

Appetizers & Salads

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| Green Garden Salad with vine-ripe tomato, red onions and choice of dressing | 5.50 |
| Tomato Mozzarella Salad beefsteak tomato, Bermuda onion and fresh basil drizzled with extra virgin olive oil | 8.50 |
| Tri-Color Salad arugula, endive, radicchio and toasted walnuts drizzled with balsamic vinaigrette | 6.50 |
| Jonathan's Salad mixed greens, radicchio & endive with crumbled bleu cheese, toasted walnuts & choice of dressing | 6.50 |
| Caesar Salad crisp romaine lettuce tossed with a housemade Caesar dressing, toasted croutons and pecorino romano shavings | 6.50 |
| Crab Cakes over mixed baby greens and matchstick potatoes served with horseradish mayonnaise | 11.50 |
| Fried Calamari served with tomato basil sauce | 9.00 |
| Shrimp Cocktail iced jumbo shrimp served with spicy horseradish cocktail sauce | 12.50 |
| Mussels Tarantina cultivated black mussels steamed in a plum tomato Chardonnay sauce, garlic and fresh basil, accompanied by a garlic and herb crostini | 8.00 |
| Crabmeat Cocktail fresh lump Maryland crabmeat served over romaine lettuce and accompanied by cocktail sauce | 12.50 |
| Shrimp Spring Rolls served with wasabi and oriental sesame dipping sauces | 9.00 |

Sandwiches, Wraps & Burgers

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| Turkey Club with crisp bacon, lettuce, beefsteak tomato and horseradish mayonnaise on toasted multi-grain bread served with fries and coleslaw | 9.50 |
| Cuban Turkey Sandwich grill-pressed with sliced turkey, roasted ham and Swiss cheese on a toasted garlic baguette served with fries and coleslaw | 9.50 |
| Grilled Vegetable Wrap char-grilled eggplant, portobello mushroom, zucchini, grilled onions, red pepper and fresh mozzarella on a toasted baguette, served with fresh fruit and pesto mayonnaise | 9.50 |
| Mozzarella Chicken Sandwich char-grilled chicken breast and tomato topped with melted mozzarella on grilled ciabatta bread, served with side of mixed green salad or fries | 11.00 |
| Cajun Shrimp Caesar Wrap with romaine lettuce, tomato and caesar dressing, served with fries and coleslaw | 11.00 |
| Turkey Wrap house-roasted turkey wrapped in a whole wheat tortilla with pepper jack cheese, shredded lettuce, tomato and Russian dressing, served with fresh fruit or fries | 9.50 |
| 1/2 lb. Angus Beef Burger char-broiled and served on a homemade bun with lettuce and tomato served with fries, onion rings and coleslaw | 9.00 |
| with cheddar cheese and bacon | 10.50 |
| Bleu Cheese Burger char-broiled with crumbled bleu cheese and served with caramelized onions, bacon, lettuce, tomato, fries and coleslaw | 10.50 |
| Mediterranean Burger char-broiled and topped with a house-made tomato caper sauce, feta cheese, baby arugula, sliced tomato and red onions, served with fries and coleslaw | 10.50 |

Omelets

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| Mediterranean Omelet with feta cheese, spinach, tomato and mushrooms, served with hashbrown potato cakes | 9.50 |
| Seafood Omelet with shrimp, crabmeat, spinach, onions and mushrooms, served with hashbrown potato cakes | 10.00 |
| Country Omelet with Virginia ham, mushrooms, scallions, home fired potatoes and Vermont cheddar, served with fruit | 9.50 |

Please inform us of any food allergies you may have

Entrée Salads

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| Goat Cheese Salad hazelnut crusted goat cheese on a bed of mixed greens, radicchio and endive with raspberry vinaigrette | 12.50 |
| Chicken Caesar Salad grilled julienne breast of chicken over crisp romaine lettuce tossed in our Caesar dressing with toasted croutons and pecorino romano shavings | 12.50 |
| Chicken Savannah Salad grilled chicken breast with candied pecans, granny smith apples, crisp bacon and mixed greens, tossed in a country mustard honey dressing | 12.50 |
| Thai Salad grilled chicken breast with mixed greens, baby corn, water chestnuts and cucumbers tossed in a soy peanut dressing and topped with crispy noodles | 12.50 |
| Mediterranean Shrimp Salad grilled shrimp, mushrooms and sweet bell peppers served over field greens, and feta cheese with a tomato vinaigrette | 15.50 |
| Chicken Tri-Color Salad grilled chicken breast served over chopped arugula, endive, radicchio, toasted walnuts and plum tomatoes, drizzled in a light balsamic vinaigrette dressing | 12.50 |
| Tuna Salad Nicoise grilled ahi tuna with extra virgin olive oil, lemon and Greek oregano over mixed greens, endive, green beans, Kalamata olives, egg wedges & plum tomatoes, tossed in a tomato vinaigrette | 14.00 |
| Salmon Salad char-grilled Atlantic salmon medallions, served over mixed field greens and plum tomatoes, drizzled with a country mustard vinaigrette | 14.00 |

Seafood, Pastas, Chicken & Veal

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| Lemon Sole Filet broiled with fresh herbs, lemon and extra virgin olive oil served with a baked potato and vegetables | 18.50 |
| Fried Lemon Sole served with tarter sauce, potato croquettes and vegetables | 18.50 |
| Atlantic Salmon broiled Mediterranean style served with sautéed spinach and roasted red potatoes | 18.50 |
| Sesame Crusted Ah i Tuna accompanied by a mirin dipping sauce and served with baby corn, snow peas and wasabi mashed potatoes | 19.50 |
| Linguini alla Vongole steamed little neck clams with garlic, fresh herbs and extra virgin olive oil | 14.50 |
| Linguini alla Toscana linguini with jumbo shrimp, P.E.I. mussels, little neck clams and sea scallops in a tomato basil sauce | 16.50 |
| Salmon Fettuccini Pesto pan seared medallions of Atlantic salmon tossed in a light pesto cream sauce with toasted pine nuts and diced fresh tomatoes | 14.00 |
| Penne alla Vodka with julienne chicken in a pink vodka cream sauce | 12.50 |
| Cappellini Primavera cappellini pasta tossed with julienne garden vegetables in a light garlic and basil broth | 11.50 |
| Asian Vegetable Stir Fry assorted stir fry garden vegetables with water chestnuts, baby corn, shiitake mushrooms and toasted sesame seeds served over brown rice (add chicken \$3 extra) | 11.50 |
| Chicken Piccata sautéed chicken breast with shiitake mushrooms and capers in a Chardonnay wine lemon sauce, served with broccoli over rice or linguini | 15.50 |
| Chicken Parmigiana lightly breaded chicken cutlet baked with mozzarella cheese and tomato basil sauce served with linguini marinara | 15.50 |
| Grilled Chicken Portobello Mushroom with grilled eggplant, zucchini and beefsteak tomato drizzled with balsamic vinaigrette and served with a baked potato | 15.50 |
| Veal Parmigiana lightly breaded veal cutlet baked with mozzarella cheese and tomato basil sauce served with linguini marinara | 16.50 |

Eggplant Parmigiana *lightly breaded eggplant baked with mozzarella cheese and tomato basil sauce*
served with linguini marinara **12.50**

Wine by the Glass

Glass:

Chardonnay:

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| *Fetzer | California | 7.00 |
| Rutherford Ranch | Napa Valley, California | 7.50 |
| Kendell-Jackson | California | 8.50 |

Sauvignon Blanc & Riesling:

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|------------------------|------------|-------|
| Kendell-Jackson s.b. | California | 8.50 |
| BindHumbrecht Riesling | Alsace | 11.00 |

Pinot Grigio:

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| *Campanile | Italy | 7.50 |
| Banfi | Italy | 8.50 |
| Santa Margherita | Italy | 13.00 |

Cabernet Sauvignon:

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| *Beringer | "Founder's Estate" | 8.00 |
| Triennes St. Auguste | France | 9.00 |
| Kendell-Jackson | California | 9.50 |
| J. Lohr | Paso Robles, California | 9.50 |
| Estancia | Paso Robles, California | 9.50 |
| St. Francis | Sonoma, California | 10.00 |
| Louis M. Martini | Napa Valley, California | 12.00 |
| William Hill | Napa Valley, California | 12.00 |

Merlot:

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| *Blackstone | Napa Valley, California | 8.00 |
| Rosemount Estate | Australia | 8.00 |
| Rutherford Hill | Napa Valley, California | 9.00 |
| Francis F. Coppola | Monterrey, California | 9.00 |
| Markham | Napa Valley, California | 12.00 |

Pinot Noir:

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|--------------------|--------------------------|-------|
| *Beringer | California | 8.00 |
| Mac Murray | Sonoma, California | 9.50 |
| Francis F. Coppola | "Director's Cut", Sonoma | 12.00 |

Other Varietals:

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|-----------------------|-------------------------|------|
| *Beringer, Zinfandel | (White) California | 7.00 |
| Castello di Querceto, | Chianti Classico, Italy | 7.50 |
| Nero D'Avola | Sicily | 8.00 |
| *Lindeman's, Shiraz | Australia | 8.50 |

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