

LUNCH

served daily 11:30 - 2:30

STARTERS

Three Bean Minestrone Soup	6.00
Grilled Polenta mushroom ragout, red wine sauce	9.00
Fried Calamari spicy marinara sauce, lemon aioli	9.50
Baked Baby Brie roasted garlic, fresh baked flat bread	10.00
Clams & Mussels steamed in chorizo, tomato & oregano broth	12.00

SALADS

add grilled chicken breast 5.00

Classic Caesar Salad	8.50
Mixed Greens tomatoes & cucumbers	6.00
Warm Radicchio and Frisee Salad pears, walnuts, blue cheese, warm pancetta dressing	10.00
Garlic Salad tomatoes, cucumbers, blue cheese croutons, creamy garlic dressing	7.00
Chophouse Salad wedge of iceberg lettuce, radish, onion and tomato, blue cheese dressing	8.00
Baby Spinach Salad grilled red onion, applewood-smoked bacon, chopped egg, sliced apple, and whole grain honey mustard vinaigrette	7.50
Butter Lettuce Salad grilled pears, crumbled blue cheese, candied walnuts and garlic ranch dressing	9.25

SANDWICHES

served with choice of french fries or mixed green salad

Roasted Eggplant Parmesan Sandwich layered with mozzarella, tomatoes, basil	8.00
Italian Sausage Sandwich onions and peppers, marinara, provolone	8.50
Grilled Chicken Sandwich red pepper mayonnaise, pepperoncinis	9.00
Chargrilled Hamburger 6 oz. ground chuck, traditional garnishes	9.00
add blue, provolone or gruyere cheese	1.00
add crisp bacon	1.00
10 oz. Harris Ranch Beef Ribeye Steak Sandwich with cabernet-roquefort butter and french fries	16.00
Pulled Pork Sandwich with chipotle barbecue sauce, caramelized onions and pepper jack cheese	9.95

PIZZAS FROM THE WOOD FIRED OVEN

(hand-tossed, 12-inch pie)

ONE • fresh mozzarella, marinara and basil	15.00
TWO • portobello mushrooms, sweet sausage, mozzarella, roasted tomatoes	17.00
THREE • mozzarella, goat, provolone and romano cheeses, caramelized onions, roasted garlic and mushrooms	17.00
FOUR • toscano salami, calamata olives, artichoke hearts, mozzarella, and marinara	17.00

ENTREES

Butternut Squash Ravioli hazelnut sage brown butter, arugula, ricotta salata & parmesan cheese	11.00
Capellini fresh tomatoes, marinara, basil, garlic, pinenuts	13.00
Baked Stuffed Shells Florentine spinach, cheese and grilled chicken breast filling, tomato and basil pesto sauces	13.00
Baked Rigatoni Bolognese hearty meat sauce baked with ricotta and mozzarella cheeses, garlic parmesan bread crumbs	14.00
Eggplant and Portobello Mushroom Parmesan with grilled polenta and tomato-basil sauce	14.00
Penne Pasta sweet sausage, mushroom and onion, tomato cream sauce	15.00
Housemade Seafood Ravioli lobster basil cream	17.00
Linguine with Prawns garlic, parsley, olive oil, fresh tomatoes, hot peppers	17.00
Pappardelle grilled chicken breast, sun-dried tomato, garlic & mushrooms with basil pesto cream sauce	15.95

- Banquet Facilities Available -

4/14/2006