

Savories

A Great First Course for Sharing

Glazed Baked Brie 8.5
Cranberry, Pecan, & Ginger Glaze
Sliced Baguette

Spinach & Artichoke Dip 8
Grilled Pita & Assorted Crisps

Roasted Red Pepper Hummus 6
Olives, Cucumbers & Pita

Fromage 8.5
A selection of cheeses with crisps

Scampi Cheesecake Tart 7
Shrimp & Garlic
Tiny Field Greens Salad
Balsamic Vinaigrette

Soup & Salads

Today's Soup 3.5

Tower Salad 4
Mesclun Greens & Tomato

Entrees

Entrees Include a Tower Salad

Prosciutto Chicken 21
Gouda Stuffed Chicken Breast
Wrapped in Prosciutto
Fingerlings, Asparagus, & Carrots

New York Sirloin 29
12-oz. New York Strip
Caramelized Shallots, Merlot Demi
Haricots Verts & Parmesan Mashers

Grilled Beef Filet 32
7-oz. Beef Filet,
Roasted Shallot Mushroom Hash,
Fingerlings, Haricots Verts, & Carrots
Chianti Demi

Buttery Sea Bass 26
Pan-seared Sea Bass Fillet
Butter Pan Sauce with Parsley
Fingerlings, Asparagus, & Carrots

Pecan Pork Chop 17
Pecan Crusted Pork Chop
Chunky Apple Sage Demi
Fingerlings, Haricots Verts, & Carrots

Wild Mushroom Penne Pesto 18
Penne Pasta with Wild Mushroom Cream
Shrimp, Asparagus, Sun-dried Tomato
Parmesan Curls