

Appetizers

Chipotle Chips Kettle chips, melted cheddar cheese, apple wood smoked bacon, scallions, cilantro and chipotle cream \$6

Prince Edward Island Mussels coconut milk broth, lemongrass, shallots, fresh herbs - basil & cilantro, jalapeno, chili oil (not too spicy) \$8

Bruschetta Tomato, basil, fresh mozzarella served over crostini \$7

Buffalo Wings...Our way House made dry rub, buffalo wing sauce, blue cheese dip \$8

Pan Seared Ahi Tuna rare with Asian ponzu (citrus soy) sauce and wasabi cream \$9

Artisan Cheese Plate A duo of Spanish Cheeses Manchego & Iberico, sliced pear, almond and herb tapenade and crostini \$7

Greek Mezze Platter (vegetarian) hummus, Greek olives, stuffed grape leaves, seasoned eggplant & mixed greens with feta \$9.50

Antipasto Plate: Fire roasted eggplant, red bell pepper, asparagus, artichoke hearts, prosciutto, fresh mozzarella, fresh basil, balsamic reduction served chilled with flatbread \$9.25

Burgers & Sandwiches kettle chips & pickles

Wood Fire Chicken Sandwich with lemon dressed

Salads

House Salad Mixed greens, tomato, onion, cucumber, carrots, with your choice of dressing.

\$3.00 side salad or \$7 entrée salad

Caesar Salad Romaine, parmesan, crostini and our house Caesar dressing

\$6 appetizer salad or \$8.50 entrée salad

Strawberry Fields Salad fesh strawberries, feta, candied almonds, mixed greens and poppy seed dressing \$9.50

Arugula Salad with crumbly blue cheese, walnuts, tomatoes and red onion tossed in our white balsamic vinaigrette. \$10

Crunchy Thai Chicken Salad romaine, cabbage, carrots, tomatoes, red onions, red bell peppers, chicken, cilantro, roasted peanuts, sesame seeds, fresh lime, Thai peanut dressing. \$10

Portabella, Asparagus & Goat Cheese Salad fresh spinach, tomato, onions & artichoke tossed in our white balsamic vinaigrette \$11

Italian Chopped Seafood Salad Mixed greens, arugula, shrimp, calamari, artichoke hearts, black olives, tomatoes, red bell peppers, creamy oregano vinaigrette \$12

Dressing choices: Italian Vinaigrette, White balsamic, House Made creamy Blue,

broth, caramelized onions, "lazy" mashed red skin potatoes. broccoli \$14

Pecan Encrusted Pork Chops Two center cut pork chops house made pecan rub, cranberry gastrique, roasted sweet potatoes & broccoli \$16

Fire Roasted Haddock lemon, white wine, capers, fresh parsley, white rice and spinach \$15

Blackened Caribbean Chicken Jerk rub, mango salsa, roasted sweet potatoes, green beans \$16

Pineapple Coconut Madras Curry *(Vegetarian)*
Fire roasted vegetables (green beans, red bell peppers, sweet potato, carrots, broccoli), pineapple, cashew, toasted coconut, white rice \$12

San Francisco Seafood Stew shrimp, calamari, mussels, haddock, tomatoes, pepperoncini, fresh parsley, zesty tomato broth \$18

Steak Pomo D'oro 12oz NY Strip Steak, tomato confit, basil pesto, fresh arugula, roasted red skin potatoes \$19

Chef's Steak 12oz NY Strip from Bosco & Geers, house made dry rub, "lazy" mashed potatoes, broccoli \$18

Pastas

Penne Salsiccia penne, spicy chicken sausage, sauteed peppers. onions, pesto cream sauce \$14

Summer Vegetable penne, broccoli, green beans, carrots, red bell peppers, tomatoes, fresh oregano in a light roasted garlic sauce \$12

Margherita: tomato sauce, fresh mozzarella & basil \$10

BBQ Chicken Pizza BBQ sauce, chicken, red onion, mozzarella cheese & fresh cilantro \$11.25

The New Yorker tomato sauce, pepperoni, portabella mushrooms, black olives & mozzarella \$11.25

Isabel: garlic herb butter, spicy chicken sausage, broccoli, black olives & mozzarella \$11.75

Forestiere portabella mushrooms, fresh thyme, fresh rosemary, mozzarella, parmesan, truffle oil \$11.75

Trattoria blue cheese, caramelized onions, mozzarella cheese, lemon oil dressed arugula \$12

Calamari Capri calamari, tomato, artichoke hearts, fresh parsley, garlic herb butter \$12

Greek gyro, feta cheese, mozzarella, spinach, red bell peppers, red onions, garlic herb butter \$13

Hawaiian Club chicken, bacon, pineapple, tomato sauce and mozzarella cheese \$13

Verde pesto, spinach, roasted eggplant, sundried tomato, red onions, mozzarella \$13

Be an Artist Americana or Garlic 'n' Herb pizza topped with any of the items below:

Artichoke 0.50 / Black Olives 0.25 / Broccoli 0.75 /
Tomato 0.50 / Caramelized Onion 0.50 / Fresh Spinach 0.75 /
Greek Olives 0.50 / Eggplant 0.75 / Portabella 1.50 / Red Onion 0.25 /
Roasted Red Peppers 0.75 / Scallions 0.25 /
Crumbly Blue 1.50 / Extra Cheese 1.00 / Feta Cheese 1.50 /
Fresh Mozzarella 2.00 / Goat Cheese 1.50 / Chicken 1.50 /
Gyro Meat 1.50 / Pepperoni 1.00 / Bacon 1.50 /
Spicy Chicken Sausage 1.50 / Arugula 0.75 / Cilantro 0.50 /
Pesto Spread 1.50 / Sundried tomatoes 1.50 / Truffle Oil 1.50