



## appetizers

*shrimp cocktail . . . . .	15
<i>served with housemade cocktail sauce and lemon garnish</i>	
charcuterie platter for two . . . . .	18
<i>best of European meats and cheeses, served with kalamata olives, marinated mushrooms and german barrel pickles</i>	
fried green tomatoes . . . . .	9
<i>house breaded and served with a creamy roasted red pepper sauce</i>	
*shrimp ceviche . . . . .	12
<i>shrimp, avocado, red onion, tomato, cilantro and lemon juice, served with crostini</i>	
*calamari . . . . .	13
<i>fried calamari served with fresh marinara and lemon</i>	
veggie tray . . . . .	9
<i>cucumber, green pepper, celery, carrots, and crostini served with hummus and spicy feta spread</i>	
crab cakes. . . . .	14
<i>made in house, served with remoulade sauce</i>	

## soups and salads

tomato mozzarella . . . . .	8
<i>sliced tomato, red onion, and mozzarella topped with balsamic glaze, olive oil, and fresh basil</i>	
greek . . . . .	7
<i>large cuts of tomato, red onion, cucumber, and green pepper in a traditional greek dressing topped with feta cheese and kalamata olives</i>	
chop. . . . .	7
<i>romaine, red onion, cucumber, tomato, and housemade garlic croutons tossed in our house dressing, topped with blue cheese crumbles</i>	
caesar. . . . .	7
<i>romaine, parmesan cheese and housemade garlic croutons</i>	
nest wedge . . . . .	9
<i>romaine lettuce served with red onion, cherry tomatoes, bacon, blue cheese dressing topped with smoked blue cheese crumbles</i>	
house. . . . .	6
<i>mixed greens, red onion, cherry tomato, housemade garlic croutons, choice of dressing</i>	
soup of the day . . . . .	6

\*consuming raw or/and undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodbourne illness

Wall art is available for purchase, see a manager if you have any question



## steaks chops seafood

*all steaks are seasoned with salt and pepper, prepared to your liking and brushed with char butter*

filet . . . . .	6 OZ – 24	10 OZ – 38
ribeye . . . . .	14 OZ – 32	
new york strip . . . . .	14 OZ – 30	
t-bone . . . . .	18 OZ – 35	
pork chop . . . . .	16 OZ – 26	
veal chop . . . . .	16 OZ – 30	
chicken . . . . .	19	
<i>two chicken breasts in a portabella mushroom cream sauce</i>		
blackened scallops topped with a citrus relish . . .	25	
*grilled tare salmon brushed with a soy glaze . . .	26	
fish of the day . . . . .	market price	
vegetable plate – choose any 3 sides . . . . .	15	

### add to any entrée

smoked blue cheese crust	5
oscar	10
grilled shrimp	7
crab cake	7
scallops	10
sautéed mushroom and onions	4

## sharable sides 8

steamed asparagus with hollandaise sauce  
sautéed wild mushrooms  
steamed broccolini  
roasted brussels sprouts with honey and bacon  
vegetable blend  
baked potato  
mashed potato

## get out of town

sarma (Balkans) . . . . .18  
*cabbage leaves stuffed with seasoned ground beef and rice, baked in a light tomato sauce, bedded on mashed potatoes and served with vegetable blend*

cevapi (Balkans) . . . . .18  
*traditional minced blend, grilled links served on a Serbian flat bread with chopped onion, red pepper spread and sour cream*

pita of the day (Balkans) . . . . . 6 per piece  
*traditional, not sweet, pastry from Balkans peninsula baked and served warm*

chicken or veal parmigiana (Italy) . . . . .22  
*house breaded, topped with marinara sauce and mozzarella cheese, served with broccolini*

spaghetti meatballs (Italy) . . . . .18  
*Nicole Taylor's homemade spaghetti in a marinara sauce, served with 6 meatballs*

wiener schnitzel (Austria) . . . . .22  
*authentic Vienna style schnitzel on a bed of mixed greens, served with mashed potato*

moussaka (Greek) . . . . .16  
*layers of potato, eggplant, and ground beef topped with a bechamel sauce*

braised lamb shank (Mediterranean) . . . . .28  
*slowly braised in a demi glace, served with mashed potato*