



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 ~ roasted eggplant, spinach & cheddar cheese	\$12
Clams in garlic white wine broth	\$14
Ahi tuna sashimi with avocado & wasabi soy sauce	\$18
Fried calamari with Thai dipping sauce	\$8
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
Spinach, artichoke dip with pita wedges	\$8

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
Caesar salad ~ romaine lettuce, croutons, parmesan cheese, grilled chicken & caesar dressing	\$13
Roasted beets, spinach, pine nuts & fried goat cheese with warm balsamic dressing	\$13



Paninis, Burgers, etc.

Served with choice of plantains, fries, or side of salad

Ruben ~ Guinness brazed corned beef, sauerkraut, Swiss cheese & Russian dressing on marble bread	\$13
Breaded haddock with Asian slaw & chipotle mayonnaise	\$14
Black Angus burger with lettuce, tomato & cheddar	\$13
Vegetarian Zhen egg burrito with roasted vegetables, rice & beans	\$14
Roasted vegetable panini with pesto & fresh mozzarella	\$13
Turkey burger with cheddar cheese, lettuce, tomato & caramelized onions	\$13

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 on a bed of sautéed cabbage with jasmine rice	\$18
Eggplant parmesan over linguini	\$18
Korean stir fry ~ vegetables over jasmine rice, choice of tofu, chicken, flank steak or shrimp	\$16 / \$18 / \$22 / \$24
Grilled filet mignon with cauliflower mashed potatoes & Brussels sprouts	\$34
Arctic char with sautéed greens & pearl barley	\$22
Lobster ravioli in garlic cream sauce with roasted red pepper & grilled shrimp	\$28

