

EARLY AND LATE KIWI

SERVED 4:00 TO 6:00 AND 8:00 TO 9:00

Two Courses 17.00

Three Courses 20.00

+ Early/Late Kiwi Item Any Dessert Available for Early/Late Kiwi

DINNER

Monday – Saturday 5:00pm-9:00pm

+ Soups of the day \$6.00
(ask server for daily selections)

Basket of Toasted Ciabatta Bread

Served with: butter 3.00

+ Choice of Dip 6.00

+ Trio of Dips 8.00

+ Warm Brie with sliced almonds and pineapple chutney 8.50

Starters

+ NZ Style Spiced Salmon Cake with citrus beurre Blanc, cucumber, lettuce salad 8.50

Lamb kebob roasted with black olive oil and served with mushroom grits 9.50

+ Spicy grilled calamari served with guacamole over a corn and bean cake 8.50

Chicken satay served with peanut sauce over Asian slaw 9.00

Appetizer Salads

+ House in a balsamic dressing 6.50

+ Caesar 7.00

+ Pear walnut with sun dried cranberries and feta cheese 7.50

+ Apple fennel with shredded cheddar cheese and spinach 7.50

Warm Roasted Beet with goat's cheese in a molasses dressing 8.50

Belgium endive with blue cheese and honey Sichuan walnuts in a fig wine dressing 9.00

Children's Menu Items

4.00 if ordered before 6:15, 8.00 for the rest of the evening
(For children 10 and under)

Penne Pasta, Macaroni and cheese, Chicken breast, or Meatloaf
(Served with side salad or chips and a kid's drink)

New Zealand Fare

+ **Kiwi-style burger*** 8 oz. Angus beef with cheddar cheese, caramelized onion, & fried egg served on a Kaiser roll **11.00**

+ **Veggie burger** with cheddar cheese, caramelized onion, & fried egg over toast **9.50**

+ **New Zealand-Style Meat and Vegetable Pies*** (ask server for selection) served with house salad and homemade tomato chutney **11.00**

+ **Green Lipped Mussel fritters** served with mango chutney and side salad **12.00**

Mains

(All mains served with vegetable of the day)

Fish and Seafood

Grilled Sea Scallops sauteed with mushrooms, capers, diced tomato and lemon olive oil served with a corn and black bean cake **18.50**

Salmon rolled with sumac, fennel and apple, grilled medium with an orange glaze, mint oil and balsamic reduction served with a mushroom grits cake **18.50**

Grilled shrimp served over rice with corn **17.50**

Bronzino filet grilled with parmesan cheese served over pasta with pesto sauce **18.50**

Grilled Fish of the Day (ask server) **market price**

Meat and Chicken

++ **Pan Roasted Chicken Breast** sautéed with a curry coconut sauce over rice **15.50**

Lamb Leg Steak* Grilled with marsala and fig sauce, mushroom and blue cheese, demi glace served with mushroom grits cake **18.00**

Grilled Pork Chop with avocado, black beans, corn, and tomato served with mashed sweet potato **17.00**

++ **Classic Meatloaf*** and caramelized onions in a veal demi glace served on grits with mushrooms **14.00**

Peruvian Steak served over rice sautéed with spinach **17.50**

Pastas and Rice

++ **Penne pasta** in a chunky tomato sauce with black olives **10.50**
++ with grilled Chicken breast or Tilapia* **15.50**

Seafood Linguine with sauteed Calamari, Shrimp, Sea Scallops, and Green Lipped Mussels in lime press olive oil, garlic, spinach, Sichuan walnuts, and rosemary **18.00**

Nasi Goreng – Indonesian Fried Rice with Chicken and Shrimp **17.50**

Parties of six or more receive one check only plus 18% gratuity

*If served raw or undercooked, these dishes increase the risk of food born illness