

PLATES TO SHARE

FETA CHEESE TORTE \$9

Feta layered with pesto, sun dried tomatoes and herbed cream cheese served with pita chips.

SMOKED CRAB CAKES \$12

Two New England style crab cakes, smoked and served with chili lime aioli.

CHILI THAI TUNA \$13

4oz sushi grade tuna blackened to rare, served over Thai style coleslaw.

HOMEMADE CHEESE RAVIOLI \$11

Sautéed with garlic, artichoke hearts, roasted red peppers and fresh mozzarella. Tossed in brown butter with fresh parmesan and green onions.

SANDWICHES served with choice of one side

Or make it a half sandwich and choice of one side (except half salad) for \$7.50

GRILLED BURGER* \$10

With tomato, lettuce, and onion plus your choice of Cheddar, American, Provolone or Swiss.

GRILLED POPPER BURGER* \$10

Whipped Cream cheese and Cheddar chunks baked on the burger with Jalapenos.

GRILLED CHICKEN CAESAR WRAP* \$10

Grilled chicken breast wrapped with romaine lettuce, house made Caesar dressing and freshly grated imported parmesan cheese in a tomato flour tortilla.

OPEN FACED CORNED BEEF SANDWICH \$12

Corn beef cooked with an original recipe, served on a grilled bun with cheddar cheese, sweet BBQ aioli and garnished with french onions.

AHI TUNA AND CRAWFISH SANDWICH* \$14

Seared or blackened tuna and crawfish with house made smoked tomato tartar sauce, lettuce, tomato and red onion.

VEGETARIAN SANDWICH \$9

Chopped sautéed veggies served open face on grilled focaccia with balsamic glaze.

SOUPS

VEGETABLE SOUP \$5

TOMATO BASIL BISQUE \$5

COMBOS Two Choices of either a bowl of soup or a half salad or a half sandwich served on one plate. \$9.50

BEVERAGES \$1.95

COKE PRODUCTS

Coke, Diet Coke, Mellow Yellow, Sprite, Ginger Ale

FAIR TRADE ORGANIC COFFEE

ICED TEA & ASSORTED NOVUS HOT TEAS

*Notice: Consuming raw or undercooked meats or seafood may increase your risk of food borne illness.
Menu and prices subject to change.

SALADS

BLT LETTUCE WEDGE \$7

Iceberg lettuce layered and topped with smoked bacon, tomatoes, caramelized onions and sunflower seeds.

CAESAR SALAD* \$7

House made anchovy Caesar dressing tossed in with Romaine lettuce.

HOUSE SALAD \$8

Mixed field greens, oven dried tomatoes, matchstick carrots, feta, smoked bacon, hard cooked eggs and croutons.

ADD: Grilled chicken or shrimp skewer \$5
4oz Ahi tuna \$8

DRESSING CHOICES: Ranch, Shropshire Blue Cheese, Caesar,* Honey Balsamic Vinaigrette, Vinegar & Oil

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ENTREES

Ask your server about crusty bread with your Entrée \$4

Pasta entrees include a choice of either a side house salad, Caesar salad, or B.L.T. wedge.

VINYARD CHICKEN \$20

Two pan-fried chicken breasts with a savory Marsala pan sauce and roasted grapes. Your choice of two sides.

6OZ FILET OF TENDERLOIN* \$27

Hand cut with sautéed swiss chard and cherry demi glace. Your choice of two sides.

KANSAS CITY STEAK* \$24

10-12oz bone in strip steak seasoned and grilled. Served with mustard-peppercorn béchamel. Your choice of two sides.

PASTA MARINARA \$20

Your choice of either house made spicy meatballs, Chicken or Shrimp; sautéed with onions and mushrooms tossed with pasta and homemade marinara sauce. Served with garlic toast.

SEAFOOD PASTA WITH LEMON CREAM SAUCE* \$21

Shrimp, Scallops and Cappicola ham sautéed in olive oil, deglazed with fresh squeezed lemon juice and Chablis. Served with house made fettuccini and grilled bread. Available without lemon.

GRILLED, SEARED, OR CAJUN BLACKENED AHI TUNA* \$24

With house made smoked tomato salsa. Your choice of two sides.

GRILLED BABY BACK PORK RIBS \$20

One pound of ribs with BBQ sauce. Your choice of two sides.

SIDES

Risotto, Baked Potato, Pan Fried Mixed Potato Wedges, Yucca-Sweet Potato Mash, Combination of Sautéed and Grilled Vegetables, or Wild Rice Pilaf.

House made pasta Marinara or cheese pasta and butter.

- Full side \$3.50
- Full pasta side \$5.50