

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

Dinner Salads

Classic Caesar – 4.00 – Romaine lettuce with our house Caesar dressing, topped with house made croutons and parmesan cheese (anchovies on request)

Garden Salad – 3.00 – Romaine Lettuce, red onion, roma tomatoes, seedless cucumber, red pepper and shredded parmesan cheese, with choice of one of our house dressings

Cityscape Salad – 4.00 – Spring greens & romaine with walnuts, dried cherries, bleu cheese, and raspberry vinaigrette

Grilled Tomato and Mozzarella – 5.00 – Grilled Plum tomato, chilled and served with sliced fresh mozzarella cheese drizzled with balsamic vinegar and extra virgin olive oil with fresh basil, kosher salt and fresh cracked pepper

Bibb Lettuce – 5.00 – Olive oil and white balsamic vinaigrette with shredded parmesan cheese and grilled asparagus, artichoke hearts and roasted yellow peppers

Roasted Artichoke Salad with Twin Vinegars – 5.00 – Roasted artichoke hearts tossed in extra virgin olive oil and white balsamic vinegar with plum tomato, red onion, kalamata olive, roasted pepper, fresh basil, feta, and garnished with olive oil & balsamic reduction

Fall Salad – 5.00 – Spring mix, poached pears, bleu cheese, candied walnuts, with a poppy dressing

Wedge Salad – 5.00 – Iceberg lettuce wedge, topped with applewood-smoked bacon, danish bleu cheese, cherry tomatoes, and red onion drizzled in buttermilk dressing

Desserts & Snacks

Dessert Selections- 4.00 each

New York Style Cheesecake

Classic preparation with a raspberry coulis

Six

An assortment of bite sized cake and pastry bites

Crème Caramel

Classic baked custard with rich caramel sauce

Pecan Toffee Chocolate Torte

Layers of pecans with butter toffee, rich dark chocolate genache, and smooth chocolate mousse



Menu-Dinner Salads/Desserts