

Soup of the Day \$8.00

House Salad \$8.00

with carrots, red cabbage and tomato

Caesar Salad \$10.00

parmesan cheese, garlic croutons
with a mild anchovy dressing

Off Vine Salad \$10.50

mixed field greens, roasted pecans & bleu
cheese

Grilled Eggplant \$12.00

with marinated red & yellow bell peppers and
goat cheese fritters

Pan-Fried Herb Veggies \$12.00

on a cheddar doily with a smoky BBQ sauce

Red & Gold Beet Salad \$13.00

layered with goat cheese
on field greens & a basil & pistachio dressing

Spinach & Arugula Salad \$13.00

with feta cheese, candied pear & pecans
tossed with an orange vinaigrette

Wild Mushroom Salad \$14.00

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

Buffalo Mozzarella \$13.00

with sliced tomato & roasted red bell pepper

Mushroom Ravioli \$13.00

topped with melted mozzarella and tomato
sauce

Spicy Fried Calamari \$15.00

Penne Pasta

with diced tomato, chopped basil, diced garlic
& olive oil \$18.00

Vegetarian Lasagna

mozzarella, ricotta & parmesan cheese,
smothered in a red tomato sauce \$24.00

Mushroom Ravioli

topped with melted mozzarella cheese
and home-made tomato sauce \$25.00

Risotto of the Day (priced daily)

Turkey Meatloaf topped with brown gravy
\$25.00

Chicken Picatta

with a tangy citrus and caper sauce \$26.00

Pecan Encrusted Chicken

with a chilled pear-rosemary sauce \$26.00

Chicken Marsala

with a wild mushroom & Marsala wine \$27.00

Shrimp & Couscous Stuffed Tomatoes

blended in a chipotle mayonnaise sauce
and served on a bed of wild field greens \$26.00

Loch Duart Scottish Salmon

sauteed & topped with wild mushrooms, spinach,
roasted red bell pepper, chopped garlic
and drizzled with extra virgin olive oil and served with
whipped carrot puree and vegetable of the day \$37.00

Braised-Boneless Short Ribs

slow-cooked in red wine and fresh herbs \$32.00

10 oz. Filet Mignon

with a Roquefort cabernet sauce \$45.00

Stuffed Red Bell Peppers

with quinoa, mushrooms, asparagus, apples and
mandarin oranges served on a bed of wild field greens
\$24.00

Pistachio Encrusted Vegan Chicken

with a mango sauce & served with dairy free
mashed potatoes and vegetable of the day \$25.00

\$6.00 split charge per entrée
We serve bread by request