



“SOON TO BE FAMOUS”

GARLIC CHEESE BREAD 6.

LUNCH SALADS

FIELD GREENS

HAND-PICKED GREENS, CANDIED WALNUTS AND OVEN ROASTED SHALLOT VINAIGRETTE 7.

HOUSE MOZZARELLA AND TOMATO

HOME-MADE MOZZARELLA, VINE RIPENED TOMATO, BASIL VINAIGRETTE AND A GARLIC CROSTINI 8.

BUTTERNUT SQUASH SALAD

GREENS, ROASTED BUTTERNUT SQUASH, TART APPLES, PISTACHIOS, GOAT CHEESE, DRIED CRANBERRIES WITH APPLE CIDER VINAIGRETTE 8.

KALE SALAD

KALE, CRANBERRIES, BACON, TOASTED WALNUTS, PARMESAN, FRIED SHOESTRING SWEET POTATOES AND A HORSERADISH VINAIGRETTE 8.

GREEK SALAD

BABY GREENS, CUCUMBER, TOMATO, CALAMATA OLIVES, FETA CHEESE AND SHALLOT VINAIGRETTE 8.

SPINACH SALAD

BABY SPINACH, ROASTED PEARS, BLUE CHEESE, TOASTED ALMONDS, DRIED CHERRIES AND GINGER DRESSING 8.

CLASSIC CAESAR

HEARTS OF ROMAINE, CAESAR DRESSING, CRISP ASIAGO CROUTONS, SHAVED GRANA CHEESE 8.

MEATBALL SALAD

HOME-MADE MEATBALLS, ARUGULA, CUCUMBER, CHERRY TOMATO, FRESH MOZZARELLA AND BALSAMIC VINAIGRETTE 12.

ADD TO YOUR SALAD, CHICKEN 4,
SHRIMP 6, FLANK STEAK 6,
SALMON 6.

SANDWICHES

ALL SANDWICHES COME WITH A CHOICE OF FIELD GREENS, STEAK FRIES OR POTATO SALAD

CHEESEBURGER

8 OZ. PRIME GROUND BEEF GRILLED AND SERVED ON A KAISER ROLL WITH LETTUCE, TOMATO, ONION AND A CHOICE OF CHEDDAR OR SWISS CHEESE 11.
ADD BACON 1.

BBQ PULLED PORK

HOMEMADE BBQ SAUCE AND TOPPED WITH COLESLAW ON A SOFT KAISER ROLL 10.

JUMBO LUMP CRABCAKE

CRABCAKE SERVED ON A BRIOCHE ROLL, ARUGULA, PLUM TOMATO, ROASTED PEPPER REMOULADE 11.

GRILLED CHICKEN SANDWICH

MOZZARELLA, TOMATO, PESTO AND A PARMESAN AIOLI 10.

VEGETABLE CIABATTO

SEASONAL VEGETABLES MARINATED AND GRILLED ON A CIABATTO ROLL WITH GOAT CHEESE AND HOUSE VINAIGRETTE 10.

SALUTE STEAK N CHEESE

SHAVED STEAK, CARMELIZED ONIONS, ROASTED PEPPERS AND CHEDDAR CHEESE, ON A CIABATTO ROLL 13.

AHI TUNA SALAD MELT

TARRAGON, TOMATO AND SHARP CHEDDAR ON A CROISSANT 11.

ASK YOUR SERVER ABOUT TODAY'S SOUP



LUNCH ENTREES

SWEET POTATO RAVIOLI*

HOUSE MADE RAVIOLI AND SWEET POTATO FILLING WITH SAGE CREMA 10.

ROSE PASTA

SWEET SAUSAGE, MUSHROOMS AND SPINACH IN A LIGHT TOMATO CREAM SAUCE WITH FOUR CHEESE TORTELLINI 10.

CHICKEN GNOCCHI

CHICKEN, SUN- DRIED TOMATOES AND HOUSE MADE RICOTTA GNOCCHI WITH HOME MADE PESTO CREAM SAUCE 10.

SHRIMP FRA DIABLO**

SHRIMP, HOT ITALIAN AND CHORIZO SAUSAGE, SICILIAN OLIVES, HOT PEPPER FLAKES AND SPINACH IN A FIERY TOMATO SAUCE SERVED OVER LINGUINE 13.

POMODORO*

A LIGHT SAUCE OF FRESH TOMATO, SLIVERED GARLIC, FRESH BASIL AND FRESH MOZZARELLA TOSSED WITH RIGATONI PASTA 8.

SALUTE MAC N CHEESE

SALUTE MAC AND CHEESE WITH CARMELIZED ONIONS AND SMOKED BACON 10.

FETTUCCINE AND CLAMS

LITTLE NECK CLAMS STEAMED WITH GARLIC, ONION AND BASIL SERVED WITH ZUCCHINI & CHERRY TOMATOES, FINISHED WITH BUTTER 12.

RAGU BOLOGNESE

A CLASSIC RAGU OF BEEF, PORK AND VEAL SIMMERED WITH A SOFRITO OF VEGETABLES, FINISHED WITH A TOUCH OF CREAM AND RIGATONI PASTA 10.

PASTA ALA VODKA*

RIGATONI TOSSED IN A SAUCE OF LIGHT TOMATO CREAM, FETA CHEESE, BROCCOLI, GARLIC & SUN-DRIED TOMATO 8.
ADD CHICKEN 4. SHRIMP 6.

SHRIMP PINCHIORI

PORTABELLA MUSHROOMS, ASPARAGUS, SWEET ONION AND MARSALA, TOSSED WITH LOBSTER CREAM AND FETTUCCINE 13.

SHRIMP PICCATA

LEEKs, ONIONS, GARLIC, CAPERS AND TOMATO IN A WHITE WINE, LEMON & BUTTER SAUCE OVER LINGUINE 13.

CHICKEN PARMESAN

CRISPY BREADED AND BAKED WITH MARINARA AND HOUSE MOZZARELLA SERVED OVER LINGUINE 10.

PEPPERED TUNA SALAD

SEARED TUNA WITH NAPPA CABBAGE, RED PEPPER, CUCUMBER, CRISPY NOODLE, CARROT AND SESAME GINGER DRESSING 13.

BEEF TENDERLOIN

GRILLED 6 OZ. FILET WITH WILD MUSHROOM RAGOT AND SAUTEED SPINACH 18.

* VEGETARIAN SELECTIONS

** SPICY DISH

SUBSTITUTE GLUTEN FREE PASTA, SPAGHETTI SQUASH OR GNOCCHI ADD \$1

THOROUGHLY COOKING MEATS, EGGS, SHELLFISH AND POULTRY WILL REDUCE THE RISK OF FOOD-BOURNE ILLNESS