Sandwiches

*All Sandwiches and Wraps served with a Choice of Cous Cous Salad, Macaroni Salad, Potato Salad or Chips

Please No Substitutions

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French Kiss Sliced roast beef, portabella mushrooms, swiss cheese and horseradish mayo. Served with au jus on a Hoagie Roll.	13.95
Athenian Avocado, roasted red peppers, brie, greens, mayo on a croissant. Add deli chicken5 Add turkey5	13.95
La Parisian Turkey, brie, cucumber, tomato, greens and dijonnaise on a croissant.	13.95
Lobster 'n Crab Roll Lobster meat, herbed mayo with lemon served on a toasted roll.	19.95
Chicken Avocado Grilled chicken, avocado, tomato, spring mix, red onions, roasted red peppers, swiss cheese and mayo served on Kaiser Roll.	13.95
Meatball Sub Our homemade meatballs slow cooked in marinara. Served on a hoagie roll with melted provolone and parmesan cheeses.	12.95
Pastrami Served on a hoagie roll with pickle, mustard and provolone cheese.	13.95
Reuben Corned beef, sauerkraut, swiss cheese and thousand island dressing. Served on marbled rye.	13.95
Italian Genoa salami, Capocollo, Sopressata, provolone, spring mis, tomato, pepperoncinis, red onions, red wine vinaigrette on Kaise	13.95 er Roll.
*Your choice of Tomato Basil or Spinach Wrap	
Greek Kalamata olives, pepperoncini's, feta cheese, spring mix, romaine, cucumber and tomato with red wine vinaigrette.	13.95

Oven Roasted Veggies 13.95

Fire roasted squash, red onion, bell peppers, eggplant, portabella mushroom with spring lettuce and balsamic vinaigrette.

Chicken Caesar 13.95

Roasted chicken breast, romaine lettuce, asiago cheese and caesar dressing.

Desserts

Homemade Cheese Cake

6.95

Smooth and rich Madagascar bourbon vanilla bean. With a hint of lemon.

Raspberry Bread pudding

5.95

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	The Beaujolais Melted brie and sliced green apples served with candied walnut, cranberry, apricots and grapes.	13.95
	The Chianti Genoa Salami, Capocolla, Sopressata, Manchego, fresh mozzarella, artichokes, roasted red peppers, kalamata olives and pepperoncinis with a balsamic vinaigrette dressing.	17.95
	The Bordeaux Chef's selection of imported and domestic cheeses, accoutrements	17.95
	Ahi Tartare * Ahi, sesame seeds, scallions, poke sauce, avocado, and wasabi. Served with lavash crisps.	17.95
	Smoked Salmon Carpaccio * Thinly-sliced smoked salmon topped with lemon dill cream cheese, capers, red onions. Served with lavash crisps.	16.95
	Caprese Fresh buffalo mozzarella, basil, vine-ripe tomatoes, balsamic reduction and extra-virgin olive oil.	15.95
	Awesome Hummus Chickpeas pureed with tahini, lemon juice, garlic and olive oil. Served with cucumbers and warm pita.	11.95
	<u>Salads</u>	
	Please No Substitutions	
	Candied Walnut Cranberry Spring mix, red onions, blue cheese crumbles, dried cranberries, candied walnuts, pecans and raspberry vinaigrette.	13.95
	Roasted Beet Salad Fresh Beets, spring mix, candied walnuts, pecans, goat cheese and balsamic vinaigrette.	13.95
	Caesar Salad * Romaine lettuce, parmesan cheese, croutons and caesar dressing. Add roasted chicken5 Small Caesar Salad6.95	11.95
	Greek Salad Mixed lettuces, kalamata olives, sliced cucumber, atrichokes, grape tomatoes and red onions. Topped with feta cheese and Pepperoncinis, tossed in our very own red wine vinaigrette. Add Italian Meats4	12.95
	House Salad Our petite house salad has spring lettuce, grape tomatoes, cucumber and red onion.	7.95
	Cultured Cowboy Salad Spring mix, romaine, asiago cheese, pecans, candies walnuts, bacon bits, red onion, terra chips and roasted chicken. Tossed in our BBQ Ranch dressing.	13.95
<u>Soups</u>		
	Soup Du Jour Chef's daily preparation. Ask your server for details!	6.95

^{*} Consuming raw seafood may increase your risk of food borne illness.