STARTERS

CHICKEN POT PIE $13.95
shredded chicken, potatoes & seasonal vegetables in a creamy gravy topped with a golden puff pastry

CHICKEN TENDERS $13.95
traditional crispy or buffalo style served with french fries

CHICKEN WINGS
bbq, buffalo, korean style, hot honey or reaper
8 PIECE $13.95 / 12 PIECE $18.95 / 16 PIECE $24.95

SHRIMP COCKTAIL $14.95
6 jumbo shrimp poached in aromatic spices, served with celery, lemon & cocktail sauce

CRAB CAKES $19.95
two lump maryland crab cakes with fresh corn relish & cilantro mayo

FRIED CALAMARI $15.95
delicately fried calamari served with spicy marinara & lemon

UESADILLA $12.95 ADD CHICKEN $7
veggies, pepper jack cheese, salsa, guacamole & sour cream

BAVARIAN STYLE PREZTEL $12.95
served with whole grain dijon mustard & cheese sauce

NACHOS $12.95
ADD CHILI $5

CRAB CAKES $12.95

ONION SOUP GRATIN $10.95
gruyere, swiss & parmesan cheeses with ciabatta

CHICKEN NOODLE $10.95
celery, carrots, onions, chicken, pasta & lemon

CAESAR $12.95
romaine, croutons & grated parmesan with a creamy caesar dressing

HOUSE $10.95
mixed greens, tomato, carrot & cucumber with a balsamic vinaigrette

COBB $19.95
grilled chicken breast, egg, lettuce, avocado, tomato, bacon & bleu cheese crumble with a red wine vinaigrette

SHRIMP & KALE $22.95
grilled shrimp, kale, romaine, corn, black olives, & red onion with a honey balsamic

ADD CHICKEN $7, SHRIMP $8, SALMON $13 OR STEAK $18

FRESHLY BAKED PIZZAS

TRADITIONAL MARINARA $13.95
marinara & mozzarella

PROSCIUTTO & ARUGULA $16.95
marinara, mozzarella, prosciutto, arugula & parmesan

HAWAIIAN BBQ CHICKEN $15.95
fried chicken, bacon, pineapple, sautéed red onion & mozzarella

MARGHERITA $14.95
marinara, fresh mozzarella & basil

BURGERS

ELEMENTS $19.95
house seasoned ground beef, cheddar cheese, bacon, lettuce, tomato, onion rings, pickles, dijon mustard & mayo on a brioche roll

SALMON $19.95
salmon, arugula, tomato & tartar sauce on a brioche roll

VEGGIE $19.95
black beans, quinoa, chickpeas, lettuce & tomato on a multi grain bun

TURKEY $19.95
house seasoned ground turkey topped with arugula, tomato & avocado on a multi grain bun

CHOICE OF FRENCH FRIES, SWEET POTATO FRIES OR SIDE SALAD
CLUBS, PANINIS, WRAPS & SANDWICHES

REUBEN SANDWICH  $20.95
corn beef, swiss & sauerkraut on marble rye served with coleslaw & russian dressing

CUBAN SANDWICH  $19.95
roasted pork, swiss cheese, turkey, pickles & whole grain mustard on a hoagie

TURKEY CLUB  $18.95
with bacon, lettuce, tomato, swiss & mayo on a multi-grain bread

GRILLED CHICKEN WRAP  $16.95
mesclun greens, sliced apple & a jack-cheddar blend with honey mustard

SALMON CLUB BLT STYLE  $17.95
sauteed red onion & basil mayo on sourdough bread

CHICKEN CAPRI PANINI  $17.95
tomato, mozzarella & basil with a balsamic glaze on ciabatta

BLACKENED CHICKEN SANDWICH  $17.95
blackened chicken, monterey jack cheese, lettuce & tomato served on a brioche roll

CHOICE OF FRENCH FRIES, SWEET POTATO FRIES OR SIDE SALAD

STEAK SANDWICH  $22.95
sliced steak & caramelized onions topped with swiss & pepper jack cheese served with parmesan fries

ENTREES

CREATE YOUR OWN FETTUCCINI  $16.95
your choice of sauce
- garlic & oil / marinara / vodka / pesto cream / alfredo
ADD CHICKEN $7, SHRIMP $8, SALMON $13 OR STEAK $18

VEAL PICCATA  $29.95
veal cutlet, capers, lemon & demi-glaze on a bed of spaghetti

CHICKEN BREAST  $22.95
served with roasted potatoes, mushrooms & pan jus

FLAT IRON STEAK FRITES  $28.95
grilled & topped with garlic herbed truffle butter & served with parmesan fries

*GRILLED NY STRIP STEAK  $34.95
served au poivre style with mashed potatoes, carrots & asparagus

*BERKSHIRE PORK CHOP  $32.95
herb brined center cut pork chop, shitake mushrooms, lemon herb mashed potatoes & sauteed spinach with bourbon au jus

*MEDITERRANEAN PENNE  $22.95
shrimp, kale, black olives, tomatoes & mushrooms sauteed with white wine and an infused thyme, rosemary, garlic oil

GRANDMA'S MEATLOAF  $23.95
house seasoned ground beef with bacon & BBQ sauce served with mashed potatoes, sauteed carrots & string beans

TERIYAKI SALMON  $27.95
filet of salmon seared in teriyaki sauce, served with jasmin rice & a vegetable medley

FISH TACOS  $20.95
tempura battered fish, coleslaw, avocado, cilantro & tartar sauce served on flour tortillas

SWEET & SPICY CATFISH  $25.95
filet of catfish seared with blackening spice & brown sugar, served with yellow rice, sauteed asparagus & a creamy shallot sauce

SHRIMP SCAMPI  $26.95
shrimp sauteed in garlic, olive oil & white wine served with vegetable rice

ALL DAY AMERICAN BREAKFAST  $17.95
two eggs any style with bacon, sausage, home fried potatoes & toast

GLUTEN FREE SUBSTITUTES AVAILABLE UPON REQUEST
SWEET & SALTY ENDING

JUNIOR’S ORIGINAL NY CHEESECAKE $13.95
CHOCOLATE CAKE $9.95
TIRAMISU $10.95
BROWNIE A LA MODE $10.95
FRESH FRUIT PLATE $12.95
FRENCH APPLE TART A LA MODE $12.95
BANANA BREAD PUDDING A LA MODE $10.95
PEACH COBBLER A LA MODE $11.95
ICECREAM $6.95
vanilla, chocolate or strawberry

CHEESE PLATE $26.95
Trio of cheeses: krystal cheddar, vermont shepherd verano or invierno (seasonal) & barneveld bleu served with traditional crackers, caramelized onion chutney, fig loaf & grapes - no substitutions

STEAMY ENDING

HOT CHOCOLATE OR MILK $4.50
HOT TEA, regular or decaffeinated $4.50
MIGHTY LEAF TEAS $6.50
organic breakfast, earl grey, bombay chai, green tea tropical, organic green dragon, white orchid, chamomile citrus, organic mint melange or ginger twist
ESPRESSO single $4.50 or double $5.50
CAPPUCCINO OR LATTE $5.50
AMERICAN COFFEE, regular or decaffeinated $4.50
IRISH COFFEE $15
freshly brewed coffee, jameson irish whiskey & brown sugar topped with whipped cream & cinnamon
ICED COFFEE $4.50
ADD FLAVOR TO ANY COFFEE $1
caramel, vanilla or hazelnut

HAPPY ENDING

PORT WINE $13
fonseca, 10 year tawny
ESPRESSO MARTINI $18
absolut vodka, kahlua & freshly brewed espresso
BRANDY ALEXANDER $17
brandy, dark creme de cacao, half & half
FRENCH MARTINI $18
ketel one vodka, chambord, pineapple juice
CHOCOLATE MARTINI $18
stoli vanilla vodka, kahlua & baileys

VOSS PREMIUM BOTTLED WATER
still or sparkling
375ml - $6.50 / 800ml - $8.50