

**IN LOVING MEMORY**

***CHEF TINA L (WONG) WOODLIFFE***  
***1970-2006***

*The 'Dragonfly' was her dream, which  
lives on in us in all that we do.*

*Grant & Ashlin*

# APPETIZERS

SOUP DU JOUR \$3

CAPRESE BREAD \$8

Italian focaccia bread baked with garlic butter topped with pesto, bruschetta mix, and feta cheese

BAKED SHRIMP VESUVIO \$11

Juicy plump shrimp baked in a garlic cream sauce topped with fresh parmesan and asiago cheese, accompanied by garlic crustinis.

GRILLED PESTO BRIE \$10

Brie cheese basted with pesto sauce, served with sweet pepper salsa and garlic crustinis.

QUESADILLA \$8 (add chicken \$3)

A warm flour tortilla stuffed with cheddar and mozzarella cheese, onions and tomatoes, baked golden, served with a bed of lettuce, sour cream and salsa.

CHICKEN WINGS 1 LB. \$8

Plain, B.b.q., Spicy Thai, Cajun

FRENCH ONION SOUP \$5

GREEK SPANAKOPITA \$6

Phyllo pastry filled with spinach and feta cheese. A Greek delight.

SZECHWAN BEEF SATAY \$8

Skewers of marinated beef lightly grilled and served with Szechwan peanut sauce.

MUSHROOMS NEPTUNE \$12

A mix of succulent lobster and shrimp, sautéed in a garlic cream sauce poured over mushrooms baked with asiago and parmesan cheese.

COCONUT SHRIMP \$8

Plump tiger shrimp battered with sweet coconut, served with Caribbean salsa.

## SALADS

CEASAR SALAD

Small \$5 Large \$7

GREEK SALAD

Kalamata olives, red onion, bell peppers, tomato, Cucumber, feta cheese, crisp lettuce tossed with oregano vinaigrette. Small \$7 Large \$10

CHICKEN TACO SALAD \$9

A crisp flour tortilla bowl filled with mixed greens, mushrooms, onions, black olives, tomatoes, salsa, chicken, topped with cheddar and mozzarella cheese.

CITRUS ALMOND SPINACH \$7

Fresh baby spinach leaves, mandarin oranges, mushrooms, almonds, tossed with raspberry vinaigrette

CALIFORNIA STEAK SALAD \$12

Crisp romaine and mixed field greens, sweet bell peppers, tomato, red onion, seasoned croutons, topped with strips of grilled steak drizzled with herbed vinaigrette.

BABY FIELD GREEN SALAD

Mixed field greens dressed with carrot, cucumber, bell peppers, tomato, onion, drizzled with sun-dried tomato vinaigrette.

Small \$5 Large \$7

SPICY THAI CHICKEN \$9

Mixed field greens, sweet peppers, tomato, carrot, Asian dressing, topped with a grilled Thai chicken breast, garnished with sesame seeds and green onions.

BAKED GOAT CHEESE SALAD \$9

Mixed field greens, roasted red peppers, tomato, drizzled with sun-dried tomato vinaigrette, accompanied by goat cheese baked crustinis.

# SANDWICHES

All sandwiches are accompanied by golden fried chips or soup du Jour. Substitute side Caesar or side baby field salad for \$1

## CLASSIC BURGER \$7

(Add cheese or bacon \$1 ea.)

## VEGETARIAN BURGER \$7

A soy-based burger (made in-house) basted with B.b.q.sauce.

## TUSCAN CLUB \$9

Grilled chicken, pancetta bacon, provolone cheese garnished with lettuce, tomato, pesto mayonnaise, served on a grilled wheat focaccia.

## GRILLED CHICKEN WRAP \$9

Julienne chicken strips, cucumber, diced tomato, onion, mixed field greens, feta cheese, creamy garlic dressing, wrapped in a whole wheat flour tortilla, lightly grilled.

## GRILLED VEGETABLE SANDWICH \$9

Grilled eggplant, roasted red pepper, red onion, tomato, zucchini, portobello mushroom, provolone cheese, spinach, pesto mayonnaise, served on a whole wheat focaccia.

## ONION MUSHROOM SWISS BURGER \$9

Smothered with sautéed onions, mushrooms, and melted Swiss cheese.

## GRILLED CHICKEN BURGER \$8

Breaded chicken breast grilled golden, topped with pesto mayo, served on a Calabrese roll with lettuce and tomato.

## N.Y. CHICKEN PHILLY \$9

Chicken, peppers, onion and mushroom sautéed and baked on a garlic basted Vienna loaf with provolone cheese.

## STACKED HAM & SWISS \$10

Served on a wheat focaccia with lettuce, tomato and pesto mayonnaise.

## ROAST BEEF & CHEDDAR \$10

Juicy roast beef piled high on a focaccia with sautéed onions, peppers, and melted cheddar.

# PASTA

## *A TASTE OF ITALY*

## LINGUINE PRIMAVERA \$9

Mixed vegetables tossed in a garlic cream pesto sauce.

(Add chicken \$3 Add shrimp \$5)

## SEAFOOD PORTIFINO \$14

Lobster, shrimp, scallops, simmered with bell peppers, onions, tomatoes, basil, garlic, tossed in a pesto marinara sauce with fettuccine pasta.

## CHICKEN & MUSHROOM PENNE \$12

Chicken, portobello mushrooms, sun-dried tomato, basil, garlic, goat cheese, pesto, tossed with extra virgin olive oil.

## CHEESE CAPPELLETTI \$10

Romanello and ricotta cheese stuffed pasta tossed in a marinara cream sauce.

## CHICKEN TETRAZINI \$12

Chicken, mushrooms, tomato, onion, garlic, linguine pasta, tossed in a garlic cream sauce.

## SAUSAGE & PEPPER RUSTICA \$12

Spicy Italian sausage, peppers, onion, tomato, garlic, basil, penne pasta tossed in a spicy marinara sauce.

## EGGPLANT MANICOTTI \$12

Spinach, onion, garlic and feta cheese sautéed and stacked between grilled eggplant, topped with marinara sauce, provolone and parmesan cheese. Served with fettuccine alfredo and asparagus.

**FETTUCCHINE CARBONARA**      \$10  
Pancetta bacon and onions simmered in our portobello mushroom cream sauce tossed with fettuccine pasta.

**CASHEW CHICKEN STIR-FRY**      \$13  
Chicken, mixed vegetables, simmered in an Oriental stir-fry sauce served over Asian egg noodles and garnished with cashews and green onions.

**CAJUN STYLE JAMBALYA**      \$14  
Shrimp, chicken, spicy sausage, onions, bell peppers, celery, tomato, simmered in a Cajun Creole sauce tossed with rice pilaf.

**PENNE MEDITERRANEAN**      \$9  
Olives, zucchini, onion, tomato, bell peppers, spinach, fresh basil, garlic, feta cheese simmered in a herb marinara sauce.

**SPICY BEEF STIR-FRY**      \$14  
Strips of grilled steak, mixed vegetables, chilies, simmered in a spicy Thai sauce served on a bed of Asian egg noodles, garnished with sesame seeds and onions.

## **ENTREES**

All entrees are served with vegetable and choice of potato, wild rice pilaf, or pasta, (linguine marinara or fettuccine alfredo)

### **BEEF, PORK & LAMB**

**SAUTEED LIVER & ONIONS**      \$12  
Tender beef liver simmered in a red wine cabernet sauce dressed with sautéed onions.

**GREEK SOUVLAKI**      \$14  
Skewers of marinated pork, served with tzatziki sauce.

**FRENCHED VEAL RACK**      \$21  
A seven bone rack of tender frenched veal roasted and drizzled with Marsala mushroom sauce.

**PINEAPPLE CURRY PORK CHOPS**      \$14  
Juicy pork chops grilled and dressed with a pineapple curry sauce.

**SIDE RIBS**      \$16  
Slow cooked marinated pork side ribs, basted with hickory smoked B.b.q. sauce, served with a side of coleslaw.

**LAMB CHOPS**      \$16  
Grilled lamb chops served with mint sauce.

**BEEF POT ROAST**      \$14  
Tender, juicy beef pot roast, seasoned and slow cooked to perfection, drizzled with au jus gravy.

**NEW YORK STRIPLAIN (10oz.)**      \$17  
AAA grade New York striploin seasoned and grilled to perfection. Enhanced with peppercorn brandy sauce accompanied by sautéed garlic mushrooms and asparagus spears.

## CHICKEN

### CRANBERRY CITRUS CHICKEN

\$14

Grilled chicken breasts simmered in a cranberry citrus sauce.

### CHICKEN BALANTINE

\$14

Stuffed with long-grain wild rice and herbs, dressed with a zesty orange ginger glaze.

### CHICKEN MARSALA

\$14

Grilled chicken breasts topped with a marsala mushroom sauce.

### CHICKEN PARMESAN

\$14

Lightly breaded chicken breast, grilled golden, topped with a herb marinara sauce and baked with Swiss and parmesan cheese.

### CHICKEN ITALIANO

\$15

Grilled chicken breasts topped with herbed marinara sauce, sautéed onions, sweet bell peppers, mushrooms, and baked with cheddar and mozzarella cheese.

## FISH

### GRILLED ATLANTIC SALMON

\$15

An 8 ounce Atlantic sterling salmon grilled and topped with cucumber dill sauce.

### BASA WHITEFISH (RIVER COBBLER)

\$13

A mild, delicate flavored whitefish filet dressed with spinach cream sauce.

### TORTILLA CRUSTED TILAPIA with CHIPOTLE LIME

\$13

Taiwan whitefish filet herb crusted and baked golden. A mildly spicy treat.

### GRILLED SWORDFISH with TROPICAL FRUIT SALSA

\$15

An 8 ounce grilled swordfish topped with tropical fruit salsa, a seafood lover's delight.

### ENGLISH STYLE FISH & CHIPS

Lightly battered haddock filets fried golden, accompanied with coleslaw and tartar sauce.

1 pc. \$8

2pc. \$11

## SIDES

<u>Baked potato</u>	\$2.5	<u>Gravy</u>	\$.5
<u>Garlic mashed potato</u>	\$2.5	<u>Day vegetables</u>	\$2.5
<u>Wild rice pilaf</u>	\$2.5	<u>Garlic mushrooms</u>	\$3
<u>French fries</u>	small \$3 large \$5	<u>Baked Parmesan loaf</u>	\$2.5

## BEVERAGES

<u>Coffee (Citavo fine blend)</u>	\$1.25	<u>Soft Drinks</u>	\$1.5
House blend, decaffeinated		Pepsi, Diet Pepsi	
<u>Tea</u>		Ginger ale, Sprite	
Orange pekoe	\$1.25	Orange, Root beer	
Herbal and flavored	\$1.50	<u>Ice Tea &amp; Lemonade</u>	\$1.75
<u>Hot Chocolate (Citavo)</u>	\$2.25	<u>Water</u>	
<u>Hot Apple Cider</u>	\$2.25	Pure Spring Water	\$1.5
<u>Juice (100 % from concentrate)</u>	\$2.00	Perrier	\$1.5
Apple, Orange, Cranberry, Tomato		<u>Milkshakes</u>	\$3.00
<u>Milk (2%)</u>	\$2.00	Butterscotch	
White, chocolate		Chocolate	
		Strawberry	
		Vanilla	

### NON-ALCOHOLIC WINE & BEER

#### DE-ALCOHOLIZED GERMAN WINES

CARL JUNG - WHITE	GLASS \$3.50	BOTTLE \$13
CARL JUNG - RED	GLASS \$3.5	BOTTLE \$13

#### DE-ALCOHOLIZED BEER

<u>Fully brewed .5 % premium</u>	
O'DOULS	\$2.75
O'DOULS (DARK)	\$2.75