

DINNER

Monday – Saturday 4:00pm-9:00pm

Soups of the day 6.00
(ask server for daily selections)

Basket of Toasted Ciabatta Bread
(free bread refill with purchase of an entree)

Served with: butter **3.00**
Choice of One Dip **6.00**
Trio of Dips **9.00**
*(black olive tapenade; guacamole; hummus;
mango, pineapple, or tomato chutney; pesto; or pico de gallo)*

Starters

Lamb Kebob* roasted with rosemary tapenade sauce and served with mushroom grits **10.50**

Chicken Satay served with peanut sauce over Asian slaw **10.00**

Ciabatta and Warm Brie with sliced almonds, red pepper and pineapple chutney **9.50**

NZ Mussels Samosa with eggplant, served with tomato chutney and salad **9.50**

Spicy Grilled Calamari with tomato garlic sauce **8.00**

Appetizer Salads

Add grilled chicken, tilapia filet, Cajun shrimp, lamb kebab 6.00*

Warm Roasted Beet with arugula, kiwi fruit, and goat's cheese in molasses dressing **9.50**

Belgium Endive with bleu cheese and honey Sichuan hazelnuts in fig wine dressing **9.50**

Pear and Walnut with mesclun mix, sun dried cranberry and feta cheese in raspberry vinaigrette **8.00**

Apple Fennel with baby spinach, cheddar cheese, roasted walnuts, and in apple vinaigrette **8.00**

Caesar* with garlic croutons and crispy parmesan cheese **7.50**

House with mixed greens, tomato, onion and cucumber in a balsamic dressing **7.00**

Children Under 10 Menu Items

Macaroni and Cheese; Grilled Chicken; Grilled Cheese; or Meatloaf **9.00**
(Served with side salad, veggie chips, or chips and a kid's drink)

Parties of six or more receive one check only plus 18% gratuity

*If served raw or undercooked, these dishes increase the risk of food borne illness

New Zealand Pies, Pasta and Cassatt's Burgers

(served with choice of small house salad, vegetable of the day, or bubble and squeak)

New Zealand-Style Meat and Vegetable Pies

*(Chicken Curry; Gourmet Mushroom; Lamb; Steak & Cheese;
Steak, Garlic & Mushroom; Sundried Tomato & Spinach; Monthly Special)*

Served with tomato chutney **12.00**

Vegetable Lasagna with goat cheese and an orange tomato sauce **14.50**

Penne Pasta with black olives and capers in a tomato basil sauce **13.50**

Salmon Burger with avocado, spinach, tomato, and pesto sauce served on a pretzel roll **12.50**

Kiwi burger* 8 oz. Angus beef with cheddar cheese, caramelized onion, tomato, lettuce, & fried egg,* served on a Kaiser roll **11.50**

Chicken Burger with sautéed mushroom in cream sauce, bleu cheese, and caramelized onion served on a pretzel roll **11.50**

Veggie Burger with fried egg*, guacamole, grilled onion, tomato, and cucumber served over multigrain toast **10.50**

Mains Seafood

(served with vegetable of the day)

Bronzino filet in brick dough with fennel and orange confit, rice, tomato sauce, and basil oil swirl **19.50**

Salmon rolled with sea scallops, orange reduction, balsamic glaze, basil oil served with mushroom grits **19.50**

Sautéed Shrimp with rice, julienne vegetable, sweet soy sauce, served with hot chili sauce and a fried egg* **19.00**

Breaded Rainbow Trout Filet with pistachio, basil oil, avocado, corn black beans and pico de gallo salad, served with jasmine rice **18.50**

Grilled Tilapia Filet marinated in chipotle and cumin, drizzled in honey, served with saffron rice and diced tomato and lemon slices **17.50**

Meat and Chicken

(served with vegetable of the day)

Grilled Marinated Culotte Beef Steak* topped with escargots in black garlic butter sauce, served with bubble and squeak potatoes **19.50**

Pork Chop* sautéed with cumin, Spanish chorizo, onion, bell pepper and white wine sauce, served with pearl couscous **19.00**

Lamb Leg Steak* sautéed and coated with bleu cheese and mushroom, served with flageolet beans in tomato sauce **18.50**

Marinated Chicken Kebab with lemon, saffron, cumin and rosemary in yogurt served with spinach, bell peppers, and pearl couscous and pineapple chutney **17.00**

Cassatt's Meatloaf and caramelized onion and a mushroom and red wine sauce, served with mushroom grits **15.00**