

Appetizers

Blackened Tuna Skewers 12.00

Wasabi/Chilled Orzo Salad/Pickled Cucumbers

Stracciatella Ravioli 8.00

3 Large Ravioli/Fresh Tomato Sauce

Shrimp Cocktail 11.00

Horseradish Cocktail Sauce

Spanakopita 10.00

Filo Dough/Spinach/Green Onion/Dill/Feta/Tzatziki

Sandwiches

Chicken Philly 14.00

Peppers/Onions/Hoagie/Melted Provolone

Taylor Ham & Cheese Omelet 14.00

French Fries/Sour Cream (On the Side)

Salads

House Salad or Caesar Salad 4.75

Avocado Shrimp Salad 9.00/12.00

Iceberg/Corn/Cucumber/Red Onion/Tomato/Cilantro-Lemon Dressing

Halloumi & Shell Bean Salad 8.00/11.00

Seared Cheese/White, Pinto & Lima Beans/Lola Rosa/Pecans/Tomato

Entrees

Pan Seared Scallops 28.00

Yellow Corn & Shitake Mushroom Sauté/Potato Aligot (Puree of Potato with Cheese)

Shrimp Scampi 25.00

Linguini/Jumbo Shrimp/White Wine/Lemon/Butter/Parsley & Chives

Grilled Meatloaf 22.00

Chef Michael's Homemade Mix/Mashed Potato/Fried Brussels Sprouts

Colorado Rack of Lamb 30.00

Mashed Potato/Sangiovese Demi/Rainbow Heirloom Carrots

Chicken Pot Pie 17.00

Puff Pastry/Carrots/Potato/Celery/White Wine Supreme Sauce

Steak

PRIME Cut NY Strip 12oz **\$24**

Grass Fed North Carolina Ribeye 16 oz **\$39**

Choice Cut Bone In Ribeye 18oz **\$38**

Choice Cut Porterhouse 22oz **\$40**

All Steaks Include Baked Potato & Seasonal Vegetable

Michael's Lasagna 19.00

Pomodoro/Melted Mozzarella/Oregano Ground Beef

Pork Tenderloin 24.00

Dried Fruit Brown Rice/Green Beans/Huckleberry sauce

Halibut 28.00

Saffron Tomato Sauce/Hen of the Woods Mushroom & Spinach Risotto

Lightly Blackened Grouper 30.00

Smashed Marble Potatoes/"Lobster Thermidor" Sauce/Steamed Spinach

Eggplant Parmesan 17.00

Pomodoro/Broccolini

