

Starters

Escargot	\$15
<i>Sautéed Escargot and Forest Mushrooms with Garlic, White Wine, Butter, and Housemade Bread Sticks</i>	
Lobster Vol-au-Vent	\$16
<i>Sautéed Maine Lobster Meat in Puff Pastry Shells with Cognac Mustard Cream Sauce</i>	
Spicy Pickle Fries	\$8
<i>Fried Spicy Pickles with Curry Fry Sauce</i>	
Shrimp Cocktail	\$13
<i>Chilled Shrimp with Cocktail Sauce and Lemon</i>	
Chicken Wings	6-\$10 12-\$17 18-\$23
<i>Served with Your Choice of Frank's Hot Sauce, Spicy Thai Chili Sauce, or BBQ. Served with Celery and Ranch or Blue Cheese Dressing</i>	
Nachos	\$13
<i>Cheddar and Pepper Jack Cheese, Pico de Gallo, Sour Cream, Black Olives, and Jalapenos</i>	
• Seasoned Ground Beef-\$3 / Grilled Chicken-\$4	
Soup du Jour	Cup \$4 Bowl \$6

Salads

Greek Salad	\$14
<i>Beef and Lamb Gyro Meat with Red Onion, Kalamata Olives, Feta Cheese, Tomato, Spinach, Tzatziki Yogurt Dressing, and Grilled Pita Chips</i>	
Vegan Salad	\$12
<i>Quinoa, Kale, Edamame, and Green Chickpeas over Butter-Head Lettuce with Olive Oil, Raspberry Vinegar, and Sea Salt</i>	
Cobb Salad	\$13
<i>Local Organic Greens with Turkey, Bacon, Hard Cooked Egg, Gorgonzola Blue Cheese Crumbles, Avocado, Tomato, Scallions with Your Choice of Dressing</i>	
● Caesar Salad	\$7/ \$12
<i>Local Organic Romaine Lettuce Tossed with Caesar Dressing, Parmesan Cheese, Herb Croutons, and Anchovy Fillets</i>	
• Chicken-\$4 / Wild Sockeye Salmon-\$8 / Steak Tips-\$ 9 / Chilled Shrimp-\$12	
House Salad	\$6
<i>Local Organic Greens Topped with Carrots, Snap Peas, and Grape Tomatoes with Your Choice of Dressing</i>	
● Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Foodborne Illness, Especially If You Have Certain Medical Conditions	