

### Appetizers

#### Chicken Tenders 7

House Breaded Chicken Tenderloin finished with a Honey Chipotle Lime Aioli

#### Hummus Dip 9 gf

Roasted Red Pepper & Garlic Hummus, Mixed Vegetables & Grilled Pita Bread

#### Caprese Martini 8 gf

Red and Yellow Grape Tomatoes and Fresh Mozzarella tossed in a Pesto Vinaigrette and served in a Chilled Martini Glass

#### Edamame Dumpling 6

Five Asian Pan Seared Dumpling with Edamame Filling & Soy Ginger Dipping Sauce

#### Chicken and Shrimp Gumbo Soup 7

### Entrée Salad

#### Summer Berry Salad 11

#### Chicken 14 ~ Shrimp 16

Fresh Mixed Greens topped with Strawberries, Raspberries, Blueberries, Tomatoes, Red Onion, Toasted Almonds & Warm Goat Cheese with Raspberry Balsamic Vinaigrette

#### Asian Chicken Salad 14 ~ Shrimp 16 gf

Fresh Cut Mixed Greens with Mandarin Oranges, Red Onion, Hearts of Palm, Roasted Red Peppers, Peanuts & Crispy Wontons with Sesame Orange Vinaigrette

#### Caesar Salad 9 gf

#### Chicken 12 ~ Shrimp 14

Romaine, Croutons, Shredded Parmesan Cheese, Classic Caesar Dressing, Topped with Bacon & Black Olives

### Side Salads

#### Artisan Caesar 3.5

Half Head of Artisan Romaine with Bacon, Black Olives, Croutons, Parmesan Cheese and Caesar Dressing

#### House Salad 3

Whole Artisan Baby Greens with Diced Cucumbers, Grape Red and Yellow Tomato's with Choice of Dressing

## Charbroiled Burgers

### Vegan Vegetable Burger 9

Quinoa, Bulgar Wheat & Brown Rice Blended with Corn, Black Beans, Roasted Red Peppers & Mushrooms on a toasted Kaiser Roll with Lettuce, Tomato, Onion

### Club Burger 10 gf

Grilled Eight Ounce Angus Burger with Lettuce, Tomato & Onion, Choice of Side

## Entrees

Grilled Firecracker Glazed Sea Scallops 20 gf  
Served with a Lemon Grass and Ginger Basmati Rice

### Beef Medallions 25 gf

Twin Beef Tenderloins Pan Seared and topped with a Brandy Dijon Mustard Cream Sauce Accompanied by Au Gratin Potatoes

### Garlic and Herb French Breast of Chicken 15

Seared French Breast of Chicken finished with a Tomato and Prosciutto Relish on Chef's Mashed Potatoes

### Buffalo Strip Loin Steak 35 gf

Grilled Buffalo Strip Steak topped with a Caramelized Shallot Herb Butter with Sautéed Mushrooms Accompanied by Au Gratin Potatoes

### Pork Osso Bucco 18

House Braised Pork Shanks in a Red Chile Tomato Sauce accompanied with Roasted Garlic Mashed Potatoes

### Impastata Pomodoro Ravioli 15

Ricotta Impastata, Mozzarella, Romano and Basil Ravioli tossed in a Fresh Pomodoro Sauce

### Grilled Chicken 19, Grilled Shrimp 21

### Citrus Salmon 18 gf

Pan Seared on top of a bed of Wilted Spinach, Tomatoes, Garlic and Lemon Grass Ginger Basmati Rice with a Blood Orange Gastrique

## Table Accompaniments gf

Broccoli Spear ~ Asparagus ~ Sautéed Spinach

gf – may be prepared gluten free