

SOUPS

CHILLED GAZPACHO

Tomato, Cucumber, Onion, Bell Pepper,
Celery, Rye Croutons and Chives
\$3.50 cup/\$5.00 bowl

SOUP DU JOUR

\$3.50 cup/\$5.00 bowl

SALADS

SHAVED BEET & KALE SALAD

Romaine, Hardboiled Egg, Pickled Red Onions,
Croutons, Creamy Buttermilk Chive Dressing
\$11.00

FARRO & FRESH PEA SALAD

Grilled Chicken, Arugula, Heirloom Tomatoes,
Bacon, Shaved Parmesan, Cider Vinaigrette
\$11.00

BASIL SHRIMP SALAD

Compressed Watermelon, Mixed Greens,
Red Onion, Cotija Cheese, Popped Sorghum,
Smokey Dijon Vinaigrette
\$12.00

CENTURY CLUB ROQUEFORT SALAD

Mixed Greens, Green Apples, Roquefort Cheese,
Port Reduction, Pecan Praline,
and Walnut Vinaigrette
\$9.00

CAESAR SALAD

Romaine Lettuce, Asiago Cheese, Croutons and
Caesar Dressing
\$9.00

COBB SALAD

Mixed Greens, Bacon, Avocado, Egg, Tomato,
Blue Cheese and Red Wine Vinaigrette
\$10.00

DRESSINGS: Balsamic, Italian, Ranch, Poppy Seed
1000 Island, Creamy Blue, Low Fat Honey Mustard

Add a Protein: King Salmon \$8, Shrimp \$4,
Chicken \$3.50, Beef \$6, Smoked Salmon \$8

CLASSIC SANDWICHES

Price Based on Selection

Choice of: Ham, Turkey, Corned Beef, Egg Salad,
Tuna Salad, Chicken Salad, BLT, Jr. Turkey Club,
Club, Grilled Cheese and Reuben (choice of meat)

Toppings: American, Cheddar, Provolone, Swiss,
Bacon, Mayonnaise, Mustard, Lettuce, Tomato,
Red Onion, Hot Banana Peppers

Breads: White, Wheat, Marble Rye,
Italian Hard Roll, Plain Wrap

SOUP AND ½ SANDWICH

Price Based on Selection

SIDES: French Fries, Sweet Potato Fries,
House Made Buttermilk Onion Rings,
Applesauce, Coleslaw, Potato Salad, Fresh Fruit,
Cottage Cheese, Potato Chips

SPECIALTY SANDWICHES

SOUTHWEST CHICKEN WRAP

Black Beans, Corn, Roasted Bell Peppers,
Romaine, Zesty Sour Cream
\$9.00

SMOKED GOUDA GRILLED CHEESE

Vine Ripe Tomatoes, Bacon on Marble Rye
\$9.00

VEGGIE SANDWICH

Vine Ripe Tomatoes, Avocado, Spinach,
Cucumber, Feta, Wheat Bread
\$8.00

BURGER SPECIAL

Garlic Mushrooms, Bacon, Cheddar Cheese
\$9.00

CREATE YOUR OWN PASTA DISH

\$8.50

PASTA – choose 1

CANESTRI

CASERACE

CAVATELLI – contains egg

**LEMON GOAT CHEESE RAVIOLI –
contains egg**

GIGLI

MAFALDE

MESSINESI

**PAPPARDELLE – contains egg
can be prepared gluten free**

PENNE

SAUCES – choose 1

ALFREDO

GARLIC CREAM

LEMON CAPER BEURRE

MARINARA

OLIVE OIL

PESTO – with Cream or Tomato Water

SPICY TOMATO OIL

TOMATO WATER

VODKA SAUCE

CARBONARA

Bacon, Pecorino and Parmesan Cheeses, and Egg

PROTEINS

BACON - \$2.00

CHICKEN - \$3.50 (can be blackened)

CHORIZO SAUSAGE - \$2.50

SAUSAGE - \$2.00

SHRIMP - \$8.00 (can be blackened)

SMOKED SALMON - \$8.00

VEGETABLES – \$2.00

ARUGULA

ASPARAGUS

BROCCOLI

MUSHROOMS

PEAS

SPINACH

TOMATOES

YELLOW SQUASH

ZUCCHINI

ENTREES

VEGETARIAN SUMMER CHILI

Tortilla Chips, Sour Cream

\$10.00

MUSSELS & FRITES

Garlic, Parsley, Chives, Grainy Mustard Cream,
White Wine

\$11.00

NEW ZEALAND KING SALMON

Corn & Goat Cheese Risotto

\$13.00

GRILLED SHRIMP

Vegetable Fried Rice

\$12.00

GRILLED CHICKEN SUCCATASH

Stewed Sweet Corn, Tomatoes, Fava Beans, Okra

\$11.00

6 oz. NY STRIP STEAK

Whipped Potato, Garlic Broccoli, Blue Cheese Demi

\$13.00

PAN ROASTED ½ RACK OF LAMB

Creamy Polenta, Asparagus, Caramelized Onion

Demi

\$24.00

BRUNCH- Will Change Weekly

BRAISED SHORT RIB SCRAMBLE

Butternut Squash, Bacon Jam, Spinach,

Gouda Cheese

\$13.00

VEGGIE BENEDICT

Braised Kale, Portobello, Tomato, Hollandaise Sauce

Choice of Side

\$8.00 (1 egg) / \$14.00 (2 eggs)

PAN SEARED BOLOGNA SANDWICH

Sweet Mustard, American Cheese, Egg, Biscuit

\$9.00

**WEEKLY QUICHE with ARUGULA,
TOMATO, SMOKED GOAT CHEESE**

\$10.00