

SMALL PLATES

	PRICE
Mixed Olives	\$4.50
Bread & Oil	\$5.00
Hummus Plate Roasted Red Pepper and Roasted Garlic Hummus with Stone Fired Flat Bread	\$8.00
Cheese Plate Sm \$8.00 Lg \$12.00 Assortment of Gourmet Cheese – Sage Derby, Smoked Gouda, Aged Cheddar, Cranberry Goat and Margherita Mozzarella <i>Large plate includes all five cheeses; small plate includes three choices</i>	
Meat Plate Sm \$8.00 Lg 12.00 Assortment of Gourmet Meat – Genoa Salami, Sopressata Salami, Roast Beef, Smoked Salmon and Fire Roasted Ham <i>Large plate includes all five meats; small plate includes three choices</i>	
Antipasti Plate Assortment of Three Cheese Choices, Three Meat Choices and Olives	\$15.00
Smoked Salmon Crostini Smoked Salmon, Parmesan Cheese and Sun Dried Tomato Pesto	\$12.95
Bruschetta ❖ Tomato Basil and Balsamic on Parmesan Garlic Toast	\$9.75
Chicken Quesadilla Chicken, Tomato and Cheese wrapped in a Spinach Tortilla	\$11.00
Shrimp Quesadilla Shrimp, Onion, Pepper and Gouda Cheese wrapped in a Spinach Tortilla	13.00
Grilled Shrimp Skewers Seasoned Grilled Shrimp serves with Zesty Orange Sauce	\$12.95

❖ Signature Items

STONE FIRED FLAT BREADS

	PRICE
Mediterranean Sundried Tomato Pesto, Onion, Mushrooms, Olives and Chopped Tomato, topped with Parmesan Cheese and Chopped Spinach	\$10.75
Margherita ❖ Margherita Mozzarella, Tomatoes and Basil	\$9.75
Chicken Pesto Chicken, Tomatoes, Mushrooms, Basil Pesto and Margherita Mozzarella	\$10.75
Sopressata Sopressata Salami, Tomato, Pepperoncini, Mozzarella Cheese and Oregano	\$10.75
SALADS	PRICE
Cranberry Pecan Marinated Craisins, Candied Pecans and Goat Cheese on a bed of Mixed Spring Greens with Caribbean Mango Vinaigrette <i>Add Chicken, Salmon or Shrimp for an additional \$3.00</i>	\$10.75
Mandarin ❖ Mandarin Oranges, Red Peppers, and Toasted Almonds on a bed of Mixed Spring Greens, Spinach and Cabbage with Zesty Oriental Vinaigrette <i>Add Chicken, Salmon or Shrimp for an additional \$3.00</i>	\$10.75
Vineyard Cobb Turkey, Ham and Avocado with Crumbled Blue Cheese on a bed of Mixed Spring Greens with Balsamic Vinaigrette	\$11.50
Black & Blue Roast Beef with Crumbled Blue Cheese, Caramelized Onions, Tomato and Mushrooms on a bed of Mixed Spring Greens with Balsamic Vinaigrette	\$11.75

SANDWICHES

Chicken Panini

Chicken, Tomato Pesto, Smoked Gouda and Red Pepper on Sour Dough

Ultimate Grilled Cheese Panini

Tomato Pesto, Smoked Gouda, Cheddar and Parmesan Cheese on Rosemary Focaccia

Smoked Salmon Panini ❖

Smoked Salmon, Smoked Gouda and Chipotle Aioli on Sour Dough

Tuscan Beef Panini

Prime Rib, Provolone Cheese, Roasted Onion, Pepper and Mushrooms on Rosemary Focaccia

Ultimate Ham & Cheese Panini

Ham, Goat Cheese, Smoked Gouda and Olive Tapenade on Cranberry Wild Rice Bread

Northwoods Turkey Panini

Turkey, Provolone, Cranberry Mayo, Mushrooms and Tomatoes on Cranberry Wild Rice Bread

Chicken Bruschetta Wrap

Grilled Chicken, Bruschetta, Parmesan Cheese and Lettuce in a Spinach Tortilla

Napa Avocado Shrimp Wrap

Shrimp, Avocado, Pico de Gallo, Chipotle Aioli and Spinach in a Spinach Tortilla

Shrimp Tacos

Grilled Shrimp, Mixed Greens, Pico de Gallo and Smoked Gouda on Soft Flour Tortillas with Fresh Guacamole on the side

❖ Signature Items

PRICE

\$10.75

\$10.25

\$12.95

\$12.25

\$10.75

\$11.75

\$10.50

\$12.95

\$12.95

DESSERTS

Flourless Chocolate Torte

Elegant and timeless, a knock-out chocolate punch
Gluten-Free

Brownie Bites

Deep Chocolate Brownie in bite size bits
Try them turtled for an additional \$1.00

Salted Caramel Cream Puff

Light, slightly chewy and buttery puff hand-dipped in salted caramel and finished in toasted almonds

Jeff's Old World Bread Pudding ❖

A rich Cranberry bread custard made with farm-fresh egg, cream and sugar with a hint of Cinnamon; Topped with our homemade Caramel sauce

Featured Cheesecake

See server for our featured cheesecake

PRICE

\$7.00

\$6.00

\$7.00

\$6.00

\$7.00

