

Dinner entrees only available during evening hours.

DINNER ENTREES

Served with green salad and bread

- Walnut Pesto Chicken** 21.95
Tender chicken, sun dried tomatoes, broccoli and artichokes in a creamy basil pesto sauce tossed with penne pasta and chopped walnuts.
- Wild Mushroom Saute** 22.95
A robust mix of portobello, shiitake and cremini over garlic mashed potatoes with sliced grilled chicken and shaved parmesan.
- Cod with Prosciutto-garlic butter** 21.95
Pan roasted cod with a tasty prosciutto-garlic butter served over mashed potato.
- Swordfish Parsley Pesto** 21.95
Grilled swordfish with a parsley pesto served with a lemony scallion-pine nut & raisin couscous.

- Atlantic Salmon** 21.95
A pan roasted salmon filet over a garlicky white bean & bacon ragout accented with plum tomato & spinach.
- Maui Pork** 21.95
Grilled pork medallions with a zesty Caribbean glaze and cool mango-pineapple salsa accompanied by wild rice.
- Filet Mignon** 25.95
A grilled 6 oz filet with sauteed broccoli rabe, mashed potato and a balsamic reduction.
- Polenta Pepperonata** 21.95
Thick grilled rounds of polenta served on a bed of steamed spinach and topped with a sauteed mix of roasted red peppers, tomato, Kalamata olives and onion, then topped with grated parmesan cheese.

HEARTY SALADS

Add a warm baguette for 2.00

- Chicken & Sundried Tomato Salad** 11.95
Grilled tender chicken, sun dried tomatoes, red onion, roasted red peppers, Kalamata olives and walnuts served on a bed of mixed greens with our house vinaigrette.
- Crabcakes & Greens** 11.95
Two broiled Maryland Crabcakes set atop a field of vinaigrette dressed greens and served with sliced tomato, cucumbers and a creamy roasted red pepper sauce.
- Citrus Duck Salad** 12.95
Baby spinach, cranberries, oranges, pecans, goat cheese and duck confit with a citrus-poppy seed vinaigrette.
- Steak & Bleu Salad** 14.50
Sliced grilled sirloin over romaine lettuce with tomato, red onion, artichokes and crumbled bleu cheese drizzled with house vinaigrette.
- Grilled Caesar & Filet** 19.50
A 6 oz. filet mignon with a grilled romaine heart, roasted red onion and plum tomato with shaved parmesan and caesar dressing.
- Salmon Salad** 14.50
A grilled salmon filet over a balsamic marinated salad of artichoke hearts, plum tomatoes, fresh basil, red onion rings & Kalamata olives.



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LET'S BEGIN

- French Onion Soup**
cup 3.95 bowl 4.95
A hearty broth, lots of simmered onions and layers of Swiss cheese.
- Lemon Pepper Chicken Wings** 8.95
With scallion-bleu cheese dip.
- Baked Fontina** 8.95
With olive oil, garlic and thyme served with french bread.
- Creamy Spinach & Artichoke Dip** 7.95
Three cheeses, spinach and artichokes served warm with flatbread crackers.
- Guacamole Brie Melt** 6.75
A crusty French baguette is filled with guacamole, sun dried tomatoes, herbs and brie cheese then broiled till hot and bubbly.
- Soup of the Day**
cup 2.95 bowl 3.95
Our ever-popular soups are always homemade.
- House Green Salad** 4.95
Mixed greens, carrots, red cabbage, cucumber, tomatoes, sprouts and croutons.
- Antipasto Salad** 9.95
Prosciutto, fresh mozzarella, plum tomato, Kalamata olives, hard cooked egg, artichoke hearts and basil dressing.
- Shrimp & Chorizo Skewer** 9.95
With roasted red pepper sauce.

HOUSE FAVORITES

- The Ultimate Chicken Sandwich** 9.95
Grilled chicken breast, crisp bacon, smoked mozzarella, red onion, lettuce and tomato served on a French baguette with a robust ranch dressing.
- Tuna Croissant** 9.25
Our tuna salad on a croissant with lettuce, tomato, sliced hard boiled egg and sweet pickles.
- Southwestern Garden Burger** 9.95
A veggie burger with melted pepper-jack, lettuce, tomato, guacamole and sprouts on grilled cheddar jalapeno bread.
- Mediterranean Melt** 9.95
Portobello mushroom, artichoke, plum tomato, black olives and red peppers baked open-faced on ciabatta bread with pesto and havarti cheese.

A WELL DRESSED SALAD

Add a French baguette for 2.00

- Chicken & Sundried Tomato Salad** 11.95
Grilled tender chicken, sun dried tomatoes, red onion, roasted red peppers, black olives, and walnuts served on a bed of mixed greens topped with our house vinaigrette.
- Chardonnay Salad** 11.95
A spinach salad with dried apricots and cranberries, fresh berries, a sliced grilled chicken breast and a warm walnut-crusting goat cheese medallion drizzled with a sweet poppy seed dressing.
- Curry Chicken Salad** 9.95
White meat chicken tossed with a touch of curry, celery, raisin and mayonnaise, served as a plate with greens, tomato, pickle, cottage cheese and flatbread crackers.
- Citrus Duck Salad** 12.95
Baby spinach, cranberries, oranges, pecans, goat cheese and duck confit with a citrus-poppy seed vinaigrette.
- Soup & Salad Combo** 10.50
A bowl of soup, house salad and a French baguette.
- Crabcakes & Greens** 11.95
Two broiled Maryland Crabcakes set atop a field of vinaigrette dressed greens and served with sliced tomato, cucumbers and a creamy roasted red pepper sauce.
- Shrimp & Fennel Salad** 12.95
Grilled shrimp and crispy prosciutto with sliced fennel and artichokes tossed with mustard vinaigrette dressed arugula and shaved parmesan.
- Tuna Nicoise** 10.95
A grilled tuna filet over greens with red potato, tomato, Kalamata olives, red onion, hard boiled egg, capers & vinaigrette.
- Saratoga Scallop Salad** 12.95
Chili-orange glazed sea scallops over greens tossed with red onion, orange segments, shaved parmesan, olive oil and cracked black pepper.
- Scallions' Salmon Salad** 13.95
A grilled salmon filet with a cucumber-dill sauce over a cold couscous salad.

PANINI

- Galileo** 9.95
Grilled chicken & roasted red peppers, Swiss cheese and smoked mozzarella with garlic mayo on grilled cheddar-jalapeno bread.
- Luciano** 9.95
Roast beef, creamy brie cheese and portobello mushrooms grilled on French bread and served with au jus for dipping.
- Turkey & Brie** 9.95
Smoked turkey and brie cheese with fig jam on grilled olive bread.
- Portobello Panini** 9.95
A roasted portobello mushroom with sauteed broccoli rabe, goat cheese, aged balsamic vinegar on grilled olive bread.
- Garden Panini** 9.95
Asparagus, roasted red peppers, spinach, melted fontina and rosemary dijonaise on grilled wheat.
- Romano** 9.95
Grilled chicken, sauteed broccoli rabe and sun dried tomatoes on grilled ciabatta.
- Beef & Bleu** 9.95
Roast beef, caramelized onions, bleu cheese, arugula & roasted red pepper dressing on ciabatta.
- The Old Fashioned** 9.95
Ham, brie cheese, asparagus and tomato on grilled wheat with honey mustard.

ITS A WRAP

- Grilled Chicken & Rice Wrap** 9.95
Grilled chicken and rice with Swiss cheese, garlic mayo, roasted red peppers, sour cream & salsa rolled in a wrap and grilled till golden.
- Raspberry Chipotle Turkey Wrap** 9.95
Smoked turkey, havarti, bacon, red onion & a raspberry chipotle sauce in a grilled wrap.
- Antipasto Wrap** 9.95
Ham, fresh mozzarella cheese, lettuce, tomato, roasted red peppers, marinated artichoke hearts and honey mustard in a wrap.
- Cal-Asian Tuna Wrap** 9.95
A grilled tuna filet with roasted red peppers, red-onion, fresh spinach, cucumber and sprouts all wrapped up with wasabi-mustard.
- Smoked Salmon Wrap** 10.95
Sliced smoked salmon, goat cheese, bacon, greens, tomato, red onion, guacamole and sprouts in a wrap.
- Hummus Wrap** 9.50
A wrap filled with hummus, tomato, spinach, cucumber, roasted red peppers, artichoke hearts, feta and a drizzle of basil vinaigrette.