

# Cocktails, Wine, Beer

## Special Martinis

### POMEGRANATE MARTINI

Pomegranate Liqueur, Ketel One, and Grapefruit Juice

### BUZZ ALDRIN

Tang, Peach Vodka, and Cointreau  
Served in a Tang Rimmed Glass

### KEY LIME MARTINI

Absolut Vanilla, Cointreau, Midori, Lime Juice, and Sour Mix in a Graham Cracker Rimmed Glass

### THE COSMOPOLITAN

Absolut Citron Vodka, Cointreau, and a Splash of Cranberry and Lime Juice

### LYCHEE MARTINI

Ketel One, Soho Lychee, Peach Schnapps, Cranberry Juice

### LEMON DROP

Absolut Citron Vodka and Lemonade Chilled and Served Up with a Sugared Rim

### SOUR APPLE MARTINI

Vanilla Vodka, Sour Apple Pucker, and a Splash of Sour Mix

### STARDUST MARTINI

Bacardi Limon, Midori, Blue Curacao, Pineapple Juice, Splash of Sprite, and a Twist

### PERFECTLY PEACH MARTINI

Stolichnaya Vodka and Peaches  
Shaken to Perfection

### SPICED PEAR MARTINI

Grey Goose LaPoivre, Domaine DeCanton Ginger Liqueur, Cointreau, Fresh Pear

### ESPRESSO TINI

Absolut Vanilla, Illy Espresso, Bailey's

### THE STANDARD DIRTY MARTINI

Our Version Shaken Not Stirred with Ketel One Vodka, and Bleu Cheese Stuffed Olives

### CLASSIC MARTINI

Your Choice of Gin or Vodka and a Splash of Vermouth Shaken to Perfection, With Your Choice of Our Hand Stuffed Olives

## Classic Cocktails

### BLOOD ORANGE SIDECAR

A Classic Blend of Blood Orange Puree, Hennessy VS Cognac, Cointreau, Fresh Lemon and Lime

### PREMIUM MARGARITA

Cuervo Gold Tequila, Fresh Lime and a Float of Grand Marnier. Served on the Rocks or Blended

### MOJITO

Classic Lime ¥ Strawberry ¥ Raspberry ¥ Mango Bacardi Light Rum, Fresh Mint, Sugar, and Lime Juice Topped with a Splash of Lemon-Lime Soda

### LIME RICKEY

Tanqueray Gin, Mango Puree, Sour, Lime Juice

### THE TOM COLLINS

Bombay Sapphire, Sour, Simple Syrup, Soda, and a Cherry

## White Wines

Wines Arranged from Lightest and Fruitiest to Most Full Bodied and Intense

	Glass	Bottle
<b>CASTELLO DI GABBIANO, Pinot Grigio</b> Delle Venezie, Italy	\$6.50	\$19.95
<b>DANZANTE, Pinot Grigio</b> Le Venenezie, Italy	7.00	22.95
<b>SANTA MARGHERITA, Pinot Grigio</b> Emiglia Romana, Italy	10.00	40.95
<b>BRANCOTT, Sauvignon Blanc</b> Marlborough, New Zealand	8.50	29.95
<b>MATUA VALLEY, Sauvignon Blanc</b> Marlborough, New Zealand	7.50	27.95
<b>RELAX</b> Riesling, Germany	8.00	22.95
<b>HOUGE</b> Riesling, Washington	8.50	25.00
<b>LIBERTY CREEK</b> White Zinfandel, California	6.50	
<b>CRANE LAKE</b> Chardonnay, California	6.50	
<b>TOASTED HEAD</b> Chardonnay, California	8.50	29.95
<b>KENDALL-JACKSON, Vintner's Reserve</b> Chardonnay, California	8.00	28.95
<b>SONOMA-CUTRER, Russian River Ranches</b> Chardonnay, California	12.00	36.95

# Cocktails, Wine, Beer

## Champagne & Sparkling Wine

	Glass	Bottle
<b>COOKS EXTRA DRY</b> , California	\$6.50	
<b>PROSECCO IL FRECSO</b> , Italy	7.00	\$25.00
<b>FREIXENET BRUT DE NOIR</b> , Spain		19.95
<b>MOET &amp; CHANDON WHITE STAR</b> , France		99.00
<b>DOM PERIGNON</b> , France		225.00

## Red Wines

Wines Arranged From Softer and Lighter Bodied to Most Full Bodied and Intense

	Glass	Bottle
<b>RED ROCK</b> Merlot, California	\$8.00	\$27.95
<b>BLACKSTONE</b> Merlot, California	8.00	30.95
<b>ROSEMOUNT ESTATE, Diamond Label</b> Pinot Noir, Australia	7.50	26.95
<b>MERIDIAN CENTRAL COAST</b> Pinot Noir, California	7.00	27.95
<b>CRANE LAKE</b> Merlot, California	6.50	19.95
<b>DARIO D ANGELO</b> Montepulciano d Abruzzo, Italy	6.25	19.95
<b>RUFFINO</b> Chianti, Italy	7.00	20.95
<b>GREG NORMAN ESTATES</b> Cabernet Merlot, Australia	10.00	34.95
<b>CRANE LAKE</b> Cabernet Sauvignon, California	6.50	19.95
<b>DON MIGUEL GASCON</b> Malbec, Argentina	8.00	27.95
<b>PENFOLDS, Thomas Hyland</b> Cabernet Sauvignon, Australia	9.00	32.95
<b>ROSEMOUNT ESTATE, Diamond Label</b> Shiraz, Australia	7.50	26.95
<b>LINDEMANS RESERVE</b> Shiraz, Australia	7.00	26.95
<b>LA VENDIMIA</b> Rioja, Palacios Remondo	9.00	35.95

## Blended Cocktails

### PEACH BELLINI

Prosecco, Peach Liqueur and Peaches  
Blended to an Icy Smoothness

### PI A COLADA

With Bacardi and Cruzan Pineapple Rum,  
Island Juices and Coconut

### FRUIT DAIQUIRI

A Classic!

Strawberry ¥ Peach ¥ Banana ¥ Raspberry ¥ Mango

### MARGARITAS

Our Margarita with Sauza Blanco Tequila,  
Original ¥ Strawberry ¥ Mango  
Peach ¥ Raspberry

### MUDSLIDE

Kahlua, Baileys, Vodka, Chocolate Syrup,  
and Vanilla Ice Cream

## Beer

### BEER ON TAP

	12 oz	23 oz
<b>Blue Point</b>	5.00	6.50
<b>Coors Light</b>	4.00	6.00
<b>Samuel Adams</b>	4.50	6.50
<b>Samuel Adams Seasonal</b>	4.50	6.50
<b>Blue Moon</b>	4.50	6.50
<b>Guinness</b>	5.00 pint	
<b>Stella Artois</b>	4.50	6.50
<b>Ommegang</b>	6.00 chalis	
<b>Smithwick s</b>	4.50	6.50
<b>Craft Beers</b> (ask Server for Selection)	4.50	6.50

### DOMESTIC BOTTLED BEER

<b>Budweiser</b>	<b>Labatts Blue</b>
<b>Bud Light</b>	<b>Michelob Light or Ultra</b>
<b>Coors Light</b>	<b>Petes Wicked</b>
<b>Rolling Rock</b>	<b>Strawberry Blonde</b>
<b>Samuel Adams</b>	<b>Dogfish Head</b>
<b>Samuel Adams Light</b>	<b>Brooklyn Seasonal</b>
<b>Long Trail Ale</b>	<b>Keegan</b>
<b>O Douls</b> (non-alcoholic)	

### IMPORTED BOTTLED BEER

<b>Amstel Light</b>	<b>Newcastle</b>
<b>Becks</b>	<b>Heineken</b>
<b>Corona</b>	<b>Spaten Lager</b>
<b>Dos Equis</b>	<b>Red Stripe</b>
<b>Hoegaarden</b>	

# Appetizers and Small Plates

## BAKED FRENCH ONION SOUP

Swiss Cheese Crusted; Garlic Crouton  
\$5.95

## TUNA TARTARE TOWER

Crab, Avocado and Citrus Soy Reduction  
\$11.95

## SANTA FE EGG ROLLS

Three Egg Roll Wrappers Stuffed with Cilantro, Jack and Cheddar Cheeses, Chicken, Grilled Corn, Black Beans, Peppers, and Onions. Served with Avocado-Cream Sauce  
\$8.95

## COCONUT SHRIMP LOLLIPOPS

Ocean Garden Shrimp Hand Battered and Breaded with Panko Bread Crumbs and Coconut. Served with a Sweet Thai Chili Coconut Sauce  
\$10.95

## SWEET & SPICY DUCK WINGS

Tropical Chili Sauce  
\$8.95

## CHICAGO STYLE SPINACH DIP

Parmesan, Fontina, and Romano Cheeses Blended with Spinach, Shallots, and Artichoke Hearts. Served with Crispy Tortilla Chips and Pico de Gallo  
\$8.95

## OVEN BAKED GOAT CHEESE

Tomato Basil Sauce, Grilled Ciabatta  
\$8.95

## SHRIMP COCKTAIL MARTINI

Served with Cocktail Sauce  
\$9.95

## MUSSELS ROSMARINO

Fresh P.E.I. Mussels Steamed with Rosemary, Garlic, and White Wine  
\$9.95

## NEW ZEALAND CLAMS WITH PANCETTA

Saut ed New Zealand Cockle Clams with Pancetta, Tomato, Garlic, and Fresh Basil  
\$10.95

## ROASTED VEGETABLES & BRIE

Featuring Assorted Roasted Vegetables, Candied Roasted Garlic, Warm Double-Cream Brie and Grilled Crostinis  
\$9.95

## BUFFALO CHICKEN ROLLS

Chicken Breast, Cheese, and Our Very Spicy Delicious Buffalo Sauce all Rolled in a Spiced Wrapper and Fried Until Crisp. Served with Celery Sticks and Bleu Cheese Dressing  
\$8.95

## DOUBLE-STUFFED POTATO SPRING ROLLS

Stuffed with Bacon, Cheddar, Mashed Potato. Served with Ranch Dressing.  
\$7.95

## FRIED MAC & CHEESE

Presented with Tomato Cream Sauce.  
\$8.95

## SLIDERS

**KOBE BEEF SLIDERS**— Mini Kobe Beef Cheeseburgers, Grilled Onions, Pickle, and Ketchup \$9.95

**CHICKEN SALAD SLIDERS**— Lettuce, Tomato \$7.95

**PULLED PORK SLIDERS**— Laced with BBQ \$8.95

## BOWL OF EDAMAME

Steamed Soybean Pods with Kosher Salt  
\$7.95

## PANKO CRUSTED CRAB CAKES

Blue Crab Meat Spiced and Fried. Served with Tartar, Remoulade, and Papaya Mango Salsa  
\$11.45

# Appetizers and Small Plates

## **BACON-WRAPPED SEA SCALLOPS SKEWERS**

Served with Papaya Mango Relish

**\$10.95**

## **FILET MIGNON CARPACCIO**

Thinly Sliced Raw Filet Mignon topped with Arugula, black olives and Coach Farms Goat Cheese and Shaved Parmesan

**\$9.95**

## **BRUSCHETTA**

Grilled Bread Topped with Tomato, Garlic, Basil, Balsamic Vinegar, and Extra Virgin Olive Oil

**\$8.95**

## **FRIED CHICKEN STRIPS**

Hand Battered to Order Served with BBQ Sauce and Honey Maple Dijon Sauce

**\$8.95**

## **ITALIAN ANTIPASTO**

Roasted Peppers, Zucchini, Eggplant, Bruschetta, Pecorino Romano, Fresh Mozzarella, Prosciutto Drizzled with Cold Pressed Olive Oil and Fresh Herbs

**\$10.95**

## **STEAMED PORK DUMPLINGS**

Oriental Dumplings with Our Ginger Soy Sauce

**\$8.95**

## **APPETIZER TASTING**

Santa Fe Rolls, Double-Stuffed Potato Spring Rolls, Buffalo Chicken Rolls and Chicago Style Spinach Dip

**\$14.95**

## **THAI MUSSELS**

Steamed in Coconut Curry Broth with Scallions, Garlic and Chili Pepper

**\$9.95**

## **SALT AND PEPPER CALAMARI**

Seasoned and Fried Calamari Served with Marinara & Garlic Dip

**\$9.95**

**With Hot Cherry Peppers**

**\$10.95**

## *Appetizer Salads*

### **ENDIVE, PECAN AND BLUE CHEESE**

Belgium Endive, Field Greens, Glazed Pecans and Bleu Cheese Crumbles, Tossed in a Light Vinaigrette Dressing

**\$8.95**

### **GREEK COUNTRYSIDE SALAD**

Local Feta Cheese atop Ripe Tomatoes, Cucumber, Red Onion, Kalamata Olives.

Tossed with Extra Virgin Olive Oil and Red Wine Vinegar

**\$7.95**

### **ROASTED BEET AND GOAT CHEESE**

Mixed Greens, Asparagus, Fresh Beets, Coach Farms Goat Cheese and Candied Pecans

**\$8.95**

### **FRESH MOZZARELLA & TOMATO**

Local Fresh Mozzarella and Ripe Plum Tomatoes. Drizzled with Extra Virgin Olive Oil and Pesto

**\$8.95**

### **TOSSED SALAD**

Traditionally Made with Choice of Dressing

**\$5.95**

### **ICEBERG LETTUCE WEDGE**

Iceberg Lettuce Wedge, Bleu Cheese Dressing, Tomato, Grated Egg, Bacon, and Bleu Cheese Crumbles

**\$7.95**

# Pasta, Noodles, Rice

## MACARONI AND CHEESE

Pipette Pasta Baked with Three Cheeses  
Topped with Buttery Bread Crumbs

**\$13.95** (Lunch Portion \$9.95)

with Prosciutto and Truffle Oil

**\$16.95**

## FARFALLE WITH CHICKEN AND MUSHROOMS

Bowtie Pasta, Chicken, Mushrooms, Pancetta, Sun Dried Tomato,  
Caramelized Onion, Peas, and Walnuts in a Roasted Garlic,  
Parmesan Cream Sauce

**\$14.95**

(Lunch Portion \$9.95)

## RIGATONI MARSALA

Sauteed Chicken, Assorted Mushrooms & Shallots  
with Marsala Cream Sauce

Tossed with Rigatoni Pasta and Parmesan Cheese

**\$14.95**

(Lunch Portion \$9.95)

## PENNE TELEFONO

Saut ed Chicken, Plum Tomatoes,  
Garlic, Melted Mozzarella Cheese, and Fresh Basil

**\$14.95**

(Lunch Portion \$9.95)

## SEAFOOD PAELLA RISOTTO

Spanish Peasant Stew of Clams, Shrimp, Scallops,  
Chicken and Spicy Sausage

Simmered with Tomato and Saffron, in Arborio Rice

**\$19.95**

## BAKED SHRIMP GNOCCHI FLORENTINE

Ricotta Gnocchi Tossed with Shrimp, Spinach, Tomato,  
Mushrooms, Parmesan Cream and Baked

**\$17.95**



# The Standards

## PARMESAN CRUSTED CHICKEN

Breast of Chicken Coated in a Parmesan Romano Cheese Crust. Served with Pasta and Tossed in a Light Tomato Cream Sauce

**\$15.95**

## MADEIRA CHICKEN

Tender Saut ed Chicken Breasts with Fresh Asparagus and Melted Mozzarella Cheese, Topped with a Savory Fresh Mushroom Madeira Wine Sauce and Served with Mashed Potatoes

**\$16.50**

## FOREVER BRAISED SHORT RIBS

Slow Roasted with Root Vegetables. Served with Demi Glace, Mashed Potatoes and Sauteed Spinach

**\$19.95**

## MEAT LOAF STACK

Layered with Cheese and Camelized Onions Served with Mashed Potatoes, French Thin Beans, and Mushroom Gravy

**\$14.95**

## SLOW ROASTED HALF CHICKEN

Presented with Mashed Potatos and French Thin Beans

**\$16.95**

## BABY BACK PORK RIBS

A Whole Rack of Our Delicious Pork Ribs, Brushed with Our Signature BBQ Sauce, Served with Sweet Potato French Fries, Homemade Slaw, Apple Sauce and Onion Strings

**\$20.95**

## BBQ CHICKEN AND BABY BACK RIBS

Half Rack of Our Delicious Pork Ribs and Half a Chicken, Brushed with Our Signature BBQ Sauce, Served with Sweet Potato French Fries, Homemade Slaw, Apple Sauce and Onion Strings

**\$21.95**



# Seafood

## MISO GLAZED SEA BASS

Chilean Sea Bass Marinated in Miso and Baked.  
Served with a Delicious Ginger Demi-Glace, Baby Bok  
Choy, Asparagus, and White Rice

**\$20.95**

## SEARED DRY-PACKED SEA SCALLOPS

With Mushroom Risotto, Saut ed Spinach,  
Balsamic Reduction and Truffle Leek Essence

**\$19.95**

## SHRIMP SCAMPI

Saut ed with Roasted Garlic, White Wine, Olive Oil,  
Fresh Basil, Diced Tomatoes and Parsley.  
Served with Angel Hair Pasta

**\$18.95**

## BANG BANG THAI SHRIMP

Pad Thai Noodles Tossed with Seared Jumbo Shrimp  
and Asian Vegetables in a Spicy Coconut Curry Sauce

**\$18.95**

## MAHI MAHI

Sweet Chili Laquered Mahi Mahi  
Atop a Bed of Jasmine Rice and Asian Vegetables

**\$18.95**

## SESAME CRUSTED TUNA

Fresh Ahi Tuna Coated with Sesame Seeds  
Pan Seared Rare. Served with Papaya-Mango Salsa,  
Bok Choy, Grilled Red Onion, Steamed White Rice  
and Fried Plantain Chips

**\$20.95**

## SIMPLE SALMON

Char-Grilled Fresh Salmon,  
Served with Wild Rice and Grilled Asparagus

**\$18.45**



# Steaks & Chops

## Filet Mignon

The Standard's filets are cut from the center of a hand selected tenderloin and slowly aged for maximum tenderness and flavor

### FILET MIGNON

Broiled to Perfection  
\$25.95

### BLACK PEPPERCORN FILET

Seared with Spicy Black Peppercorns  
\$26.95

### HORSERADISH CRUSTED FILET

OUR SPECIALTY! Wrapped in Bacon and Topped with a Horseradish Crust  
\$27.95

### FILET OSCAR

Lump Crab, Asparagus, Bearnaise Sauce  
\$28.95

### BLUE CHEESE CRUSTED FILET

Broiled with a Blue Cheese Crust  
\$27.95

### THE STANDARD BONE-IN FILET

A Very Special Cut  
\$33.95

### SURF & TURF

Add Lobster Tail \$8.95 Add Three Jumbo Shrimp \$5.95

## Steaks & Chops

The Standard's steaks are aged 21 - 28 days until they reach their ultimate tenderness and taste.

Enhance your steak with one of our signature crusts, bearnaise sauce or mushrooms (\$2.00 each)

### NEW YORK STRIP STEAK

Broiled to its Fullest Flavor  
\$22.95

### GRILLED RIB EYE

Served with Au Jus  
\$22.95

### LAMB PORTERHOUSE CHOPS

Colorado's Finest Lamb  
\$22.95

### CHAR GRILLED SKIRT STEAK

Served with Grilled Red Onions  
\$19.95

### T-BONE PORK CHOP

All Natural Farm Raised  
\$18.95

Above Dinners Served with a Choice of Redskin Mashed Potatoes, Wild Rice, French Fries, or Broccoli with Herb Butter. Giant Baked Potato available after 5pm (extra charge)

## Sides

Sticky White Rice \$3.50

Mashed Potatoes \$3.50

Saut ed Spinach \$5.50

Sauteed Seasonal Vegetables \$4.50

French Fries \$3.50

Haricot Verts \$5.50

Sauteed Asparagus \$5.95

Wild Rice \$4.50

Bok Choy \$4.50

Sweet Potato Fries \$3.95

Giant Baked Potato (available after 5pm) \$4.95



## STEAK ORDERING GUIDE

**Blue** - Cold, Red Center

**Rare** - Very Red, Cool Center

**Medium Rare** - Red, Warm Center

**Medium** - Pink, Hot Center

**Medium Well** - Dull Pink Center

**Well** - Broiled Throughout

We recommend that medium well and well done Filet Mignon be butterflied.

We are not responsible for steaks ordered well done.

# Sandwiches & Gourmet Salads

## ROAST BEEF AND BRIE CIABATTA

Thinly Sliced Roast Beef Topped with Warm Melted Brie, Roasted Peppers, Onion Strings, Garlic Mayonnaise.  
Served with French Fries.

**\$10.95**

## THE PETE SPECIAL

A Half Turkey or Chicken Salad Sandwich, a Cup of Our Soup, and a small Green Salad or a Small Caesar Salad

**\$9.95**

## ROASTED TURKEY CLUB

Fresh Sliced Roasted Turkey, Bacon, Lettuce, Tomato and Mayonnaise on Toasted White Bread.  
Served with French Fries.

**\$9.95**

## CRAB CAKE BLT

Fresh Blue Crab Meat, Lettuce, Tomato, Fresh Avocado, Red Onion, Swiss, Bacon, and Spicy Aioli.  
Served on a Fresh Baked Roll.  
Served with French Fries.

**\$11.95**

## BBQ PULLED PORK SANDWICH

Slow Roasted Pulled Pork and Our Homade Slaw on Fresh Baked Bread. Served with French Fries.

**\$9.95**

## THE STANDARD STEAK SANDWICH

Grilled Marinated Skirt Steak, Mushrooms, Onions, Gorgonzola Cheese on Fresh Baked Bread.  
Served with French Fries.

**\$10.95**

## SPICY BUFFALO CHICKEN SANDWICH

Crispy Coated Chicken Breast Covered with Melted Cheese and Our Spicy Buffalo Sauce,  
Served on a Brioche Bun  
with Lettuce Tomatoes and Fries.

**\$9.45**

## THE BEST CHICKEN SALAD SANDWICH

Fresh White Meat Chicken Breast laced with Celery, Almonds, Mayonnaise, Sour Cream, on Toasted Country Bread with Lettuce and Tomato.  
Served with French Fries.

**\$8.95**

## THE CARNEGIE REUBEN

Warm Corned Beef Piled High with Our Homemade Slaw, Melted Swiss, Thousand Island, on Grilled Rye. Served with French Fries.

**\$10.95**

## Deluxe Burgers

### CHOP HOUSE BURGER

An Old-Fashioned Char-Grilled Hamburger.  
Served with a Slice of Grilled Red Onion, Lettuce and Tomato. Served with French Fries.

**\$8.95**

With Cheese... \$0.50 Extra

With Bacon ... \$1.00 Extra

**Turkey Burger** or **Garden Veggie Burger**

May Be Substituted.

### BLACKJACK BURGER

Char-Grilled with Cajun Spices, Topped with Jack Cheese and Grilled Red Onion and Served with Lettuce, Tomato, and French Fries.

**\$9.95**

### PROVOLONE MUSHROOM BURGER

Our Juicy Burger Cooked to Your Liking with Provolone Cheese and Saut ed Mushrooms Served with Lettuce, Tomato, and French Fries.

**\$9.95**

### KOBE BURGER

American Kobe Beef Grilled Onions and Mushrooms on a Toasted Bun. Served with Fries.

**\$13.95**

### BISTRO BURGER

Our Juicy Burger Grilled to Your Liking with Bacon, Bleu Cheese, Lettuce, Tomato, on Toasted Ciabatta. Served with Fries.

**\$10.95**

# Sandwiches & Gourmet Salads

## CRANBERRY PECAN SALAD

Endive, Baby Greens, Dried Cranberries, Hudson Valley Pears, Chicken, Bleu Cheese, and Candied Pecans, all Tossed with a Whole Grain Honey Mustard Maple Dressing  
**\$12.95** (Lunch Portion **\$9.95**)

## GRILLED CHICKEN TORTILLA SALAD

Crisp Corn Tortillas Topped with Grilled Marinated Chicken Breast and Black Beans Piled High with Mixed Greens, Fresh Corn, Cheddar Cheese, Green Onions and Cilantro, all Tossed in Our Vinaigrette and Garnished with Avocado Cream and Salsa  
**\$11.95** (Lunch Portion **\$9.50**)

## MANDARIN CHICKEN SALAD

Sliced Chicken Breast, Rice Noodles, Lettuce, Green Onion, Mandarin Oranges, Almonds and Sesame Seeds, Tossed in a Chinese Plum Dressing  
**\$11.95** (Lunch Portion **\$9.50**)

## COBB SALAD

Chopped Salad with Chicken Breast, Avocado, Crumbled Bleu Cheese, Bacon, Tomato and Egg, Tossed in Our Vinaigrette  
**\$11.95** (Lunch Portion **\$9.50**)

## CAESAR SALAD

Crisp Romaine Lettuce Tossed with Our Creamy Caesar Dressing, Parmesan Cheese and Crunchy Focaccia Croutons  
**\$9.95** (Lunch Portion **\$7.95**)  
**With Chicken \$11.95** (Lunch Portion **\$8.95**)  
**With Seared Ahi Tuna Served Rare \$15.95**  
**With Shrimp \$14.95** (Lunch Portion **\$10.95**)

## HERB CRUSTED SALMON SALAD

Fresh Atlantic Salmon Herb-Crusted and Served on Top of a Bed of Mixed Greens, Fresh Vegetables and Tomato, Tossed in Tomato-Basil Vinaigrette  
**\$13.95** (Lunch Portion **\$11.50**)

## ARUGULA SEAFOOD SALAD

Grilled Jumbo Shrimp and Bacon-Wrapped Scallops atop Baby Arugula, Balsamic Vinaigrette, and Shaved Parmesan  
**\$14.95** (Lunch Portion **\$10.95**)

## THE POLYNESIAN SALAD

Fresh Slices of Chicken Breast Layered with Mixed Greens, Mango, Papaya, Pineapple, Cucumbers, Green Onions, Red and Yellow Peppers, Green Beans, and Crisp Wontons with Macadamia Nuts and Sesame Seeds. Tossed in Our Plum Dressing  
**\$12.95** (Lunch Portion **\$9.95**)

## PARMESAN CRUSTED CHICKEN OPERA SALAD

Parmesan Crusted Chicken, Fresh Roma Tomatoes, Asparagus, Red and Yellow Peppers, Sugar Snap Peas, Fresh Mozzarella, and Mixed Greens, Tossed with Parmesan and Our House Vinaigrette  
**\$12.95** (Lunch Portion **\$9.95**)

## CRACKLING CALAMARI SALAD

Chopped Greens, Raddiccio, Crisp Apples, Fried Calamari, tossed with Chinese Plum Dressing  
**\$12.95** (Lunch Portion **\$9.95**)

# Beverages

## SOFT DRINKS

Pepsi Cola, Diet Pepsi,  
 Ginger Ale, Sierra Mist,  
 Dr. Pepper, Lemonade.  
**Free Refills . . . . . \$2.95**  
**Tea . . . . . 2.50**  
**Herbal Tea . . . . . 2.50**  
**Coffee . . . . . 2.50**  
**Espresso . . . . . 3.00**  
**Cappuccino . . . . . 4.00**  
**Caf Latte . . . . . 4.00**  
**Mochaccino . . . . . 4.00**

## SPRING WATERS

**Saratoga**  
 (sparkling)  
 1 litre . . . . . **\$5.50**  
 Single Serving . . . . . **\$2.50**  
**San Pellegrino**  
 (non-sparkling) . . . . . **\$5.50**  
**Dasani**  
 (non-sparkling) . . . . . **\$2.50**

*We Proudly Use  
 Segafredo Espresso  
 Beans*

## SMOOTHIES

**STRAWBERRY BANANA  
 FRUIT SMOOTHIE**  
 Strawberries, Orange  
 and Pineapple Juices,  
 Coconut and Banana  
 all Blended with Ice  
**TROPICAL SMOOTHIE**  
 Mango, Passion Fruit,  
 Pineapple and Coconut  
 Blended with Ice

**MANGO SMOOTHIE**  
 Mango, Tropical Juices  
 and a Hint of Coconut,  
 Blended with Ice and  
 Swirled with Raspberries

**PASSION FIZZ**  
 Mango, Passion and  
 Pineapple Juices  
 with Fresh Lemon,  
 a Splash of Sprite  
 and Soda

# For the Rascals

MUST BE UNDER AGE 12

[ ALL KID MEALS SERVED WITH APPLESAUCE ]

CHICKEN FINGERS & FRIES  
\$5.95

CHEESEBURGER & FRIES  
\$5.95

BUTTERED BOWTIES  
\$5.95

GRILLED CHEESE & FRIES  
\$5.95

FOOT LONG HOT DOG & FRIES  
\$5.95

RISATONI PASTA &  
TOMATO SAUCE  
\$5.95

CHEESY GRILLED CHICKEN BREAST  
& FRIES  
\$6.50

BBQ RIBS & FRIES  
\$8.95

KID'S FILET & MASHED POTATOES  
\$10.95

KID'S ICE CREAM SUNDAE  
\$2.95

{ KID'S FOUNTAIN BEVERAGE,  
JUICE, OR MILK  
.95 }



# Dessert

## CLASSIC NEW YORK CHEESECAKE

\$5.50

Add Strawberries .95

## BING CHERRY JUBILEE CHEESECAKE

\$6.50

## BANANA CREAM TARTLETTE

Flakey Tart Shell Filled with Delicious  
Banana Cream Custard and Lots of Bananas.  
Topped with Fresh Whipped Cream

\$5.95

## TOWERING CHOCOLATE LAYER CAKE

Super Rich Chocolate Mousse  
Layered Between Dense Chocolate Cake.  
Covered with Chocolate Ganache

\$5.95

## KEY LIME PIE

With Fresh Whipped Cream

\$5.95

## WARM DONUTS WITH BANANAS FOSTER

Warm Cake Donuts Topped with  
Vanilla Ice Cream and Bananas Foster

\$6.50

## TIRAMISU

Italian Custard Made with Mascarpone,  
Whipped Cream, Lady Fingers, Coffee Liqueur,  
and Topped with Cocoa Powder

\$5.95

## SEASONAL BERRIES CRISP

Oatmeal Cookie Crumble, Berry Sauce  
and Vanilla Ice Cream

\$6.95

## CHOCOLATE PEANUT BUTTER PIE

With Fresh Whipped Cream

\$5.95

## CRØME BR L E DUO

Delectably Smooth and Silky.  
One Classic Vanilla and One Rich Chocolate

\$5.95

## CHOCOLATE LAVA CAKE

Individual Dense Chocolate Cake with Molten  
Chocolate Filling Served with Raspberry Coulis,  
Vanilla Ice Cream and Fresh Whipped Cream

\$5.95

## CHOCOLATE CREAM TARTLETTE

Flakey Tart Shell Filled with Rich Chocolate Custard.  
Topped with Fresh Whipped Cream and Shaved  
Chocolate

\$5.95

## GIANT FUDGE BROWNIE ICE CREAM SANDWICH

Our Fudge Brownie with Nuts, Hot Fudge,  
and Whipped Cream

\$5.95

## BANANA SPLIT SUNDAE

Topped with Whipped Cream and Nuts

\$6.95

## WARM APPLE CRISP

Our Delicious Crispy Nutty Topping with Vanilla  
Ice Cream, Caramel, and Whipped Cream

\$5.95

## Cafe Barista

Espresso  
Cappuccino  
Mochaccino  
Cafe Latte  
Caramel Macchiato  
Iced Cappuccino  
Iced Mochaccino  
Hot Chocolate

## Alcoholic Coffees

Irish Coffee - Irish Whiskey  
Italian Coffee - Amaretto, Galliano  
Jamaican Coffee - Meyers Rum & Tia Maria  
Mexican Coffee - Kahlua & Tequila  
Godiva Coffee- Godiva Liquor & Cream de Cacao  
Kioki Coffee- Kahlua, Brandy & Cream de Cacao  
Chocolate Hazelnut Coffee - Frangelico & Godiva

## After Dinner Drinks

### PORTS & SHERRY

Cockburn s — Special Reserve  
Osborne Tawny 10 yr  
Osborne Tawny 20 yr  
Sandeman — Tawny  
Taylor Fladgate 10 yr  
Harvey s Bristol Cream

### COGNAC

Courvoisier VSOP  
Courvoisier VS  
Courvoisier XO  
Remy Martin VSOP  
Remy Martin XO  
Remy Martin Grand Cru  
Martel VS  
Hennessy VS

### FINE TEQUILA

Jose Cuervo — 1800  
Sauza — Silver  
Sauza — Hornitos Reposada  
Don Julio — Blanco  
Patron — Silver  
Sauza — Tres Generaciones  
— Anejo

### SINGLE MALTS

Macallan 12 Yr.  
Balvenie 12 Yr.  
Glenlivet 12 Yr.  
Chivas Regal