



## Entree Salads and Soups

Baby Wedge Salad \$12.00

Half a head of iceberg lettuce topped with crispy prosciutto, egg, red onion, cherry tomato and bleu cheese crumbles

Soup and Salad \$14.50

Half of your favorite salad paired with a cup of soup of your choosing.

Bistro Salad

A blend of spring mix, romaine and spinach topped with seasonal fruits, candied nuts and goat cheese.

Seasonal Soup

\$10.00

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Please ask your server for today's seasonal soup selection.

Tableside Caesar Salad \$18.00

Made tableside with crisp romaine hearts, anchovies and freshly grated parmesan cheese

Seafood Bisque \$12.00

House-made seafood bisque served with gruyere cheese and a slice of baguette

## Flatbreads

Meatball

\$16.00

House-made meatballs, shaved parmesan, whipped ricotta, basil and tomato sauce

Steak

\$18.00

Garlic aioli base, tender herb-crusted filet tips, caramelized onions and mushrooms and provolone cheese

Spinach and Feta

\$14.00

Grilled artichoke hearts, creamy bechamel, sauteed spinach and garlic topped with feta cheese and shaved parmesan

Chicken and Prosciutto

\$16.00

Herbed goat cheese, grilled chicken, prosciutto and balsamic  $% \left( 1\right) =\left( 1\right) \left( 1\right)$ 

glaze

\$16.00

Butter Chicken

\$10.00

Grilled chicken, curried bechamel, fresh coriander and a blend of mozzarella and feta cheese

## Hand-helds

\*All hand-helds come with house-made fries or coleslaw\*

California Club

\$16.00

Griddled sourdough, avocado mayo, carved turkey breast, Swiss cheese, smoked bacon, arugula and sliced tomato

Lobster and Shrimp Roll

\$18.00

Grilled split-top bun, chilled lobster and shrimp salad, butter lettuce, tomato and house-made remoulade

Grilled Cheese

\$14.00

Toasted sourdough with melted gruyere, gouda and cheddar cheese with a grilled tomato slice

Duck Rueben

\$18.00

Griddled marble rye bread topped with duck pastrami, sweet pickled red cabbage and melted gruyere cheese