

Fresh Bread \$5.95

served with homemade spinach pesto

Soup of the Day \$8.95

House Salad \$8.95

with carrots, red cabbage and tomato
with a balsamic vinaigrette

Caesar Salad \$10.95

Romaine lettuce, parmesan cheese & garlic croutons
tossed in a mild anchovy dressing

Off Vine Salad \$10.95

mixed field greens, roasted pecans & bleu cheese
with a balsamic vinaigrette

Spinach & Arugula Salad \$13.95

with feta cheese, candied pears and roasted pecans
tossed with an orange vinaigrette

Wild Mushroom Salad \$14.95

on a bed of limestone lettuce and Belgian endive
with a citrus vinaigrette

Caprese Salad \$16.95

sliced tomato, buffalo mozzarella, fresh basil &
roasted red bell pepper and extra virgin olive oil

Grilled Eggplant \$12.95

with marinated red & yellow bell peppers and
goat cheese fritters

Pan-Fried Herb Veggies \$12.95

on a cheddar doily with a smoky BBQ sauce

Mushroom Ravioli \$13.95

topped with melted mozzarella and tomato sauce

Spicy Fried Calamari \$18.95

with two dipping sauces and lemon wedges

Penne Pasta \$18.95

with diced tomato, fresh basil,
chopped garlic & olive oil

Stuffed Red Bell Peppers \$24.95

with quinoa, mushrooms, asparagus, apples and
mandarin oranges, on a bed of wild field greens

Vegetarian Lasagna \$25.95

mozzarella, ricotta & parmesan cheese,
smothered in a red tomato sauce

Mushroom Ravioli \$25.95

topped with melted mozzarella cheese
and tomato sauce

Risotto of the Day (priced daily)

Pistachio Encrusted Vegan Chicken

\$25.95

with a mango sauce, served with dairy free mashed
potatoes and market vegetable

Turkey Meatloaf \$25.95

Chicken Picatta \$27.95

with a tangy citrus and caper sauce

Pecan Encrusted Chicken \$27.95

with a chilled pear-rosemary sauce

Chicken Marsala \$27.95

with a wild mushroom & Marsala wine sauce
(above poultry dishes are served with
mashed potatoes and market vegetable)

Shrimp & Couscous Stuffed Tomatoes

\$26.95

blended in a chipotle mayonnaise sauce
and served on a bed of wild field greens

Sauteed Loch Duart Scottish Salmon

\$37.95

topped with wild mushrooms, spinach,
roasted red bell pepper, chopped garlic
and drizzled with extra virgin olive oil, served with
whipped carrot puree and market vegetable

10 oz. Filet Mignon \$45.95

with a Roquefort cabernet sauce,
served with mashed potatoes and market vegetable

\$6.00 split charge per entrée

All debit cards must be "chip readable"