

<b>Soup of the Day</b>	\$6.95	<b>Supreme Pizza</b>	\$14.95
<i>Cream of mushroom soup</i>		<i>Artisan pizza crust, marinara sauce and mozzarella cheese with diced ham, salami, pepperoni, diced red onions, peppers and black olives</i>	
<b>Tortilla Nachos</b>		<b>Turkey Burger</b>	\$16.95
<i>Tri color tortilla chips topped with melted cheddar, lettuce, tomatoes, red onions and jalapenos</i>		<i>Fire roasted turkey burger topped with pepper jack cheese and caramelized onions habanero bacon jam, lettuce &amp; tomato served on a toasted brioche roll</i>	
+ *Pork \$15.95, veggies, \$13.95, Chili \$15.95*		+ served with french fries & cole slaw	
<b>Fried Pickles</b>	\$10.95	<b>The "GAC" Chicken Sandwich</b>	\$16.95
<i>Succulent breaded fried dill pickle spears served with house ranch dressing</i>		<i>Beer &amp; egg battered chicken breast deep fried served on brioche roll with bacon habanero mayo, provolone cheese, sliced pickles, lettuce and sliced tomatoes</i>	
<b>Crispy Brussels Sprouts</b>	\$10.95	+ served with French fries and Cole slaw	
<i>Crispy smokehouse Thai chili brussels sprouts with sweat italian pancetta, balsamic reduction &amp; Mikes hot honey</i>		<b>Grilled Chicken Pesto Sandwich</b>	\$16.95
<b>Arugala Salad</b>	\$15.95	<i>Grilled chicken breast with mozzarella cheese, roasted peppers, lettuce, tomato, basil pesto mayonnaise served on a brioche roll</i>	
<i>Arugala, cucumbers, apricots, candied walnuts, red onions, crumbled goat cheese, finished with champagne vinaigrette</i>		+ served with fries and Cole slaw	
+ with chicken \$21 / Salmon \$24		<b>Smoked BBQ St Louis Ribs</b>	\$22.95
<b>Greek Salad</b>	\$15.95	<i>Smoked for 12 hours, ½ rack st louis ribs, served with BBQ sauce, french fries, corn bread house made cole slaw</i>	
<i>Romaine leaves with tomatoes, cucumbers, Kalamata olives, feta cheese and red onions finished with Greek vinaigrette</i>		<b>Veal Parmesan Dinner</b>	\$19.95
+ with chicken \$21		<i>Breaded milk fed tender veal cutlet topped with Marinara sauce and mozzarella cheese served with penne pasta</i>	
<b>Arugula Strawberry Salad</b>	\$15.95	+ served with side salad	
<i>Arugula leaves with goat cheese, strawberries, dried apricots, candied walnuts, hearts of palm finished with raspberry dressing and hot honey glaze</i>		 <b>Scallops Oreganata</b>	\$21.95
<b>Lobster Roll</b>	\$26.95	<i>Sweet tender sea scallops &amp; baby shrimp baked in a casserole with garlic butter white wine, lemon sauce topped with herb focaccia crumbs. served with vegetables and mashed potatoes</i>	
<i>Maine lobster meat with clarified butter fresh scallions, lemon zest served on a split top brioche roll</i>		+ served with side salad	
+ served with french fries & pickle		<b>Yankee Pot Roast</b>	\$17.95
<b>Panini Special</b>	\$15.95	<i>Slow cooked beef cooked in its own natural juices and pureed with carrots, onions and celery, served with mashed potatoes and mixed vegetables</i>	
<i>House made roast beef served on Tuscan white bread with pickled red onions, havarti cheese, arugala and horseradish dijon sauce</i>		<b>Pork Osso Bucco</b>	\$21.95
+ served with french fries and cole slaw		<i>Braised fork tender pork shank served in natural herb juice over saffron mushroom risotto and grilled zucchini</i>	
<b>Tuna Platter</b>	\$14.95	+ served with side salad	
<i>Tuna fish served with hard boiled eggs, pickle, potato salad, onions, sliced tomatoes and pita bread</i>			