

Dinner Menu

SOUPS & SALADS

Soup of the day | cup 7

House Soup | Smoked Tomato Bisque | cup 7

Wine Country Salad | organic mixed greens | crumbled gorgonzola | figs | candied pecans |
honey balsamic vinaigrette | 10

Caesar Salad | chopped romaine | focaccia croutons | pecorino romano | classic dressing | 10

Maytag Salad | iceberg lettuce wedge | diced red onion | bacon crumbles | diced tomato |
blue cheese crumbles | blue cheese dressing | 10

Baby Spinach Salad | baby spinach | apple | bacon | hardboiled egg | cranberry | candied pecans
| molasses vinaigrette | 10

Watermelon Salad | watermelon | baby arugula | mint | pine nuts | crumbled goat cheese |
orange truffle vinaigrette | 11

STARTERS

Meat Lovers Flatbread | ham | bacon | pepperoni | duck | 16

Margherita Flatbread | marinara sauce | sliced tomatoes | mozzarella | pesto | 12

Molinari Pepperoni Flatbread | marinara sauce | mozzarella | pepperoni | 13

Antipasto Platter | *serves up to 3 people* | artisan cured meats & cheeses | roasted tomatoes |
roasted bell peppers | pickled red onions | olives | mustard | 20

Fried Castelvetrano Olives | semolina flour & buttermilk crusted | meyer lemon dipping aioli | 9

Spinach Artichoke Dip | spinach | cured artichokes | roasted garlic | baguette crostini | 13

Nonna's Meatballs en Sugo | San Marzano tomatoes | basil | reggiano parmesan | grilled bread | 14

Chipotle Honey Glazed Prawns | marinated with tropical fruit salsa | 17

Prawn Cocktail | jumbo prawns | homemade cocktail sauce | 17

Calamari Fritti | calamari | onions | lightly breaded | chipotle aioli | 16

Baked Brie | filo dough | brie | blackberry chipotle relish | crostini | 16

Tuna Tartar | ahi tuna | cucumber | daikon | avocado | cilantro | sesame oil | green onion | siracha |
soy sauce | rice vinegar | sesame seeds | 16

Dinner Menu

CAFÉ FAVORITES

Carbonara | roasted chicken | prosciutto | oven roasted wild mushrooms | poached egg | spinach linguini | 25

Seafood Rigatoni | prawns | salmon | calamari | mussels | saffron-tomato broth | shaved parmesan | 26

Grilled Chicken Breast | tomato basil beurre blanc | saffron rice | sautéed seasonal vegetables | 32

Nonna's Gravy | Bob's grandmother's recipe | porcini mushrooms | meat Bolognese | chef's daily pasta pick | 20 **add Nonna's meatballs (2)** | 6

Jambalaya | prawns | andouille sausage | chicken | sweet peppers | mushrooms | tomatoes | green onion | spicy tomato cream sauce | long grain rice | 22

Chipotle Prawns | sautéed jumbo prawns | spicy chipotle cream sauce | yukon gold mashed potatoes | corn relish | 28

Pan Seared Wild Salmon | crispy stacked potato | haricots verts | sun dried tomatoes | fried onions | 29

Herb Crusted Halibut | tomato basil beurre blanc | saffron rice | sautéed seasonal vegetables | 32

Risotto | roasted garlic | beech mushrooms | parmesan | 14
add chicken | 8 | **salmon** | **prawns** | **tuna** | 12

STEAKS

WE SELECT ONLY MIDWESTERN CORN-FED BEEF | AGED 21 TO 28 DAYS.
CAB | CERTIFIED ANGUS BEEF

Barbecued Beef Ribs | cooked for hours until fork tender | 28

Grilled Center Cut Strip Loin | 12 oz | 34

Dry Aged New York Steak | 12 oz | 28 days | Market Price

Filet Mignon | 7 oz | center cut tenderloin | 36

Rib Eye | 16 oz | bone-in rib eye steak | 40

Porterhouse | 22 oz | porterhouse | 44

ALL STEAK ENTREES SERVED WITH MASHED POTATOES AND SEASONAL VEGETABLES

WE OFFER THE FOLLOWING SAUCES:
BOURDERLAISE | BEARNAISE | JACK DANIELS PEPPERCORN