

Appetizers

Rueben Rolls

Corned beef mixed with swiss cheese and sauerkraut rolled into an eggroll skin and fried served with creole thousand island \$8.95

Fried Raviolis

10 pieces of breaded raviolis and fried served with house made marinara \$8.95

Cheese Board

3 Assorted cheese (ask server for details of cheese) served with dried fruits, toasted nuts, crackers and crostini's \$9.95

Bake Goat Cheese in Marinara Dip

Served with crostini's \$7.95

Peel & Eat Shrimp

½ pound \$11.95 or 1 pound \$18.95

Served with lemons and cocktail sauce

Salads

Nicoise Salad

House greens, green beans, roasted potatoes, boiled egg, kalamata olives, onion and tomato tossed in homemade mustard vinaigrette \$9.95

Classic Caesar

Romaine lettuce, croutons, parmesan cheese and boiled egg, tossed with house made Caesar dressing: \$8.95

Wedge Salad

large wedge of iceberg lettuce topped with tomato, onion, bacon, bleu cheese crumbles and bleu cheese dressing \$8.95

Winter Forbes Salad

House mix green tossed a raspberry yogurt vinaigrette, toasted pecans, apples, bleu cheese, dried cranberry \$8.95

Add Chicken: \$3.00, seared Ahi tuna: \$5.00, grilled salmon: \$6.00, 6 jumbo grilled shrimp: \$6.00, seared scallops \$8.00