

SOUP and SALADS

Soup of the Day: House Made Daily

House Salad: Mixed Greens with Dried Cranberries, Feta Cheese & Balsamic Vinaigrette

Pear & Bleu Cheese Salad: Field Greens, Fresh Pear, Bleu Cheese Crumbles, Toasted Pecans & Balsamic Vinaigrette

Romaine Salad: Crispy Romaine Lettuce Drizzled with a Zesty Lemon Parmesan Dressing, Topped with Cheese Crisps

Grilled Salmon Salad: Romaine Lettuce, Grilled Atlantic Salmon, Bleu Cheese Crumbles, Cucumber, Red Onion, Tomato & Creamy Bleu Cheese

Tomato, Avocado, Mozzarella Salad: Served with Basil, Rosemary & Balsamic Vinaigrette Reduction

PANINI and SLIDERS

Sandwich of the Week: Ask Your Server

Alaskan Salmon Panini: Grilled Alaskan Salmon & Cucumber, with our own Lemon Dill Spread

Avocado Chicken Panini: Grilled Chicken Breast, Avocado, Provolone & Sweet Honey Mustard

BBQ Pulled Pork Sliders: Slow Roasted Pulled Pork in a Smokey Barbecue Sauce, with Onions & Provolone

Italian Panini: Salami, Pepperoni, Prosciutto, Provolone, Lettuce, Tomato & Basil Pesto Spread

Roasted Red Pepper Chicken Panini: Grilled Chicken Breast, Fire Roasted Red Pepper, Feta Cheese & Basil

Vegetable Panini: Fresh Vegetables Sautéed in a Balsamic Dressing with Provolone

ARTISAN PERSONAL PIZZA

Classic: A Traditional Style Pizza with the Perfect Blend of Mozzarella, Cheddar, Provolone, Parmesan, Homemade Sauce and Spices

SMALL PLATES

Anti-Pasto: Spring Mix with Balsamic Vinaigrette, Artichoke Hearts, Fire Roasted Red Peppers, Olives, Pepperoni, Salami & Fresh Mozzarella

Boursin Mushroom Dip: Creamy Boursin Cheese Topped with a Mushroom Pesto, Served with Crispy Breadsticks

Chicken Tenders: Golden Chicken Tenders, Served with our Signature Buffalo Sauce, Barbecue or Honey Mustard.

Cold Pasta Salad: Cavatappi Pasta, Bell Peppers, Black Olives, Feta, Kalamata Olives, Onions & Prosciutto, Tossed in our House Made Italian Dressing

Edamame: Tossed in a Spicy “AK” Sauce or Lightly Salted

Helium Barrels: Potato Bites, Served with Spicy Ranch

Shrimp Cocktail: Large Fresh Tiger Prawns, Served with our Sweet n’ Spicy Cocktail Sauce

Tortilla Chips with Homemade Guacamole & Salsa

LARGE PLATES

Chicken Nachos: Fresh Tri-Colored Tortilla Chips, Topped with Chicken, Lettuce, Tomato, Black Olives & Jalapeños, Served with Salsa & Sour Cream

Hummus Plate: House Made Hummus, Grilled Pita Bread, Feta Cheese, Olives & Fresh Vegetables

Spinach & Artichoke Dip: Creamy Blend of Cheeses, Chopped Artichoke Hearts and Sautéed Spinach, Served Warm with Tri-Color Chips

Three-Cheese Chicken Quesadilla: Grilled Flour Tortilla Filled with Jack, American and Cheddar Cheese, Chicken, Bell Peppers & Onions, Served with Salsa & Sour Cream

DESSERTS

Brownie Sundae: Rich Chocolate Brownie, Topped with Smooth Ganache Chocolate & Chocolate Curls, Served with Creamy Vanilla Ice Cream

Cheesecake: Decadent New York Style Cheesecake, Topped with our Signature Mixed Berry Sauce

Cookies N’ Cream: Warm, Homemade Chocolate Chip Cookies Served with Creamy Vanilla Ice Cream

Lemon Zest Crème Brûlée: Rich Lemon Custard with a Caramelized Topping

Raspberry Dream: Aromatic Raspberry & Light Mascarpone Cream Filled with Layers of Raspberries, Chocolate & Cake, Covered with a Fruity Glaze

Snicker’s Pie: Large Chunks of Snickers Bars, Fudgy Brownie, Caramel, Peanuts & a Tart Cream Cheese Filling

There Is a Two Item Minimum Purchase per Person in the Showroom

18% Gratuity will Be Added to Groups of Six or More