

# Soups

We believe that soups should be made with care and the freshest ingredients available.

## FRENCH ONION

*Our world famous version of this classic. With croutons and served au gratin. 4.00*

## SOUP DU JOUR

*Fresh soups made daily by Chef Joseph. Cup 4.00 Bowl 5.00*

## LOBSTER BISQUE

*Delicately prepared with precision. 6.95*



# Salads

Specialty salads with fresh greens and traditional garnishes

## CAESAR 8.95

Fresh, crisp romaine tossed with croutons, tomatoes, red onions, slices of hard-boiled egg, parmagan reggiano and our Caesar Dressing. *Substitute a small one for your dinner salad + 3.50*

## NOVARA INSALATA 8.95

Hand selected micro lettuces served with grape tomatoes, candied walnuts, red onion, pears and slice of gorgonzola cheesecake. Drizzled with pinot grigio vinaigrette. *Substitute a small one for your dinner salad + 3.50*

Salad dressings include: Raspberry-Sesame, Sundried-Tomato Vinaigrette, Parmesan-Peppercorn Ranch, Pinot Grigio Vinaigrette, and Balsamic Sweet-n-Sour. *Crumbled Bleu Cheese available.*



# Appetizers

Starting a meal without an appetizer is like starting a good book on chapter two.

## LOBSTER RAVIOLI

*Handmade ravioli with rich lobster filling  
And draped with cream. 9.50*

## ARTICHOKE AUGUSTINE

*5-Cheese artichoke gratin,  
served with basil-crostini. 8.95*

## MUSHROOM STRUDEL

*Wild mushrooms stuffed into flaky pastry  
With mild herbs and asiago cheese. 8.95*

## SMOKED SALMON CARPACCIO

*Thin-sliced Smoked salmon drizzled with lemon vinaigrette  
and served with beet tartare. 9.95*



*Sunday Brunch 11am-2pm*

## Entrees

All entrees come with garden salad, and breads with sweet butter.  
Try a “specialty” salad in place of garden salad.

### PORK JEREZ

*Grilled Pork Tenderloin served with sherried preserved currants  
Accompanied with smashed potatoes... 19.95*  
**PINOT NOIR, Willamette Valley Vineyards, Oregon**

### NY STRIP BORDELAISE

*America's favorite steak. Choice strip steak generously cut  
And grilled to your specifications. Served with mushroom bordelaise  
And stuffed potato... 24.95*  
**MERLOT, Fetzer Valley Oaks, California**

### ROASTED SALMON

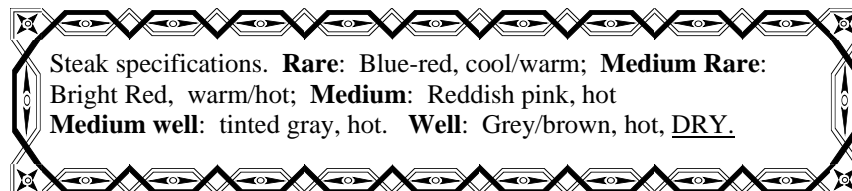
*Oven-roasted salmon with butter poached onions  
And draped with citrus beurre blanc.  
Served with herbed rice...21.95*  
**CHARDONNAY, Ferrari-Carano, Sonoma, California**

### RACK OF LAMB

*Rosemary enhanced rack of lamb. Oven broiled and served with pan juices,  
along with roasted potatoes... 25.95*  
**ZINFANDEL, Ravenswood, Lodi, California**

### SEAFOOD MANICOTTI

*Our pasta crepes filled with lobster, shrimp, scallops and crab.  
Topped with sauce Thomasine... 21.95*  
**COTES-DU-RHONE, Jaboulet Parallele 45, Southern Rhone, France**



## Entrées

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Try a “specialty” salad in place of garden salad.

### KOBE STEAK

*Our most popular item. At this price it's no wonder.*  
*Served with smashed potatoes. No well done please... 32.95*  
CABERNET, Glass Mountain, California

### LEOCH WALLEYE

*Pecan-cilantro crusted walleye, pan-seared*  
*and enhanced with a lime beurre noisette.*  
*Served with risotto... 20.95*  
CHARDONNAY, Clos du Bois, Sonoma, California

### FILET MIGNON

*Natures tenderest beef broiled to your specifications*  
*And draped with bearnaise sauce. Served with smashed potatoes...25.95*  
RIOJA RESERVA, Campo Viejo, Spain

### CRAB TESS

*Crab Cakes inspired by Chef Joe's early mornings at Dividing Creek inlet.*  
*Served with cocktail salsa and herbed rice... 19.95*  
**As an appetizer...7.95**  
SAUVIGNON BLANC, Frog's Leap, Napa Valley, California

### CHICKEN AMORE

*Chicken stuffed with spinach, roasted peppers and gorgonzola cheese.*  
*Topped with sauce supreme. Served with stuffed potato... 18.95*  
ROSSO DI MONTALCINO, Castello Banfi, Montalcino, Italy

