

LETS BEGIN

Antipasto Salad 9.95 Prosciutto, fresh mozzarella, plum tomato, Kalamata olives, hard cooked egg, artichoke hearts and basil dressing.	Guacamole Brie Melt 7.50 A crusty French baguette is filled with guacamole, sun dried tomatoes, herbs and brie cheese then broiled till hot and bubbly.
Shrimp & Chorizo Skewer 9.95 With roasted red pepper sauce.	Pan-fried Pierogies 7.95 With caramelized onions.
Baked Fontina 8.95 With olive oil, garlic, sun dried tomatoes and thyme served with french bread.	Creamy Spinach & Artichoke Dip 7.95 Three cheeses, spinach and artichokes served warm with flatbread crackers.
Hummus 7.50 With grilled pita triangles.	Jumbo Crabcake 9.95 With caper-chive sauce.

HEARTY SALADS

Add a warm baguette for 2.25

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.	Steak & Bleu Salad Tanner 14.50 Sliced grilled sirloin over romaine lettuce with tomato, red onion, artichokes and crumbled bleu cheese drizzled with 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.	The Green Grocer 11.95 Arugula, portabella mushroom, oven-roasted tomatoes, artichokes, caramelized onions & pinenuts tossed with balsamic vinaigrette.
Citrus Duck Salad 12.95 Baby spinach, cranberries, oranges, pecans, goat cheese and duck confit with a citrus-poppy seed vinaigrette.	Salmon Salad Brittany 14.50 A grilled salmon filet over a balsamic marinated salad of artichoke hearts, plum tomatoes, fresh basil, red onion rings & Kalamata olives.

ON THE LIGHTER SIDE

Steak Sandwich 14.50 Sliced sirloin with roasted red peppers, arugula and brie on ciabatta with dijon-horseradish sauce.	Galileo Panini 10.50 Grilled chicken, roasted red peppers, Swiss cheese and smoked mozzarella with garlic mayo on grilled cheddar-jalapeno bread.
Grilled Chicken & Rice Wrap 10.50 Grilled chicken and rice with Swiss cheese, garlic mayo, roasted red peppers, sour cream & salsa rolled in a wrap and grilled till golden.	Farmer's Market Panini 10.50 A roasted portobello mushroom with goat cheese, tomatoes & spinach on grilled wheat.

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.
Shrimp & Chorizo 21.95 Sauteed with sun dried tomatoes, roasted red peppers, cannellini beans, pinenuts & arugula with linguine.
Pan Roasted Cod 21.95 on a garlic crouton with bruschetta tomatoes & basil. Served with grilled red potatoes.
"Everything" Swordfish 22.95 Over soba noodle salad.
Atlantic Salmon 21.95 A prosciutto-wrapped filet with lemon-basil butter served over wild rice with seasonal vegetable.
Maui Pork 21.95 Grilled pork medallions with a zesty Caribbean glaze and cool mango-pineapple salsa accompanied by wild rice.
Filet Mignon 26.95 A brie topped 6 oz filet with balsamic reduction, potato pancake, grilled tomatoes, and seasonal vegetable.
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.
Giant Wild Mushroom Crostini 21.95 Finished with organic arugula, shaved parmesan & truffle oil. Served with mashed potato and seasonal vegetable.

Scallions