



DINNER MENU

APPETIZERS

maryland crab cakes | roasted red pepper sauce 10

bruschetta | grilled crostini, marinated tomato, olive, basil, shaved parmesan 7

garlic herb shrimp | spicy white wine butter sauce, rosemary, thyme, toasted baguette 9

midwest cheese sampler | a trio of the region's finest artisanal cheeses, fresh fruit & accoutrements 12

today's soup | bowl 5

ENTRÉES | include choice of today's soup or house salad

stuffed chicken | breast filled with cheese, artichoke, sun-dried tomato, spinach & served with choice of side 18

chicken cavatelli | fresh tomato, basil, chicken, parmesan, tomato cream sauce, cavatelli pasta 18

shrimp linguine | broccoli, shrimp, garlic, crushed red pepper, extra virgin olive oil, parmesan, linguine pasta 19

citrus tilapia | crusted with citrus-seasoned bread crumbs, golden-fried, served with cilantro-lime aioli & choice of side 18

wild salmon | cedar-plank roasted Alaskan sockeye, maple-dijon glaze, fresh thyme & served with choice of side 21

FROM THE GRILLE | includes choice of today's soup or house salad

filet mignon | eight-ounce, certified black angus beef, served with choice of side 23

new york strip | sixteen-ounce, certified black angus beef, served with choice of side 24

enhance either steak with garlic burgundy portabella mushrooms or melted gorgonzola, 2 dollars each

baby back ribs | full rack, spice-rubbed, char-grilled, zesty barbecue sauce, served with choice of side 22

chilean sea bass | eight-ounce wild caught filet, lemon-chive sauce, served with choice of side 26

ON THE SIDE | each selection 3 dollars

horseradish whipped potatoes

spiced sweet potato wedges

baked potato

seasoned waffle fries

today's vegetable

DESSERTS

ask your server about this evening's dessert selection