



Starters

Roasted Shrimp \$11.00

Marinated and roasted jumbo gulf shrimp, served with spicy peanut sauce and fried wonton chips.

Baked Mozzarella and Tomato-Basil Antipasti \$7.00

Satisfying blend of fresh mozzarella cheese, house made tomato sauce and fresh basil, baked until beautifully melted served with charred Italian bread.

Sweet Potato Chips \$5.00

House made sweet potato chips served with sriracha and creamy maple dipping sauces.



Salads

Kale and Quinoa Salad \$7.00 ♥

Baby kale and spinach, toasted almonds, sunflower seeds, quinoa, dried cranberries, orange segments, with sunflower and poppy seed dressing.

Pear Salad \$8.00 GF ♥

Tender mixed greens, sliced Bucco pears, sliced red grapes, shaved parmesan cheese, spiced cashews, and chopped bacon served with warm bacon dressing.

Soup & House Salad Combo \$8.00

Select your favorite cup of soup from today's selection and add a house salad dressed with your favorite dressing.



Small Plates

Stuffed Shells \$11.00

Jumbo pasta shells stuffed with a blend of fresh herbs, ricotta, Romano and mozzarella cheeses, topped with house made tomato sauce, baked and served with house vegetables.

Broccoli and Chicken Alfredo Flat Bread \$10.00

Flat bread topped with Alfredo sauce, broccoli, grilled chicken, mozzarella and parmesan cheeses.

Traditional Cheese Burger \$8.00

Hand patted, house ground beef burgers, topped with American cheese, served with steak fries.

Add house salad or cup of soup for \$4.00



Entrees

Angus Beef Tenderloin

Club Cut 10 oz. \$34.00 or Petite 6 oz. \$26.00

Certified angus beef tenderloin, grilled to perfection, topped with chive butter, served with twice baked potato and house vegetable.

Seafood Pasta \$23.00 (AGF)

Gulf shrimp and sea scallops sautéed with shallots, garlic and white wine, tossed into our house made spicy vodka sauce served over linguini pasta.

Wiener Schnitzel \$22.00

Lightly bread veal cutlets, pan seared, topped with brown butter and fresh herbs, served with roasted potatoes and house vegetables.

Lemon Herb Crusted Salmon \$21.00 (GF♥)

Marinated Scottish salmon, topped with fresh herbs and lemon zest, broiled until golden, served with sautéed spinach and rice pilaf.

Blackberry Pork Chop \$19.00

Marinated thick cut grilled pork chop, topped with blackberry demi, served with roasted potatoes and Chef vegetable.

Honey-Orange Chicken Breast \$18.00

Marinated Coleman Farms organic chicken breast, brushed with honey-orange BBQ sauce, served with buttery roasted potatoes and house vegetables.

All entrees will be presented with fresh bread, your choice of house salad or soup cup.



♥ = Heart Healthy

GF = Gluten Free