



## Appetizers

Coconut shrimp tempura with Thai dipping sauce	\$10 / \$18
Buffalo chicken wings with blue cheese dip	\$9 / \$17
Hummus and pita wedges	\$6 / \$11
Nachos with chicken and mozzarella, olives, lettuce, salsa, guacamole and sour cream	\$8 / \$15
Garlic flatbread with spinach, red onions, kalamata olives & feta	\$8
Quesadilla ~ breaded buffalo chicken, lettuce & cheddar cheese	\$14
Clams in garlic white wine broth	\$14
Ahi tuna sashimi with avocado & wasabi soy sauce	\$18
Tostones ~ fried plantains with guacamole & salsa	\$8
Granny Smith apple and honey topped brie cheese, served warm with roasted garlic & crackers	\$13
Fresh made to order guacamole with corn tortilla chips	\$10

## Soups & Salads

Soup of the Evening	Cup / Bowl
House salad ~ mixed greens & grape tomatoes with house vinaigrette	\$6
Mandarin almond salad ~ mesclun greens, mandarin oranges & almonds with soy ginger dressing	\$10
Spinach salad ~ spinach, goat cheese, Zhen egg, tomato, bacon, & mushrooms with balsamic vinaigrette	\$12
Salade Niçoise ~ pan seared tuna, green beans, potato, Zhen hard boiled egg & olives with lemon vinaigrette	\$20



## Paninis, Burgers, etc.

Served with choice of fries, onion rings, or side of salad

Ruben ~ Guinness braized corned beef, sauerkraut, Swiss cheese, Russian dressing on marble bread	\$13
Breaded tilapia with Asian slaw & chipotle mayonnaise	\$13
Black Angus burger with lettuce, tomato & cheddar	\$13
Grilled chicken panini with avocado, spinach, pesto & fresh mozzarella	\$14

## Entrees

Served with a side salad



Chicken enchiladas verdes with fresh tomatillo sauce, sour cream, queso fresco, rice & beans	\$19
Chicken Katsu ~ Japanese style cutlet with sautéed cabbage & jasmine rice	\$19
Eggplant parmesan with linguini	\$18
Korean stir fry ~ vegetables over jasmine rice, choice of tofu, flank steak or shrimp	\$16 / \$22 / \$24
Grilled filet mignon with mashed cauliflower potatoes & a medley of fresh vegetables	\$34
New York strip steak with caramelized onion & fresh green beans	\$26
Pan seared duck with orange glaze sauce, mashed cauliflower potatoes & sautéed spinach	\$30
Pan seared scallops with lemon caper cream sauce & a medley of fresh vegetables	\$28
Lobster ravioli in brown butter sage sauce with a medley of fresh vegetables	\$26

