

Lighter Fare**Asian Chicken Lettuce Wraps \$9**

Ground chicken and crunchy water chestnuts seasoned with fresh ginger, garlic, soy sauce and hoisin. Served with leaves of bibb lettuce.

Roasted Beet Salad \$14 / \$9

Romaine lettuce with roasted red and golden beets, cherry tomato, marinated onions, carrot, shaved almonds and feta cheese. Served with champagne vinaigrette.

Tostadas \$14 / \$9

Crispy corn tortillas topped with refried beans, shreds of seasoned chicken, lettuce, tomatoes, onions, cotija cheese and finished with a cilantro lime crema. Served with guacamole and salsa.

Entree Features

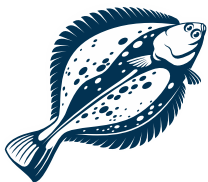
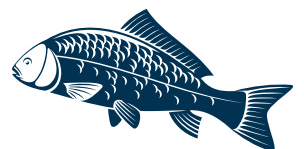
Entrees Include: Soup Cup / House Salad / Caesar Salad / Fruit Salad

Chicken Parmesan \$19 / \$14

Chicken breast with Italian seasoned breadcrumbs, fresh herbs and parmesan cheese fried to order and topped with marinara and melty mozzarella. Served over spaghetti with parmesan cheese and garlic toast.

Pork w/ Cherry & Apple Chutney \$18 / \$13

Seasoned and seared pork loin medallions topped with a sweet and tangy cherry and granny Smith apple chutney. Served with roasted red potatoes and sauteed green beans.

**"Catch of the Week"****Pan Seared Halibut \$24 / \$16**

Seasoned and pan seared halibut filet finished with a citrus and herb sauce. Served over farro risotto and lemon broccoli.

Soup du Jour**Monday**

Chicken
Poblano

Tuesday

Beef Chili

Wednesday

Spinach & Potato

Thursday

Beef & Barley

Friday

New England
Clam Chowder

Saturday

Roasted Red
Pepper & Gouda /
Chicken Noodle