

Specialty Sandwiches

Grilled Chicken Club Sandwich

Vine Ripe Tomatoes, Crispy Bacon & Bibb Lettuce, Mild Herbed Mayo, Crispy Fries
11

Sliced Filet Mignon Sandwich

Lettuce, Tomato & Horseradish Sauce, Sweet Potato Fries
15

Maryland Crab Cake Sandwich

Avocado Salsa, Homemade Chips
15

Scottish Salmon Sandwich

Grilled on a Multi Grain Toasted Bread, Low Fat Dijon Caper Remoulade, Sweet Potato Fries
13

Entrée Salads

Filet mignon Baby Arugula Salad

Filet Mignon Tips, Goat Cheese, Roasted Peppers & Toasted Pistachios, Scallion Lime Vinaigrette
18

Wedge Salad with Grilled Chicken

Iceberg Lettuce, Sliced Vine Tomatoes, Red Onion & Crumbled Gorgonzola, Champagne Vinaigrette
16

Roasted Chicken Caesar

Shavings of Reggiano Parmesan & Polenta Croutons
14

Pulled Chicken Bruschetta Salad

Chopped Chicken Breast, Arugula, Olives & Fresh Bufala Mozzarella, Balsamic Vinaigrette
14

Maryland Crab Cake Baby Spinach Salad

Granny Smith Apples & Candied Walnuts, Honey Dijon Dressing
15

Vine Panzanella Salad with Grilled Shrimp

Mixed Greens, Capers, Red Onion, Chopped Tomato & Soft Bread with Herbed Goat Cheese Mousse, Vinaigrette
17

Appetizers

Simple Green Salad

Crumbled Gorgonzola Cheese, Champagne Vinaigrette
7.5

Classic Caesar Salad

Polenta Croutons & Shaved Parmesan
7.5

Fried Calamari

Served with Lime Mousseline & Spicy Marinara
9

Fresh Burrata Mozzarella

Mixed Grilled Vegetables, Mache Greens, Basil Oil, Balsamic Reduction
13

Colossal Crab Meat Cocktail

Served with Two Dipping Sauces
17

Entrées

Bucatini Pasta Pomodoro

Sautéed Prosciutto & Onion, Fresh Plum Tomato & Basil
12

Chicken Scarpariello

Chicken Breast, Fennel Sausage, Hot Cherry Peppers & Diced Potatoes, Madiera Wine
14

Rigatoni Bolognese

Vegetable & Meat Ragu, Vodka Pink Sauce
15

Sesame Seared Ahi Tuna

Soba Noodle Salad, Julienne Vegetables, Thai Chili Soy
19

Potato Crusted Tilapia

Haricot Vert & Aromatic Red Wine Reduction, Dollop of Sour Cream
19

Pan Seared Scottish Salmon

Roasted Asparagus, Citrus Risotto, Orange Carrot Emulsion
26

Shrimp Oreganata

Wilted Spinach & Sautéed Mushrooms Over Linguine
17

2 Course Luncheon

(Salad & Entrée) 17 -

Please Note: No Substitutions

3 Course Luncheon

(Salad, Entrée & Dessert) 21 -

Please Note: No Substitutions

Salad

Seasonal Organic Greens

Champagne Vinaigrette

Entrée - Choice of

Linguine Siciliana

Sliced Italian Sweet Sausage, Wilted Arugula & Fresh Roasted Tomato, Light Garlic & Oil

Tilapia Almondine

Almond Crusted with Sautéed Spinach & Rosemary Scented Roasted Potatoes, Citrus Beurre Blanc

Chicken Fresco

Grilled Chicken Breast with Mixed Grilled Vegetables & Fresh Mozzarella, Roasted Rosemary Scented Potatoes, Balsamic Demi Glace

Dessert - Choice of

Raspberry & Mango Sorbet

Garnished with Fresh Mint

Raspberry Swirl Cheesecake

Homemade Whipped Cream

Wines By The Glass

White

Saint-Hilaire Brut Champagne
8.5

Fetzer Sauvignon Blanc, CA
7.5

Bella Sera Pinot Grigio, Italy
8

Sonoma Cutrer Chardonnay
Russian River Ranches
13

Glass Mtn. Chardonnay, Napa Valley
8

Petit Chapeau, White Burgundy, France
11

Red

Castle Rock, Pinot Noir, CA
10

Echelon, Pinot Noir, CA
8.5

Boisset "Bourgogne", Pinot Noir, France
11

Ruffino Chianti, Italy
7.5

Glass Mtn., Napa Valley
Cabernet or Merlot
8

Ave "Premium"
Malbec, Argentina
10

Robert Mondavi Cabernet, Napa Valley
16

Need To Cool Off Try One of These

Iced Coffee

Available in Vanilla or Mocha Flavor
3.5