Succulent butterfish fillet, pan seared, lemon butter sauce, almond green beans, chef choice pasta

**Lobster Lasagna - \$34**

Chunks of lobster, layered rolled pasta, marinara sauce, blend of Italian cheeses

**Spaghetti and Meatballs - \$24**

Pasta, marinara sauce, house-made meatballs, garlic bread

**Vegetarian Lasagna - \$29**

Oven roasted fresh vegetables, layered pasta, marinara sauce, blend of Italian cheeses

**Prime Rib - \$49 (Friday and Saturdays only)**

Herb crusted slow roasted USDA prime beef rib, au jus, fresh trio horseradish, trio mashed potato

DESSERTS**Cheers Cassata Slice - \$12**

Rum infused creamy vanilla bean ice-cream, chopped candied fruits, nuts, chocolate chip ice-cream base

**Apple Tart - \$12**

Glazed apple, hand rolled flaky crust, homemade salted caramel drizzle

**Salted Caramel Cheesecake - \$12**

Creamy New York style cheesecake, crumble cookie crust, homemade salted caramel, roasted pecans

**Affogato - \$12**

Hand crafted specially sourced espresso beans, decadent vanilla bean ice-cream, delicate cookie

**Spiked Cappuccino - \$16**

Specially sourced espresso beans, hand-crafted cappuccino, your favorite shot of liquor