

Appetizers & Soups

- Medium Hot Banana Peppers stuffed with Veal Sausage and Ricotta Cheese in a Pool of Marinara Sauce Topped with Mozzarella 10.95
- Homemade Potato and Cheese Pierogies with Caramelized Onions and Sour Cream 6.95
- Charred, Spicy, Buffalo Wings – One Pound with Celery Sticks and Bleu Cheese Dipping Sauce 7.95
- Beau's Famous Chicken Sausage with Creole Mustard Sauce (Gourmet Magazine, 1989) 8.95
- Jumbo Shrimp with Cocktail Sauce 13.95
- House Made Maryland Crab Cakes with Mustard Sauce 11.95
- One Pound of Cultured Mussels in Garlic Butter or Spicy Marinara 8.95
- House Made Mozzarella Sticks with Marinara 6.95
- Calamari Napolitana – Flour-Dusted, Sautéed with Lemon, Garlic, Sweet Peppers, Scallion, Crushed Red Pepper and Sherry 9.95
- *Sesame Crusted Seared Rare Ahi Tuna, Asian Seaweed Salad, Tempura Sweet Potatoes, Szechuan Sauce and Wasabi Drizzle 13.95
- Soup du Jour Cup 3.00 Bowl 5.00
- Seasonal Soup (When Available) Cup 3.50 Bowl 5.50

Salads

- *Slim and Trim – Half Pound Ground Angus Patty with Sliced Tomato, Cottage Cheese and Fresh Fruit 9.95
- Fried Green Tomatoes on a Bed of Mixed Greens with Lump Crab, Rémoûlade Sauce and Creole Tomato Glaze 13.95
- Wedge of Lettuce with Bacon Bits, Chopped Tomatoes, Egg, Danish Bleu Cheese with Sesame French 7.95
- Baby Arugula with Kalamata Olives, Cucumber, Tomato, Sweet Onion, Feta, Extra Virgin Olive Oil 6.95
- Mesclun Salad with Baby Greens, Sun-Dried Tomatoes, Fresh Mozzarella and Artichokes with Balsamic Vinaigrette 6.95
- Traditional Caesar Salad 6.95
- Grilled Salmon or Tuna Niçoise Salad – Mixed Greens, Fresh Blanched Beans, Kalamata Olives, Tomatoes, Hard Boiled Egg, Julienne Peppers, Potatoes and Anchovies with Niçoise Vinaigrette Dressing 13.95
- Island Spinach – Edamame Beans, Roasted Corn, Avocado, Tomato, Aged Cheddar, Wonton Crisps and Mango with Chipotle Ranch 6.95
- Berry & Watermelon – Mixed Greens, Fresh Berries, Watermelon, Red Onion, Feta, Carmelized Pecans, Fresh Mint and Raspberry Red Wine Vinaigrette 7.95
- Soup du Jour and Salad Station 7.95
- Fruit Plate with Choice of Cottage Cheese, Yogurt or Sorbet 8.95
- California Combo – Chicken and Tuna Salad, Cottage Cheese, Toast Points and Fruit 9.95
- Grilled Eggplant, Artichokes, and Asparagus with Baby Greens, Hearts of Palm and Fresh Vegetables 8.95
- Above Salads available with:
- Chicken, add 5.50 *Steak or Salmon, add 8.95 *Seared Shrimp, Scallops or Tuna, add 9.95
- Bleu or Feta Cheese, add .95

Grilled & Oven Roasted Entrées

- *Luncheon Filet or Strip with Home Fries and Sautéed Mushrooms 18.95
- Grilled Sea Bass with Lobster Smashed Potatoes, Chive Velouté and Grilled Asparagus 16.95
- Grilled Boneless Chicken Breast with Asparagus, Tomato, and Portabella Mushrooms over Jasmine Rice with Balsamic Fig Drizzle 13.95
- Grilled Salmon with Lemon Butter, Capers, Basil and Tomatoes over Pasta 14.95
- *Grilled 10 oz Pork Chop with Southern Mean Greens and Maple Mashed Sweet Potatoes 15.95

All Entrees served with House Salad and Rolls

*Consuming raw or undercooked meats, poultry, seafood or eggs may pose an increased risk of foodborne illness

These items may contain raw or undercooked ingredients

Sandwiches

- Albacore Tuna Salad Sandwich on Sourdough Bread with Fruit 8.95
- Grilled Chicken with Prosciutto, Roasted Tomato, Buffalo Mozzarella and Fresh Basil with Fries 9.95
- Reuben – Lean Corned Beef, Swiss and Sauerkraut with Fries 9.95
- *Half Pound Angus Burger with Fries 8.95
With Cheese, Mushrooms, Onions or Bacon .35 each
- Turkey Reuben on Rye with Fruit 8.95
- Pommery Chicken Salad made with Scallion, Water Chestnuts, and Roasted Red Peppers in a Pommery Mustard Sauce on a Croissant with Fruit 8.95
- Smoked Salmon on Rye with Cream Cheese, Red Onion, Cucumber, Tomatoes, Greens, Alfalfa Sprouts, Avocado, and Fresh Pepper Rings with Fruit 9.95
- Broiled or Corn-Dusted Fresh Fish du Jour with Fries 10.95
- Lean Turkey, Buffalo Mozzarella, Fire Roasted Tomatoes, Kalamata Olives and Shaved Onion on Rustic Rosemary Focaccia Bread with Fruit 9.95
- Veggie Wrap – Asparagus, Eggplant, Artichokes, Tomato, Cucumber, Sweet Onion, Buffalo Mozzarella, Spinach, Carrot with Roasted Red Pepper Aioli with Fruit 8.95
- Panini du Jour with Fries

House Favorites

- Italian Feast – Shrimp, Scallops, Artichokes, Fresh Fish, Calamari and Mussels tossed with Linguine 16.95
- Cavatappi Pasta Tossed with Fresh Vegetables, Spinach, Kalamata Olives, Olive Oil, Garlic, Basil and Feta 11.95
- Grilled Salmon with Mediterranean Orzo, Dill Beurre Fondue and Grilled Asparagus 14.95
- Cavatappi Pasta Tossed with Grilled Chicken, Roasted and Fresh Tomato, Spinach, Garlic, Basil, Spice, Lemon and Olive Oil 13.95
- Baked Chicken Parmesan with Pasta 12.95
- Ravioli Trio – Red Pepper and Smoked Mozzarella, Cremini Mushroom and Fontina Cheese, Goat Cheese and Black Pepper with Vodka Tomato Cream Sauce 11.95
(No Substitutions Please)
- Stir-Fry over Jasmine Rice with Szechuan Sauce Chicken 10.95 Vegetable 9.95 *Steak or Shrimp 12.95
- Lunch Buffet 10.95
- All the Above Entrees are served with Rolls and Salad
- *Omelette du Jour with Home Fries and Toast 8.95

À la Carte

- Garlic Smashed Potatoes 2.95 Home Fries 2.95 French Fries 1.95
- Grilled Asparagus 5.95 Pasta Alfredo or Pasta Marinara 2.95 Cottage Cheese 1.95
- Lobster Smashed Potatoes 3.95 Cajun or Pepper and Onion Home Fries 3.25
- Ala Carte Side Salad with Rolls 2.95

Try Our Homemade Desserts!

- Substitutions will be charged ala carte
- Children's and Dinner Menu available upon request
- Parties of 8 or more – 20% gratuity will be added to one check
- *Consuming raw or undercooked meats, poultry, seafood or eggs may pose an increased risk of foodborne illness
- *These items may contain raw or undercooked ingredients*
- Prices subject to change without notice