

Appetizers

Soup 5.99

made from scratch daily, served with hard bread

Bruschetta 9.99

oven baked focaccia bread with olive tapenade, chevre, tomatoes and caramelized onions

Calamari 10.99

fresh sliced rings lightly dusted and deep fried with tzatziki sauce

Lime & Chili Wings 9.99

jumbo roaster wings tossed in a lime and chili glaze with sour cream



White Bean & Artichoke Hummous 9.99

with grilled zucchini, eggplant, sweet peppers and hard bread

Salads



Simple 7.99

mixed greens, cherry tomatoes, cucumber shaved onions, balsamic vinaigrette and hard bread
(add a boneless chicken breast for 4.99)

Supreme Caesar 12.99

blackened supreme of chicken, smoked bacon, shaved parmesan and romaine lettuce in a vine ripened tomato Caesar dressing with focaccia crostini

Asian Marinated Striploin 13.99

grilled Asian marinated striploin steak with mixed greens, cherry tomatoes, cucumber, pickled ginger, fried noodles and a wasabi soy vinaigrette

Seared Tuna Village 14.99

pan seared pepper crusted white albacore tuna, beets, feta cheese, egg, Kalamata olives on mixed greens with a red wine and cilantro vinaigrette

Pastas

Butternut Squash Linguine 16.99

roasted butternut squash & double smoked bacon tossed in linguine with chevre, wilted greens, cherry tomato, and a roasted garlic olive oil



Macaroni & Blue Cheese 14.99

linguine noodles in a gorgonzola leek cream sauce with red grapes and chopped walnuts

Caramelized Chicken Linguine 15.99

caramelized chicken breast tossed in linguine with a sundried tomato cream and toasted pecans

The Burger 11.99

homemade beef patty topped with crispy onions, tomato and lettuce, served with fries or simple salad

(additions 1.00 each – aged cheddar, blue cheese or smoked bacon)

Pizzas

Pesto Chicken 15.99

grilled chicken, sundried tomatoes and Kalamata olives baked with mozzarella and feta cheese on basil pesto

Hawaiian Heat 15.99

double smoked bacon, caramelized pineapple & banana peppers, baked with mozzarella on a homemade marinara sauce



Tomato Herb 13.99

tomato, roasted garlic & fresh basil, baked with mozzarella and bocconcini on a herbed olive oil



= vegetarian

Entrees

Salmon & Chevre 17.99

oven roasted fresh salmon filet with a lemon scented chevre and a roasted red pepper coulis, served with basmati rice and grilled vegetables

Peanut Chicken 16.99

Thai marinated supreme of chicken with a kaffir lime peanut sauce on panko crusted eggplant with grilled vegetables and basmati rice

Stuffed Pork Chop 17.99

stuffed with caramelized apples and aged cheddar in a chorizo sausage & cider sauce with roasted garlic mashed potato and simple salad

Fish & Chips 15.99

8 ounces of Bass ale battered haddock served with crispy fries, simple salad and a side of jalapeno tartar sauce

Steak (market price)

our cuts, sauces and sides change weekly. Your server will provide you with the details

Desserts

Deep Fried Ice Cream 6.95

Chocolate Mousse Cake 6.50

Warm Apple Pie 5.95

(à la mode 6.95)