

# Salads

All Salads are lightly dressed and served with Toasted Baguette on the side.

- ARTICHOKE CAPONATA SALAD** 10  
Romaine, Arugula, Artichokes, Tomatoes and Capers with Lemon Vinaigrette, Fresh Mozzarella and Balsamic Reduction
- GREEK SALAD** 11  
Romaine, Roma Tomatoes, Red Onions, Olives, Feta Cheese and Red Wine Vinaigrette with choice of Gyro Meat or Chicken
- SESAME ENCRUSTED TUNA SALAD** 13  
Tuna, Avocado and Arugula with Ginger Dressing, Wasabi Drizzle and Sesame-Soy Dipping Sauce
- FILET MIGNON SALAD** 13  
Filet, Artichokes, Aged Gouda and Romaine with Balsamic Vinaigrette and Balsamic Reduction Drizzle

# Sandwiches

Served with choice of Side Salad:  
Arugula with Lemon Vinaigrette or  
Romaine with Balsamic Vinaigrette

- TASTINGS CLUB** 9  
Turkey, Prosciutto, Capicola, Fresh Mozzarella and Tomato on Toasted Ciabatta
- ROASTED TURKEY & PESTO** 9  
Roasted Turkey, Gruyere Cheese, Sliced Tomato and Pesto Mayo on Toasted Ciabatta
- ROASTED VEGGIE SANDWICH** 10  
Zucchini, Squash, Balsamic Onions, Roasted Red Peppers, Tomatoes, Fresh Mozzarella, Arugula and Red Balsamic Vinaigrette on Toasted Ciabatta
- CHEESESTEAK SANDWICH** 12  
Filet, Caramelized Onions, Roasted Red Peppers, Dubliner Cheese and Malt Vinegar Aioli on Toasted Ciabatta

# Dips & Samplers

Served with Crostini and Flatbread

- ROASTED RED PEPPER HUMMUS** 6
- BAKED SPINACH & ARTICHOKE DIP** 7
- ROASTED TOMATOES & GOAT CHEESE** 8
- MEDITERRANEAN DIP SAMPLER** 12  
(Red Pepper Hummus, Tomato-Basil Bruschetta, Sun-dried Tomato & White Bean Bruschetta)

# Flatbread Pizzas

- MARGHERITA PIZZA** 8  
Fresh Mozzarella, Basil and Tomato-Basil Sauce
- NAPA VALLEY PIZZA** 8  
Basil, Artichokes, Feta, Toasted Cashews and Pesto Sauce
- GOAT CHEESE & FIG PIZZA** 9  
Prosciutto, Black Mission Figs, Honey-Balsamic Onions, Goat Cheese and Toasted Walnuts
- ANTIPASTO PIZZA** 9  
Artichokes, Tomatoes, Capers, Fresh Mozzarella and Tomato-Basil Sauce with Balsamic Reduction
- CHICKEN PESTO PIZZA** 11  
Chicken, Roasted Red Peppers, Honey-Balsamic Onions and Pesto Sauce
- MEXICAN PIZZA** 11  
Fresh Chorizo, Queso Fresco, Avocado and Salsa with Crème Fraiche and Cilantro
- FILET MIGNON PIZZA** 11  
Filet, Gorgonzola, Caramelized Onions and Tomato-Basil Sauce with Balsamic Reduction
- MEDITERRANEAN PIZZA** 11  
Gyro Meat, Tomatoes, Red Onions, Roasted Olives, Feta Cheese, Cucumbers and Tzatziki-Sauce

# Tapas

- CREAM OF ARTICHOKE BISQUE** 3
- BLUE CHEESE KETTLE CHIPS** 5
- ROASTED MEDITERRANEAN OLIVES** 6
- TOMATO-BASIL BRUSCHETTA** 6
- APPLE & BLUE CHEESE CROSTINI** 6
- SUN-DRIED TOMATO & WHITE BEAN BRUSCHETTA** 6
- PROSCIUTTO-WRAPPED FIGS WITH BLUE CHEESE & WALNUTS** 7
- FRESH MOZZARELLA & PROSCIUTTO CROSTINI** 8
- GOAT CHEESE & SUN-DRIED TOMATO CROSTINI** 8
- SHRIMP CEVICHE** 9



# Artisanal Cheese Plates

SAMPLER (Choose 2)	8
PLATE (Choose 4)	15
PLATTER (Choose 8)	28

## BRIE

A buttery, soft French cheese with an edible rind

## ST. ANDRE

A rich, soft, buttery French triple-cream cheese

## WENSLEYDALE WITH CRANBERRIES

A tart, soft and creamy English cheese with cranberries

## HERBED GOAT CHEESE

A creamy French cheese with a tart, herbaceous flavor

## PORT SALUT

A rich, mild, semi-soft French cheese

## SMOKED RAMBOL

A smoky, semi-soft French cheese with a bacon-like flavor

## GORGONZOLA

A savory, pungent, soft Italian cheese with bluish-green veins

## JARLSBERG

A mild, semi-firm Swiss cheese

## MANCHEGO

A mild, semi-firm Spanish cheese

## DUBLINER

A semi-firm Irish white cheddar

## HUNTSMAN

A tangy, semi-firm blue cheese/cheddar blend with a strong, savory flavor

## ASIAGO

A rich, nutty, semi-firm Italian cheese

## PARMIGIANO-REGGIANO

A nutty, firm Italian cheese

## AGED GOUDA

A rich, firm, cheddar-like Dutch cheese

## COMPTE

A slightly sweet, firm French cheese

## BERMUDA TRIANGLE

A creamy, double-rind U.S. cheese with an earthy, mild flavor

## PROSCIUTTO DE PARMA

A dry-cured Italian ham, thinly sliced

## SOPRESSATA

A dried Italian pork sausage cured in red wine

## AGED ITALIAN SALAMI

A salami seasoned with Italian spices

## BLACK PEPPER SALAMI

An aged Italian salami encrusted with a thin layer of spicy black pepper



# Bistro Plates

## BALSAMIC ROASTED VEGETABLES 10

Zucchini, Squash, Balsamic Onions, Red Peppers, Tomatoes, Fresh Mozzarella, Pesto and Parmigiano Reggiano

## THAI PEANUT CHICKEN SKEWERS 11

Topped with Toasted Peanuts

## SPICY SHRIMP SKEWERS 12

Chipotle Shrimp wrapped in Speck on a Cedar Plank with BBQ Sauce

## FILET MIGNON ROSEMARY SKEWERS 12

With Cherry Tomatoes and warm Blue Cheese Sauce

## PESTO STUFFED SHRIMP 12

Lemon-Basil Pesto and wrapped in Prosciutto

## SESAME ENCRUSTED TUNA 12

Wasabi drizzle with a Sesame-Soy Dipping Sauce

## JUMBO LUMP CRAB CAKES 14

Drizzled with Red Pepper Remoulade

## PAN SEARED PETITE FILETS 14

Topped with Blue Cheese Butter

# Desserts

## MARQUIS CAKE 9

Rum-Soaked Chocolate Genoise and Dark Truffle Chocolate with Milk Chocolate Mousse

## WHITE PASSION CAKE 9

White Chocolate and Passion Fruit Mousse atop a Pistachio Sponge Cake

## LEMON MERINGUE TART 9

A Sweet Pastry with Lemon Curd filling and a sweetened Meringue topping

## BEST CHOCOLATE IN TOWN TRUFFLES 10

A selection of 4 different hand-made truffles