

SALADS & STARTERS

Fresh, Warm Bread

Served with homemade spinach pesto \$3.00

Soup of the Day \$4.00

Mixed Green Salad

with carrots, red cabbage & tomato in a balsamic vinaigrette \$4.00

Caesar Salad

Romaine lettuce, garlic croutons & parmesan cheese
with a mild anchovy dressing \$5.00

Off Vine Salad

Mixed field greens, roasted pecans & bleu cheese tossed with
balsamic vinaigrette \$5.50

Wild Mushroom Salad

On limestone lettuce & Belgian endive with a citrus vinaigrette \$7.00

Buffalo Mozzarella

With sliced tomato, roasted red bell pepper, and fresh basil, drizzled
with cold pressed extra virgin olive oil \$7.00

Spinach & Arugula Salad

With feta cheese, candied pear & pecans tossed with an orange
vinaigrette \$6.50

Pan-fried Herbed Veggies

On a cheddar doily with smoky barbeque sauce \$6.00

Spicy Fried Calamari \$7.50

Grilled Eggplant

With marinated red & yellow peppers on a cool tomato vinaigrette
\$6.00

\$5.00 split charge on all entrees
\$20 corkage/2 bottle maximum

ENTREES

PASTA

Angel Hair Pasta

Tossed with fresh tomato, garlic, basil & olive oil \$8.00

Wild Mushroom Ravioli

Tossed with spinach & tomato in a light cream sauce \$12.50

Penne with Turkey Sausage

Eggplant, red bell peppers & onions in a spicy marinara sauce
\$14.00

Chicken & Linguini

Mushrooms, artichoke hearts & sundried tomatoes in a white wine
cream sauce \$14.50

Pasta Special of the Day \$15.00

POULTRY

Chicken Picatta

Sautéed cutlets in a citrus and caper sauce
served with mashed potatoes and sautéed veggies. \$13.50

Pecan Encrusted Chicken

Sautéed cutlets topped with a chilled pear rosemary sauce,
served with mashed potatoes and sautéed veggies. \$13.50

Chicken Marsala

Sautéed cutlets with mushrooms & Marsala wine,
mashed potatoes & sautéed veggies \$13.50

FROM THE SEA

Salmon Nicoise Salad

Served on a bed of greens with green beans, sautéed onions,
potatoes, olives and goat cheese with a balsamic vinaigrette \$13.50

Sautéed Salmon

With a raspberry cabernet sauce,
whipped carrot puree & sautéed veggies. \$18.50

FROM THE LAND

Filet Mignon

With a cabernet sauce, mashed potatoes & sauteed veggies.
\$22.50

No Substitutions Tonight Folks

ALL DEBIT & CREDIT CARD PAYMENTS MUST BE "CHIP
READABLE"