



Dinner Specials

Warm Brussel Sprout Salad

Lemon rosemary vinaigrette, sweet red onions, bacon, roasted red peppers and feta cheese.

Stuffed Veal Caprese

Veal stuffed with fresh basil, fire roasted tomatoes and mozzarella cheese lightly fried and topped with balsamic glaze. Served with vegetables and angel hair tossed in tomato cream sauce.

Lobster Carbonara

Lobster tossed in a light cheese sauce with peas, bacon and radiatore pasta. Topped with green onions.

Cajun Red Snapper

Grilled red snapper topped with a cajun crab cream sauce. Served with vegetables and a rice and quinoa medley.

Filet Marsala

Grilled filet topped with a creamy rosemary marsala sauce with mushrooms and caramelized onion. Served with Yukon mashed potatoes and a vegetables.

Strawberry and Spinach Salad

Spinach tossed with balsamic vinaigrette dressing, candied pecans and red onions. Topped with fresh strawberries, grilled chicken, balsamic glaze and goat cheese.



Brunch Entrees

Savory Sausage and Cheddar Casserole

Layers of sweet paesano bread, Italian sausage, red peppers, fresh spinach and cheddar cheese. Served with a side of fresh fruit.

Fire Roasted Tomato and Basil Quiche

Eggs, fire roasted tomatoes and basil baked with mozzarella cheese and Served with a side of roasted red pepper cream sauce, crispy potatoes and fresh fruit.

Blueberry Waffle Casserole

Layers of waffles, sweet cream cheese and blueberries. Topped with a pecan streusel and served with a side of fresh fruit.

Breakfast Sandwich

Eggs, bacon, cheddar cheese, garlic mayo
Served with a side of crispy potatoes and fresh fruit.

Sausage Wrap

Eggs, Italian sausage, provolone cheese and red pepper mayo.
Served with a side of crispy potatoes and fresh fruit.

Vegetable Breakfast Panini

Eggs, zucchini, portabella mushrooms, onions, spinach and provolone cheese with red pepper mayo.
Served with a side of crispy potatoes and fresh fruit.