

# DINNER MENU

## WHITE WINE BY THE GLASS

#1	Sparkling Wine, <b>Louis Perdrier</b> , France	6-
#2	Pinot Grigio, <b>Due Torri</b> , Italy 2010	6-
#3	Sauvignon Blanc, <b>Crossings</b> , New Zealand 2011	7-
#5	Riesling, <b>Naked</b> , Columbia Valley, WA 2009	7-
#6	Chardonnay, <b>Francis Ford Coppola</b> , CA 2009	6-
#10	Rose, <b>Francis Ford Coppola Sofia</b> , CA 2010	7-

## WHITE WINE BY THE BOTTLE

#30	Imperial, <b>Moet &amp; Chandon</b> , Champagne, France	64-
#40	Sauvignon Blanc/Semillon <b>Entre Deux Mers</b> , <b>Chateau Turcaud</b> , Bordeaux, France 2010	34-
#41	Albarino, <b>Zios</b> , Spain 2010	28-
#42	Chardonnay, <b>Souverain</b> , Sonoma/Napa, CA 2009	32-

## AMERICAN BEER

Belgium White, <b>Blue Moon</b> , Golden CO, Draft	4.5-
Amber Lager, <b>Anchor Steam</b> , San Francisco CA, Bottle	6-
Lager, <b>Sam Adams Alpine Spring</b> , Boston MA, Draft	4.25-
Lager, <b>Sam Adams</b> , Boston MA, Bottle	4.5-
Lager, <b>Yuengling</b> , Pottsville, PA, Draft	4.25-
Lager, <b>Bud / Bud Light/ Coors Light/Miller Lite</b> USA, Bottle	3.75-
IPA, <b>Lagunitas</b> , Lagunitas, CA, Bottle	6-
Lager, <b>Brooklyn</b> , Brooklyn, NY, Bottle	4.5-
Pale Ale, <b>Magic Hat #9</b> , Vermont, VT, Bottle	4.5-

## RED WINE BY THE GLASS

Americana House Made Sangria	6-/12-/18-
#20 Pinot Noir, <b>Cupcake</b> , Central Coast, CA 2009	6
#21 Merlot, <b>Pennywise</b> , Monterey, CA 2008	6
#23 Cabernet Sauvignon, <b>Dreaming Tree</b> , CA 2009	8
#22 Shiraz, <b>Francis Ford Coppola</b> , CA 2009	7
#24 Cabernet Sauvignon, <b>Pennywise</b> , Monterey, CA 2009	6

## RED WINE BY THE BOTTLE

#50 Beaujolais Villages, <b>Colonge</b> , France 2009	32-
#51 Pinot Noir, <b>Mark West</b> , CA 2009	28-
#52 Merlot, <b>Silverado</b> , CA 2005	35-
#53 Merlot/Cabernet Franc, <b>Chateau Panchille, Bordeaux Superieur</b> , France, 2008	36-
#54 Malbec, <b>Temporada</b> , Mendoza, Argentina 2010	29-
#55 Cabernet Sauvignon, <b>The Manhattan Project</b> , WA 2008	32-
#56 Cabernet Sauvignon, <b>Stag's Leap</b> , Napa Valley CA 2007	75-

## IMPORTED BEER

Light Lager, <b>Amstel Light</b> , Amsterdam, The Netherlands, Bottle	4.25-
Pale Ale, <b>Bass Ale</b> , England, Bottle	4.25-
Pale Lager, <b>Corona, Corona Light</b> , Mexico, Bottle	4.25-
Pale Lager <b>Heineken/Heineken Light</b> , The Netherlands, Bottle	4.25-
Pilsner, <b>Stella Artois</b> , Leuven, Belgium, Draft	4-
Lager, <b>Grolsch 15.2 oz Swingtop</b> , The Netherlands, Bottle	6-
Belgian Ale, <b>Duvel</b> , Breendonk Belgium, Bottle	8-
Belgian Ale, <b>Chimay Biere Trappiste</b> , Belgian, Draft	8 -
Stout, <b>Guinness</b> , Dublin, Ireland, Draft	4.5-
Weissbier, <b>Schneider Wisse</b> , German, Bottle	10-

## FIRST COURSE

- Soups**- Chicken & Rice (5) Matzo Ball (5) Soup du Jour (5) French Onion (6)
- Drunken Clams** – ale steamed clams, brunoise vegetables (9)
- Kumato Tomato and Prosciutto di Parma** – Maytag blue cheese, port wine roasted garlic, rosemary basil vinaigrette (6)
- Shrimp Cocktail** – cocktail sauce (11)
- Fried Calamari** – marinara sauce, spicy lemon caper sauce for dipping (8)
- Fried Goat Cheese and Roasted Golden Beet Salad**– baby arugula, spinach, Clementine mint vinaigrette (8)
- House Smoked Salmon** – nicoise relish, olive oil, lemon, crostini (8) with bagel & cream cheese add (3)
- Buffalo Chicken Wings** – celery sticks, bleu cheese dressing (6)
- Homemade Mozzarella Triangles** - lightly breaded, marinara sauce (7)

## STARTER SALADS

- Signature House Salad** – bi-colored cherry tomatoes, greens, sherry wine vinaigrette (4)
- Chickpea and Red Bean Salad** – greens, lemon olive oil (4)
- Ratatouille**– toasted artisan bread (4)

## MAIN COURSE

- Corned Beef and Cabbage** – red bliss potatoes, carrots (17)
- Irish Whiskey Salmon** – whiskey cream sauce, asparagus, basmati rice (17)
- Rigatoni Bolognese** – parmesan cheese (15)
- Broiled North Atlantic Hake** – spinach cous cous, grilled onions, seared tomatoes, lemon olive oil (18)
- Roasted Winter Squash** - roasted garlic, rosemary, onions, granny smith apples, sautéed escarole, potato medley (13)
- 10oz NY strip** - sautéed mushrooms, toasted garlic chips, crispy chipper potatoes, sautéed spinach (22)
- Chicken Parmesan** - linguine marinara (14)
- Loin Lamb Chops** - three cheeses broiled tomato, roasted garlic mint demi-glace, green beans, roasted potato wedges (24)
- Hand-carved Turkey** - sweet potato turkey cornbread hash, green beans, whipped potato, cranberry sauce and herb pan gravy (14)
- Fish and Chips**- beer battered white fish filet, hand cut malt vinegar fries, homemade tartar sauce, coleslaw (14)
- Half Roasted Semi-boneless Chicken** - lemon-garlic jus, roasted root vegetables, red bliss potatoes (16)
- Apple-honey Glazed Double Cut Seared Pork Chop** - cider braised red cabbage, pan roasted apple wedges, mashed potatoes (16)
- Neapolitan Lasagna Rolls**- prosciutto ham, portabella mushrooms, roasted pepper, basil, ricotta cheese, aged provolone, marinara, sautéed broccoli raab (14)
- Shrimp Fettuccini** - spinach, roasted pepper, bi-colored cherry tomatoes, fresh herbs, garlic shrimp jus'lie (19)
- Grilled Filet Mignon** - asparagus, Bordeaux sauce, baked potato (24)
- Blackened Chicken Quesadilla**- cheddar jack cheese, avocado pico de gallo, sour cream, black bean Tijuana rice (14)

## SALADS

*Grilled or blackened chicken (add 4); garlic grilled shrimp (add 7); grilled salmon (add 9); grilled portabella (add 3)*

**Asian Shrimp Salad** – ginger soy dressing, field greens, radish, cucumber, red cabbage, onion, mango, apricot, toasted almonds (15)

**Caesar Salad** - crisp romaine, shaved parmesan, croutons,(8)

**Greek Salad** - tomatoes, English cucumbers, red onions, kalamata olives, capers, feta, oregano, red wine vinaigrette (11)

**Skylark Salad** - mesclun greens, pears, red onion, dried cranberries, candied pecans, crumbled blue cheese, aged sherry dressing (9)

**Americana Fruit Platter** – seasonal fresh fruit, yogurt with honey and walnuts, served with lightly toasted banana nut bread (10)

**Trio of Salads** –chicken, solid white albacore tuna and egg salads, mixed greens, balsamic vinaigrette, cucumber, tomatoes, red onions (14)

**Mediterranean Salad** –greens, fresh mozz, kalamata olives, artichoke hearts, roasted peppers, tomatoes, almonds, chicken, crumbled bleu (12)

**Sesame Asian Chicken Salad** – mixed lettuce, daikon, cucumbers, tomatoes, pineapple and sesame ginger vinaigrette with crispy wontons (12)

**Southwestern Salad** – blackened chicken breast, cheddar & jack cheese, tomatoes, avocado, black bean corn salsa, chorizo and chipotle ranch dressing (12)

## BURGERS AND SANDWICHES - Served with choice of:

- Roasted beet salad
- Mesclun greens with balsamic vinaigrette
- French fries
- Chickpea and red bean salad
- Coleslaw
- Cup of soup du jour or chicken rice

## BURGERS AND GRILLED CHICKEN SANDWICHES

- Grilled 100% freshly **ground Angus beef** on a sesame seed brioche roll.
- Grilled 100% freshly **ground turkey** served on sesame seed brioche roll.
- Char-grilled **chicken breast** served on olive oil-grilled ciabatta bread.
- **Vegetable burger** - zucchini, yellow squash, pepper, spinach, onion, basil on sesame roll.

**Napa Valley** – goat cheese, roasted tomato, arugula, balsamic (9)

**St. Louis** - grilled onions, mushrooms, mozzarella (8.5)

**Pesto** - grilled tomatoes, red onion, pesto, mozzarella (8.5)

**Bacon Dijon** - Canadian bacon, Swiss, honey mustard (9)

**Caprese** – fresh basil, roasted peppers, tomato, fresh mozzarella (9)

**Western** – bacon, cheddar jack cheese, onion rings, chipotle mayo (9)

**Gorgonzola-stuffed** - scallions, shiitake mushrooms (8.5)

**Mexicali** - Monterey jack and cheddar, guacamole, pico de gallo (9)

**Santa Monica** - avocado, arugula, grilled onion, dijon balsamic dressing (9)

**Hickory** - Canadian bacon, cheddar cheese, BBQ sauce (9)

**Patty Melt**– grilled onions, Swiss cheese, grilled rye (8.5)

**Salmon Burger (Limited Daily Availability)** – 100% ground fresh salmon on a sesame seed brioche roll with cucumber and balsamic marinated onions, topped with a dill crème (11)

## SANDWICHES

**Grilled Chicken Whole Wheat Wrap** – granny smith apples, raisins, gruyere cheese, arugula, sherry vinaigrette (10)

**California Fish Taco** – chipotle Napa cabbage slaw, pico de gallo (10)

**Fried Tilapia Sandwich** - lemon caper mayonnaise, lettuce, tomato, onion on rye bread (9)

**Black Forrest Ham** – gruyere cheese, whole grain mustard, arugula, multigrain roll (11)

**Grilled Chicken Caesar** – hearts of romaine, Caesar dressing, sesame semolina roll (11)

**Tomato & Fresh Mozzarella Panini** – black olive tapenade, fresh basil, ciabatta roll (11)

**Turkey Lombardia** – hand carved turkey, tomato, field greens, balsamic, aged provolone, ciabatta (11)

**Balsamic Chicken**– herb grilled chicken, field greens, onions, plum tomatoes, sesame semolina roll (11)

**Gorgonzola Roast Beef** – red onion, gorgonzola cheese, roasted garlic Choron sour cream, arugula, sesame semolina roll (11)

**Albacore Tuna Melt** – roasted tomato, Swiss cheese on grilled rye (10)

**Philly Cheese Steak** - provolone, fried onions, mushrooms (9)

**Hand Carved Roast Turkey B.L.T** - bacon, lettuce, tomato, mayonnaise, sesame white toast (10)

**Crispy Chicken Sandwich** - lettuce, tomato, mayo, toasted sesame seed brioche roll (8)

**Chicken Salad** -balsamic vinaigrette, field greens, multigrain roll (8)

**BBQ Pulled Pork Sandwich** –sesame seed brioche roll (11)

**Roast Beef Sandwich** – slow roasted choice top round, lettuce, tomato, mayonnaise on rye (10)

**Turkey Sandwich**- fresh roasted turkey hand-carved to order, lettuce, tomato, mayonnaise on rye (10)

**Russian Turkey** – turkey, bacon, Russian dressing, coleslaw, on rye (11) Triple Decker with pastrami and corned beef on rye (add 3)

**Corned Beef Sandwich** – thinly sliced slow braised brisket on rye (10)

**Pastrami Sandwich** – perfectly seasoned and lightly smoked thinly sliced brisket on rye (10)

**City Grill** - pastrami, Swiss cheese, tomato, bacon, coleslaw, Russian dressing, grilled rye (11)

**Classic Reuben** - corned beef, sauerkraut, Russian dressing and Swiss cheese, grilled rye (11)

## COLD BEVERAGES AND SPECIALTY ICED TEAS

Pepsi, Diet Pepsi, Sierra Mist, Mug Root Beer, Orange Crush, Ginger Ale, Lemonade, Fruit Punch, Fresh Brewed Iced Tea, Seltzer 1.50-  
Raspberry, Mango and Strawberry Iced Tea (All Iced Teas made with fruit puree) 2.5-