Evening Dinner Menu

Appetizers

Soup au jour $4.99
ask your server about today's house made soup

Shrimp Cocktail $8.99
our shrimp are seasoned and then grilled to perfection,
served with a beet caulis

Caesar Salad $8.99
crisp romaine lettuce leaves, brushed with our rich dressing,
topped with bacon, artisan crouton, and parmesan cheese shavings

Pear and Brie Cheese Salad $8.99
assorted organic greens, pears, and crumbled brie
cheese served with our own balsamic dressing

Crab Cakes $12.99
chunks' of crab, sweet potato and fresh herbs,
served with a sundried tomato aioli

MAIN COURSE

All main courses served with your choice of: O'brian potatoes, sweet potatoes taters, or basmati rice pilaf and vegetable of the day.

10 oz Strip loin $23.99
triple a grade beef, served just the way you like it, served wtih red wine reduction

Chicken breast $16.99
stuffed with artisan bread crumbs and dried fruit,
served with a wild berry coulis

Pork Medallions $16.99
served with an orange glaze.

Pasta of the Day $13.99
add chicken, beef, or seafood $4.99

Cafe Burger $13.99
our signature burger, ½ lb ground sirloin made in house.
May we suggest: Provolone cheese, grilled leeks, mushrooms,
and sundried tomato aioli, served on our house made herbed bun
Or just the way you like it, served with home fries.

Pan fried cod $17.99
Atlantic cod loins pan fried and served with caper compound butter.