

Specials

Virginia Spots - broiled English style with lemon butter cream sauce, served with starch, vegetable and a tossed salad	\$12.95
Grilled Chicken Salad - grilled chicken breast atop garden greens with fries, shredded cheeses, assorted garnishes and your choice of dressing, served with a cup of soup	\$12.50
Saute Boneless Chicken Breast - topped with brie cheese and fig & bacon preserves, served with starch, vegetable and a tossed salad	\$12.95
Pan Seared Salmon Filets - with garlic roasted cherry tomatoes and lemon caper cream sauce, served with starch, vegetable and a tossed salad	\$13.95
Cajun Vegetable Burger Lite Bite - served with rice pilaf, sliced tomatoes, cucumber vinaigrette and a cup of soup	\$12.50
Grilled 8 oz. Center Cut Strip - with portabella mushrooms and tangy oriental bbq sauce, served with starch, vegetable and a tossed salad	\$13.95
Porchetta - smoked pork loin wrapped in pancetta bacon and topped with sweet -n- spicy Thai chili sauce, served with starch, vegetable and a tossed salad	\$13.95

Entrées

Char Grilled Ahi Tuna*

drizzled with spicy plum sauce,
served with starch, vegetable and a tossed salad \$13.95

8 oz. Center Cut Ribeye Steak*

with tomato basil bruschetta and melted goat cheese crumbles,
served with starch, vegetable and a tossed salad \$13.95

Farfalle Portabella

thick sliced steak portabella with garlic, olive oil, basil pesto and marinara sauce
served with a tossed salad \$12.95

Chicken Rubino

saute boneless breast, topped with artichoke and asiago spread with melted provolone,
served with starch, vegetable and a tossed salad \$12.95

Sandwiches

Served with lettuce, tomato, pickle and pasta primavera

Capicola Burger*

8 oz. ground sirloin, grilled to your liking and topped with capicola ham, provolone and bacon jam
on an onion kaiser \$12.95

Grilled Fresh Salmon Filets

on a grilled brioche roll with sweet -n- spicy thai chili mayo and pickled ginger \$13.95

Chicken Fresca

chicken breast with fresh roma tomatoes, basil pesto and melted provolone, served open faced on garlic toast,
drizzled with balsamic vinegar glaze \$12.95

Salads

Caribbean Jerk Shrimp

fresh hand cut pineapple, mandarin oranges, diced red & green peppers, red onion and sesame seeds with your choice of
dressing, *may we recommend our mango lime vinaigrette* \$12.95

Steak Caprese

julienne ribeye steak, parmesan crisps, ripe tomatoes, buffalo mozzarella, red onion rings and black olives,
drizzled with basil pesto with your choice of dressing \$12.95

Turkey Continental

shredded roast turkey, bacon, dry bleu cheese crumbles, candied walnuts and hard cooked egg,
with assorted garnishes and your choice of dressing \$12.95

Soup of the Day

Cup.....\$2.25 Bowl.....\$3.95

Manhattan Sea Chowder
or
Vegetable au Gratin

\$3.25

Vanilla Ice Cream
Strawberry Ice Cream
Butter Pecan Ice Cream
Raspberry Gelato

Tossed Side Salad

\$2.95

Dressings

Balsamic Vinaigrette, Bleu Cheese, Caesar, French,
Honey Mustard, Italian, Ranch, Sesame Vinaigrette,
Thousand Island, Vidalia Onion

\$4.75

Oreo Dream Bar
Coconut Meltaway with IC
Triple Chocolate Mousse Cake
Carrot Cake

**Consuming raw or undercooked meats, seafood, eggs, or poultry products may increase your risk of food borne illness*

Bus Rapid Transit System Presentation
September 13, 2017

UPCOMING EVENTS

International Water Conference®
Orlando, FL
November 12-16, 2017

PDH Boot Camp
August 24, 2017