



STARTERS

- Classic Caesar Salad: House Made Dressing, Croutons, Shaved Parmesan, Honey Gem Lettuce \$10~serves 2
- Parmesan Dip & Crostini, Tapenade & Crostini OR Sun Dried Tomato Pesto-Goat Cheese & Crostini \$15
- Chef's Choice Charcuterie & Artisan Cheese Platter with Crackers, Seasonal Jam & Cornichons \$20 ~ serves 4
-

ENTREES

- Olives Mediterranean Chopped Salad: Chickpeas, Olives, Scallions, Feta, Tomatoes, Cucumbers,
Red Wine Vinaigrette 17
- Add Grilled Chicken 6
- Add Grilled Salmon 8
- Lemon Caper Salmon: Roasted Salmon, Dill & Caper Lemon Sauce, Garlic Roasted Fingerlings
and Lemon-Shallot Infused Broccolini 25
- Sesame Crusted Ahi Tuna & Soba Noodle Salad: Cucumbers, Scallions, Peppers, Wakame Seaweed
Ginger-Lime Dressing 22
- Grilled Southwest-Style Flat Iron Steak with Cilantro Mojo Sauce, Roasted Spiced Sweet Potatoes
& Cumin-Scented Black Bean Salad 25
- Parmesan Crusted Chicken Breast with Garlic Roasted Fingerlings and Lemon-Shallot Infused
Broccolini 24
- Grilled Adobo-Marinaded Chicken Breast with Roasted Spiced Sweet Potatoes, Cumin-Scented
Black Bean Salad & Cilantro Mojo Sauce 24
- Fall Quinoa Salad: Roasted Pumpkin, Marinated Kale, Dried Cranberries, Toasted Walnuts,
Shaved Celery, Cider Vinaigrette 18

All entrees are served with Seasonal Trifle



SANDWICH BOXES \$17

Smoked Turkey & Brie with Lettuce and Tomato

Roast Beef with Caramelized Onions, Arugula and Herb Aioli

Grilled Chicken & Goat Cheese with Mixed Greens

Caprese: Fresh Mozzarella, Tomato, Basil, Parmesan Spread

All boxes include mixed green salad w/balsamic dressing and Seasonal Trifle

POPS Series

December 22nd: Holiday POPS

February 16th: Tango Caliente

March 23rd: Faith: A Tribute To The Music of George Michaels

May 4th: Cirque Musica Presents: "Heroes & Villains"