

Lighter Fare**Fried Ravioli \$9**

Seasoned and breaded raviolis stuffed with a cheese blend and fried to order.
Served with a side of warm marinara.

Grilled Romaine Salad \$15 / \$10

Romaine heart brushed with extra virgin olive oil, salt, and pepper then flame grilled. Topped with caramelized onions, roasted red peppers, shaved parmesan cheese and grilled chicken breast. Served with balsamic dressing.

Ham & Swiss w/ Apples \$13

Thin slices of ham and Swiss cheese on a toasted "King's Hawaiian" pretzel roll with maple Dijon spread. Topped wild arugula and slices of granny Smith apples.
Served with your choice of side.

Entree Features

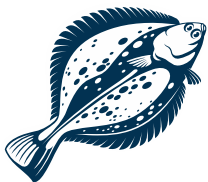
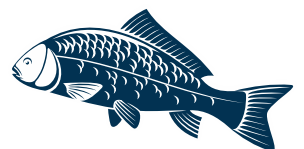
Entrees Include: Soup Cup / House Salad / Caesar Salad / Fruit Salad

Black & Bleu Filet \$30

Our seasoned and pan seared center cut filet mignon topped with melted gorgonzola cheese and a balsamic reduction. Served with truffle and parmesan mashed potatoes and roasted broccoli.

Sausage & Peppers \$16 / \$12

Grilled beef and pork smoked sausage tossed with sweet onions, bell peppers and a light tomato sauce over pappardelle pasta. Served with garlic toast.

**"Catch of the Week"****Arctic Char w/ Lemon & Caper \$28 / \$15**

Pan seared and seasoned arctic char filet finished with a lemon, caper and white wine sauce. Served with saffron risotto and sauteed green beans.

Soup du Jour**Monday**

Vegetable Beef
& Potato

Tuesday

Beef Chili

Wednesday

Chicken Poblano

Thursday

Cuban Black
Bean

Friday

New England
Clam Chowder

Saturday

Roasted Red
Pepper w/ Gouda
& Chicken Noodle