

ITALIAN SODA'S

With a dash of cream.
Coconut, Raspberry,
Strawberry, Mint-
Chocolate, Lime,
Blood Orange, French
Vanilla or
Pomegranate.

FABULOUS NEW WINES!

Bogel “old vine”

California
Essential Red
10/38

Santa Margarita

Valdadige
Pinot Grigio
15/48

LIBATIONS

Pink Grapefruit Martini

Pink Grapefruit vodka
served up

Coconut Paradise

Malibu Rum and
RumChata Tastes like
vacation!!

Espresso Martini

Van Gough Double
Espresso vodka and
Kahlua served up

Peachy Pirate

Bacardi peach, mixed
with orange/pineapple
juice floated with
Captain Morgan spiced
rum

“Barrel Aged”

Templeton Rye Manhattan

Templeton Rye Whiskey
with Antica Formula
sweet vermouthe Aged
for 4 months in a new
American oak barrel!

Pear-tini

Grey Goose Pear Vodka,
DiSaronno, splash of
lemon, fresh pear

Spring Time in Paris

Tito's Vodka,
St. Germaine Liqueur,
grapefruit juice and a
splash of champagne

“Up” Top Shelf

Margarita

Herradura Silver tequila,
Cointreau, Grand
Marnier, fresh orange
juice & lime, Salted rim
on request.

New Beers on

Draft

Firestone Luponic Distortion

Firestone Pivo Hoppy Pils

Speakeasy Big Daddy IPA

TOMATO THYME

Lunch Specials

Shrimp and Scallop Stuffed Manicotti

Tender pasta tubes filled with bay scallops and shrimp, sundried tomatoes, ricotta, mozzarella and parmesan cheeses topped with a white wine lobster cream sauce and served seasonal vegetables 18.95

Tuscan Seafood Linguine

Linguine pasta with green lip mussels, clams, prawns and white fish tossed with sundried tomatoes and spinach in a garlic cream sauce 19.95

Braised Hanger Steak Ravioli

Braised hanger steak, beer, asiago cheese and carrot ravioli topped with a portabella mushroom sauce 18.95

Wild Mushroom Ravioli

Chanterelle & black trumpet mushroom ravioli and roasted shallots topped with a sage-brown butter sauce 17.95

Chopped Salad

Salami, smoked turkey, provolone, garbanzo beans, tomato, romaine and basil, all chopped and tossed with balsamic vinaigrette. Side 8.50 Entrée 14.50

Tostada salad

Grilled or blackened chicken breast, black beans, Pico de Gallo, shredded lettuce, cheddar cheese, avocado and sour cream in a crispy tostada shell with chef Cesar's salsa and chipotle ranch dressing 14.50

Blackened Salmon Caesar Salad

Blackened salmon seasoned and grilled, served on a classic Caesar salad with romaine, parmesan, croutons, tomato, and our house Caesar dressing 16.85

Steak & Arugula Salad

Grilled bistro steak, arugula, cherry tomato, grilled asparagus, caramelized balsamic onions, garlic toast, peanut-chili oil and balsamic vinaigrette 17.95

Open Faced Crab Sandwich

Canadian rock crab baked on a crispy sourdough roll with cheddar and parmesan cheeses, white onion, sliced tomato, and a side of fries 14.00

Smoked Turkey Club

Sliced smoked turkey breast, avocado, bacon, balsamic onions and mayo on house made bread, served with fries 12.35

Reuben Sandwich

Thinly sliced corned beef, melted swiss cheese on sliced rye bread topped with 1000 island dressing and sauerkraut served with fries 12.95

Lamb Burger

Ground New Zealand Lamb grilled to perfection, topped with brie cheese, balsamic onions and chipotle aioli, served with fries 16.95

Chicken Burger

Fresh ground chicken with white onions and mushrooms topped with pepper jack cheese and a roasted red pepper aioli, served with fries 14.95

Calamari Dore'

Calamari Steak lightly dusted and egg battered, sautéed and topped with a lemon-caper beurre blanc, served with rice pilaf and garlic sautéed Baby Bok Choy 23.95

Petrale Sole Picatta

Light sauce of white wine, lemon cream and toasted capers, served with rice pilaf and seasonal vegetables 23.95

Grilled Ribeye

High Choice ribeye topped with demi-glace, blue cheese butter and sweet onions, served with mashed red potatoes and seasonal vegetables 26.95