

Appetizers

Spinach & Artichoke Dip

baked in a bread bowl & served with blue tortilla chips & fresh veggies 10

Ahi Tuna Bites

ahi tuna **SEARED RARE** served over fresh tomato slices with soy ginger vinegarette & wasabi aoli 11

Quesadilla

grilled chicken, cheddar cheese, apple-wood smoked bacon with cayenne ranch dressing 10 *add guacamole 1
• available gluten free

Gourmet Grilled Cheese Bites

aged smoked cheddar, fontina cheese grilled on texas toast served with a cup of our house-made tomato bisque for dipping 9 *add an extra grilled cheese sandwich for 1.5

Bruschetta

fresh mozzarella, ripe tomatoes, fresh basil and garlic, served on toasted baguette 9

Pecan Encrusted Scallops

served with portobello mushroom mascarpone cheese sauce and risotto 12

Grouper Cakes

florida grouper, granny smith apples, diced veggies mixed with house seasonings, served with apricot curry sauce 10.5

Plae's Gourmet Cheese Platter

an array of domestic & imported cheeses, gourmet crackers, olives & jams 15

Salads

Chicken Walnut Salad

grilled chicken, dried cranberries and walnuts, tossed in pesto mayo, served over a bed of greens with scallions & asiago cheese 10.5

Grilled Caesar Salad

heart of romaine (grilled with olive oil) cherry tomatoes, red onions, kalamata olives, croutons, house-made caesar dressing 10

*add grilled chicken breast 3 pan-seared salmon 4.5 ahi tuna 4.5

Ahi Tuna Salad

ahi tuna **SEARED RARE**, mixed greens, granny smith apples, sugar toasted almonds, mandarin oranges, apricot ginger vinaigrette 11.5

Asiago Salmon Salad

norwegian salmon, mixed greens, mandarin oranges, sugar toasted almonds, asiago cheese, raspberry vinaigrette 11.5

Salads Continued

Fresh Mozzarella Salad

fresh mozzarella, sliced tomatoes, roasted red peppers, mixed greens,
buttermilk ranch dressing 10.5

- add grilled chicken breast 3 pan-seared salmon 4.5 ahi tuna 4.5

Grilled Apple & Pear Salad

grilled apples & pears, roasted butternut squash, crumbled blue cheese, dried
cranberries, mixed greens, maple walnut vinaigrette 10.5

- add grilled chicken breast 3 pan-seared salmon 4.5 ahi tuna 4.5

BBQ Chicken Salad

bbq grilled chicken breast, romaine lettuce, blue tortilla chips, black beans, diced
tomatoes, asiago cheese, southwest dressing 10.5

Lunch Feature of the Day

10.5

Available daily from 11am - 4pm

Choose 3 from the following selections:

*only one selection per category

Cup of soup

tomato bisque or soup of the day

½ Sandwich

- sliced turkey, provolone cheese, lettuce, tomato, roasted red pepper mayo on wheat
- tuna salad served on wheat with lettuce & tomato
- sliced ham, swiss cheese, lettuce, tomato, peppercorn mayo on wheat

½ Salad

- caesar salad - romaine, kalamata olives, caesar dressing, asiago cheese, red onions, tomato
- portobello mushroom salad - red onion, mixed greens, tomato, feta, balsamic vinaigrette
- fresh mozzarella salad - sliced tomato, roasted red peppers, mixed greens, buttermilk ranch

Dessert

dessert of the day

Soups:

soup of the day cup...4 bowl...6
roasted tomato bisque cup...4 bowl...6
baked french onion soup crock...6

Sandwiches

all sandwiches served with your choice of cottage cheese, pasta salad,
chips & salsa or mixed greens salad

Tuna wrap

white tuna, red onions, mixed peppers, red grapes, fresh tomatoes & mayo served in
garden herb tortilla with romaine **9.5**

Gyro

lamb or chicken, onions, tomatoes, feta cheese, tiziki sauce, pitas **9.5**

Ahi BLT

ahi tuna **SEARED RARE**, apple-wood smoked bacon, lettuce, tomato,
wasabi aioli, toasted whole wheat **11**

Asiago Chicken Panini

grilled chicken breast, spinach, tomato, asiago cheese, garlic mayo,
served on tomato focassia bread **9.5**

Roasted Eggplant Burger

eggplant mixed with fresh mozzarella, caramelized onions, grilled asparagus, topped
with shredded lettuce, roasted tomatoes, avocado sauce served on tomato
focassia bread **10**

Gorgonzola Peppercorn Buffalo Burger

1/2# buffalo patty, gorgonzola cheese, red onions, peppercorn mayo, avocado,
served on french bread **12**

Smokey Buffalo Burger

1/2# buffalo patty, smoked mushrooms, apple-wood smoked bacon, tomatoes,
smoked cheddar, with merlot reduction served on french bread **11.5**

BBQ Bacon Burger

1/2# certified angus beef patty, brown sugar & black pepper bacon, smoked
cheddar cheese, bbq sauce, served on french bread **11**

Kobe Pretzel Burger

1/2# kobe patty, caramelized onions, brie cheese, bourbon sauce,
served on a soft pretzel roll **15**

Ground Duck Burger

ground duck, blueberry gastrique, brie cheese, served on french bread **13**

Philly Cheese Steak Hoagie

certified angus beef shaved rib-eye, sautéed peppers & onions, mushrooms,
cheese sauce, served on a hoagie **10**

*all sandwiches can be made gluten free **1.5**

Pizzas

Spinach & Artichoke Pizza

our famous spinach & artichoke dip, tomatoes, mushrooms & asiago cheese 11

Cajun Chicken Pizza

cajun chicken, apple-wood smoked bacon, smoked cheddar cheese,
four cheese blend, cayenne ranch 11

Original Pizza

infused olive oil, fresh mozzarella, prosciutto, tomatoes, fresh basil, parmesan cheese
11

Greek Spinach Pizza

kalamata olives, tomatoes, feta cheese, spinach, four cheese blend, basil pesto 11

*all pizzas can be made gluten free 1

Pasta

all pastas are served with fresh bread & dipping oil

Cajun Shrimp & Andouille Sausage Pasta

cajun shrimp, andouille sausage, spicy oil & herb sauce, tomatoes,
penne pasta, asiago cheese 17

Chicken Alfredo Pasta

chicken, mushrooms, alfredo sauce, fettuccini, asiago cheese 14.5

Chicken Tomato Pesto Pasta

chicken, grilled mushrooms, sun-dried tomatoes, roasted tomato pesto
cream sauce, fettuccine, asiago cheese 16.5

Chicken Citrus Tequila Pasta

chicken, mixed peppers, onions, mushrooms, citrus tequila sauce,
fresh cilantro, fettuccini, asiago cheese 15.5

Gourmet Macaroni & Cheese

imported & domestic cheese & penne pasta 13
** add grilled chicken, bacon & tomatoes 4

Scallop & Shrimp Pesto Pasta

scallops, shrimp, basil pesto, penne, bacon & tomato 19

*all pastas can be made gluten free 1.5

**Attention: Consuming undercooked or raw animal foods may increase the risk of foodborne illness.

Entrees

the following entrees are served with your choice of two sides: seasonal veggies, mushroom spaetzle, wild rice, risotto or chef's choice of starch
(served after 4pm)

*we use certified angus beef for all of our steaks – only 8% of all beef qualifies!!

Certified Angus Beef Rib-Eye

14oz. rib-eye grilled, rubbed with our house seasoning 25

Certified Angus Beef Tenderloin

8oz. grilled tenderloin, rubbed with our house seasoning 28
* add roasted garlic, grilled mushrooms & fresh mozzarella 5

Certified Angus Beef New York Strip

12oz. grilled strip, rubbed with our house seasoning 24

** Add sautéed onions & mushrooms to any of the above steaks for 4

Apple Brie Stuffed Chicken Breast

6oz pan seared chicken breast, stuffed with granny smith apples, brie cheese, drizzled with caramelized onion cherry sauce 17

Spicy Garlic Stuffed Chicken

6oz pan seared chicken breast, roasted mushrooms, fresh basil, garlic, sambal chili paste, infused olive oil, parmesan cheese, 18

Pan Seared Salmon

8oz norwegian salmon, drizzled with apricot curry sauce 18.5

Fish Tacos

seared sea bass, red cabbage slaw, fresh mango salsa, garlic chili cilantro inside of three corn tortillas, your choice of one side 19.5

Seared Ahi Tuna

8oz ahi tuna **SEARED RARE**, drizzled with a lemon zest beurre blanc 19.5

Grouper

10oz florida grouper baked, drizzled with white wine & lemon cream sauce 21

Pan-Fried Pecan Encrusted Walleye

12oz pecan encrusted walleye, drizzled with amaretto cream sauce 24

Pan-Seared Duck

8oz duck breast, pan seared medium, drizzled with blueberry pomegranate reduction 19.5

Groups of 6 or more 20% gratuity will be added

We do not accept personal checks. We proudly accept MC, VISA, AMEX & DISCOVER

There will be a \$1.5 split charge on all sandwiches, salads & pastas & \$5 split charge on all entrees