



House Salad

A blend of iceberg and romaine topped with cucumbers, carrots and tomatoes finished with your choice of dressing

\$6.99

Autumn Spinach Salad

Baby spinach topped with toasted walnuts, chopped egg, field mushrooms and sun-dried cranberries with a light poppy seed vinaigrette

\$9.99

Soup de Jour

Chef makes his soup daily using only the freshest ingredients

\$3.79

Spinach and Artichoke Dip

A blend of baby spinach, artichokes and Asiago cheese, served with warm Naan bread

\$7.99

Chicken Satay

Asian-inspired chicken tenders with a trio of dipping sauces

\$8.99

Mini Asian Vegetable Wraps

Julienne vegetables wrapped in rice paper, served cold with an Asian-inspired dipping sauce

\$7.99

Smoked Turkey Wrap

A herbed flour tortilla filled with smoked turkey, lettuce, cucumber, tomatoes, cheddar cheese and light vinaigrette

\$10.99

Thai Chicken Wrap

Grilled chicken breast tossed with sweet chili sauce, stir fried peppers, onions and soba noodles wrapped in a herbed tortilla

\$8.99

Tiramisu

In-house Kahlua and coffee, soaked lady fingers, mascarpone cheese and whipped cream

\$5.99

Strawberry Mousse Martini

Traditionally prepared

\$5.99

Wine by the Glass

Joseph's Vidal Riesling	\$5.25
Citra Pinot Grigio	\$5.25
Lindemans Chardonet	\$7.25
Lindemans Shiraz	\$8.00