

## Soups

### Pork Green Chile Stew

*Served with warm flour tortilla*

Cup \$4      Bowl \$7

### Vegan Taco Soup

*Flavorful Southwest Soup with soy vegetable protein, pinto beans, corn, tomatoes, & jalapeno.*

Cup \$4      Bowl \$7

## Salads

### Caesar

*Romaine, black pepper, parmesan, Caesar dressing, & house-made croutons*

\$8

### Garden

*Mixed greens, tomato, shredded carrot, cabbage, red bell pepper, onion, and parmesan cheese with choice of dressing.*

\$8

*Salad Served as an Entrée  
with Fresh Baked Bread & Cup of Soup*

\$12

*Add Grilled Chicken to Any Salad*

\$3

## Appetizers

### Antipasto Skewers

*2 Skewers loaded with sundried tomatoes, fresh basil, artichoke hearts, Kalamata olives and fresh mozzarella cheese drizzled with strawberry balsamic glaze*

\$9

### Bruschetta

*Strawberries, Tomato, Basil, Fresh Mozzarella Cheese in Balsamic.*

*Served w/ toasted crostini*

\$8

### Chicken Pot-Stickers

*Pan-seared Asian dumplings filled with savory chicken and vegetables. Served with a spicy Asian dipping sauce.*

\$9

### Cheese Board

*Chef's weekly selection of cheeses, spreads, crackers/ bread and goodies.*

\$13

## Entrees

*All entrees are served with fresh baked bread, choice of a cup of soup or side salad, choice of a baked potato or rice pilaf, and this week's featured vegetable.*

### Prime Rib

8 oz. \$23

12 oz. \$28

*Served with horseradish cream cheese & au jus*

### Lamb Lollipop

*2 lamb chops pan seared to perfection with cauliflower puree*

\$28

### Rosemary Chicken

*Baked chicken breast with butter, fresh herbs, and spices*

\$16

### Salmon

*6 oz. filet encrusted with mango habanero chutney*

\$25

### Stuffed Portabella

*2 Caps stuffed with roasted red pepper, green onion, spinach, parmesan, & toasted pinon nuts. Finished with a white wine butter sauce.*

\$13

## Desserts

### Gelato

*House made gelato!*

*Ask about our current flavors!*

\$4

*Try it "Affogato" with a double shot of our house Espresso on top!*

\$5

### Chef's Choice

*Ask about our featured dessert!*

\$6

### Crème Brûlée

*Rich Custard topped with caramelized raw sugar*

\$6