

SALADS & STARTERS

Fresh, Warm Bread \$3.00
Served with homemade spinach pesto

Soup of the Day \$4.50

Mixed Green Salad \$4.50
with carrots, red cabbage & tomato in a balsamic vinaigrette

Caesar Salad \$5.50
Romaine lettuce, garlic croutons & parmesan cheese
with a mild anchovy dressing

Off Vine Salad \$6.00
Mixed field greens, roasted pecans & bleu cheese tossed with
balsamic vinaigrette

Wild Mushroom Salad \$7.50
On limestone lettuce & Belgian endive with a citrus vinaigrette

Caprese Salad \$8.50
Buffalo mozzarella, sliced tomato, roasted red bell pepper, and fresh
basil, drizzled with cold pressed extra virgin olive oil

Spinach & Arugula Salad \$7.00
With feta cheese, candied pear & pecans tossed with an orange
vinaigrette \$7.00

Salmon Niçoise Salad \$16.00
Served on a bed of greens with green beans, sauteed onions,
potatoes, olives and goat cheese with a balsamic vinaigrette

Pan-fried Herbed Veggies \$6.50
On a cheddar doily with smoky barbeque sauce

Spicy Fried Calamari \$9.50

Grilled Eggplant \$6.50
With marinated red & yellow peppers on a cool tomato vinaigrette

ENTREES

Angel Hair Pasta \$9.50
Tossed with fresh tomato, garlic, basil & olive oil

Wild Mushroom Ravioli \$13.00
Tossed with spinach & tomato in a light cream sauce

Penne Pasta with Chicken \$15.00
Eggplant, red bell peppers & onions in a spicy marinara sauce

Chicken & Linguini \$16.00
Mushrooms, artichoke hearts & sundried tomatoes in a white wine
cream sauce

Pasta Special of the Day \$17.00

*Below entrees are served with mashed
potatoes
and market vegetable*

Chicken Picatta \$14.00
Sautéed cutlets in a citrus and caper sauce

Pecan Encrusted Chicken \$14.00
Sautéed cutlets topped with a chilled pear rosemary sauce,

Chicken Marsala \$14.00
Sautéed cutlets with mushrooms & Marsala wine,

Sautéed Salmon \$19.00
With a raspberry cabernet sauce

Filet Mignon \$23.00
With a cabernet sauce

\$6.00 split charge on all entrees
\$20.00 corkage (2 bottle maximum)

No Substitutions Tonight Folks
**All debit/credit cards must be "chip
readable"**