

## LUNCH 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> ,<br><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 |

## 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 |

## 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-

## FIRST COURSE

**Soups**- Chicken & Rice (5) Matzo Ball (5) Soup du Jour (5) Crock of French Onion (6)  
**Shrimp Cocktail** – cocktail sauce (11)  
**Kumato Tomato and Prosciutto di Parma** – gorgonzola cheese, port wine roasted garlic, rosemary basil vinaigrette (6)  
**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

**Sautéed Beef Tip Au' Poivre** – cracked black pepper, brandy cream, shiitake mushrooms, egg noodles, green peas, sour cream (12)  
**Rigatoni Bolognese** – parmesan cheese (15)  
**Roasted Winter Squash** - roasted garlic, rosemary, pearl 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)  
**Slow Baked Five-spiced Salmon** – curried vegetable and basmati rice, coconut eggplant compote (17)  
**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 flat iron steak (add 7) grilled portabella (add 3)

**Asian Shrimp Salad** – ginger soy dressing, field greens, radish, cucumber, red cabbage, onion, mango, apricot, toasted almonds (15)  
**Grilled Flat Iron Steak Salad** – spinach, romaine, grilled shiitake mushroom, onion, champagne dill lemon vinaigrette (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*
- *Chickpea and red bean salad*
- *Mesclun greens with balsamic vinaigrette*
- *Coleslaw*
- *French fries*
- *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** - 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)

**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)

**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)

## SANDWICHES

**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)

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

**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)

## BREAKFAST FAVORITES

**Greek Yogurt Parfait** – fresh berries, homemade granola, honey (7)

**Apple or Strawberry Crepe** - whipped or sour cream, toasted banana nut bread, fresh fruit (9)

**Athenian Feta Crepes** - tomatoes, spinach, fresh basil, feta, tzatziki sauce and grilled zucchini (8)

**Huevos Rancheros** - fried eggs, tomato salsa, shredded cheese on crispy tortillas, with a black bean cajun ham hash (8)

**Morning Wrap** - Virginia ham, American cheese, home fried potatoes, scrambled eggs, served with fresh fruit (9)

**The Light Start** - egg whites, turkey sausage, tomatoes, whole wheat wrap, served with fresh fruit (8)

**Chorizo and Egg Quesadilla** - pico de gallo, sour cream (8)

## EGGS & BENEDICTS- *Sub Fresh Fruit Add \$3*

**2 Eggs Any Style with Home Fries** with choice of bacon, grilled ham, pork roll, Canadian bacon, pork sausage or turkey sausage (6)

**2 Eggs Any Style** with homemade corned beef hash or turkey hash (6) grilled rib eye (22)

**Eggs Benedict** - Canadian bacon, English muffin, hollandaise sauce (8)

**Salmon Benedict** - house smoked salmon, English muffin, tzatziki sauce (11)

**Filet Mignon Benedict** - grilled filet mignon, English muffin, béarnaise sauce (13)

## PANCAKES, FRENCH TOAST AND WAFFLES

**Cinnamon French Toast** choice of one: bacon, grilled ham, pork roll, Canadian bacon, pork sausage, turkey sausage or strawberries and bananas (6.5)

**Buttermilk Pancakes** choice of one: bacon, grilled ham, pork roll, Canadian bacon, pork or turkey sausage, strawberries & bananas, chocolate chips or blueberries (6.5)

**Oat Cakes** – fresh apples, brown sugar syrup over oatmeal pancakes (7.5)

**Crispy Crunch French Toast** - rolled in rice crispy cereal (6)

**Sky High French Toast** – whipped cream, cream cheese, strawberry jam, raspberry sauce, candied walnuts, fresh strawberries and bananas (9)

**Belgian Waffle** with chocolate, vanilla or strawberry ice cream (7) **Banana Foster's Waffle** - maple rum-pecan sauce, whipped cream (7)

## OMELETTES — *Served with home fries and choice of toast. Additional \$1.50 for egg whites or egg beaters. Fresh Fruit Add \$3*

**Memphis** – pulled pork, onions, cheddar cheese (9)

**Monte Bianco** – portabella, fresh mozzarella, sun-dried tomatoes (9)

**Chorizada** – chorizo, cilantro, scallions, Monterey Jack, cheddar (9)

**Brooklyn** – lox, red onions, sun-dried tomatoes, capers (11)

**Spanish** –folded with our creole sauce (8)

**Florentine** – spinach, mushrooms, feta cheese (8)

**Western** – ham, onions, peppers (8)

**Farmer's** – broccoli, zucchini, tomatoes, mushrooms, cauliflower, onion, peppers (8)

**Louisiana** – cajun chicken, portabella mushroom, asparagus (9)

**Italian** –Italian sausage, onions, peppers, mozzarella, mushroom, marinara (9)

**Deli** – corned beef, pastrami, Swiss cheese (9)

**B.T.O.** – basil, tomatoes, onion (8)

**Frittata Mediterranean** – basil, kalamata olives, roasted pepper, onions, feta, parmesan cheese (9)

**Greek** –feta cheese, fried potatoes, tomatoes (9)

**Irish** – corned beef, potatoes (9)