



APPETIZERS 7

Pita & Humans	\$6.00
house made lemon and garlic humans served with warm pita bread	
Crostini With Dip (served Warm)	\$6.00
baked feta cheese dip with kalamata olive or spinach and artichoke dip	
Chips And Dip (served Cold	\$6.00
bowl of corn chips with a trio of house made salsas: roasted corn, pico de gall() and mango salsa	
Quesadilla	\$7.00
choice of crab and shrimp, vegetarian, black bean and corn salsa or chicken, bacon and banana pepper	
Bacon Wrapped Scallops	\$8.00
served with balsamic raspberry reduction and scallion oil	
Smoked Salmon Rangoon	\$8.00
with orange dijon and soy dipping sauces	
Chicken Drummies	\$9.00
lightly breaded and served with choice of mild, hot, ranch or asian barbeque sauce mussels in tequila	

SALADS 5

Warm Goat Cheese	\$7.00
surrounded by greens, roasted red and golden beet relish and topped with pistachios. your choice of dijon or red pepper vinaigrette	
Mediterranean	AVAILABLE OPTIONS
mixed greens with feta, olives, radishes, tomatoes and pepperocini, served with crostini and red pepper feta dressing	\$5.00
	\$8.00
Caesar	AVAILABLE OPTIONS
greens and croutons, classic house made dressing	\$5.00
	\$8.00
Southwestern	AVAILABLE OPTIONS
fresh greens, black beans, roasted corn, pica de gallo, chihuahua cheese and corn chips with chipotle ranch dressing	\$5.00
	\$8.00
Spinach Salad	\$7.00
ssppiinnaacchh,, bbaaccoonn,, and gorganzola crumbles,tossed with balsamic vinaigrette. served with healthy garnish of hard boiled egg and fresh apples	

ENTREES 4

Beef Tender Teepee	\$11.00
skewered marinated beef tenders form a "teepee" over a delicious round of garlic cream potatoes. served with vegetable side	
Fish Tacos	\$15.00
dig into this 8 oz fillet of mahi mahi makes a taco worthy of the islands. garnish with smooth roasted garlic salsa, smoked guacamole and fresh napa cabbage	
Blackened Salmon	\$15.00
filet of salmon blackened with our own blend of spicy sweet indian influenced seasonings, served over basmati rice with black bean succotash	
Southwest Strip	\$21.00
12 oz. strip steak in mexican mole marinade topped with steak butter and served with garlic cream potatoes and vegetable side	

PIZZETTES 9

Ligurian	\$8.00
our customer favorite, ingredients from the northern coast of italy... shrimp, sun dried tomatoes, feta cheese and walnuts over a pesto sauce	
Thal Barbeque	\$8.00
chicken, carrots, scallions, peanuts and cilantro, covered with two types of mozzarella, over our asian peanut barbeque sauce	
Philly Cheese Steak	\$8.00
our take on the east coast classic, with beef tenders, onions, mushrooms, green peppers and smoked gouda over our parmesan olive oil	
The Bst	\$8.00
bacon and shrimp with tomatoes, over an olive oil and parmesan blend base	
Margarette	\$7.00
classic tomato, fresh basil and mozzarella over our parmesan olive oil	
White Clam	\$7.00
loaded with clams and topped with a mozzarella and parmesan blend over our garlic aioli	
Greek	\$7.00
combination of kalamata olives, sun dried tomatoes and pepperocini, with feta and mozzarella blend over garlic aioli	
Buffalo Chicken	\$7.00
the familiar taste of buffalo chicken hot wings, with mozzarella and chihuahua cheeses. served with our ranch dressing sauce	
Classic	\$6.00
your choice of two on classic marinara base: pepperoni, olives, mushrooms, onions, green peppers, sausage, bacon make it five ingredients for \$8	