



*A Food Experience with an Imaginative Menu that is Simply Delicious*

Join us for a unique dining experience with menu offerings based on seasonal items  
Service available select days/evenings with advanced reservations for parties of four or more

**\*\*Our goal is to make your private party with us an exceptional experience. We are able to offer a very unique atmosphere and setting for that special occasion. Please understand this requires menu choices to be pre-fixed meaning the main course needs to be the same for everyone.\*\***

All meals include your choice of one drink: Lemonade, Ice or Hot Tea or Coffee. You are welcome to bring your own libations; we have wine glasses and cork screws for you to use.

*18% Gratuity will be added to parties of 6 or more.*

STARTERS	ADD ONS
<p><i>Starters will serve 2 – 4 persons.</i></p> <p>Cheesy Stuffed Mushrooms \$9            Roasted red pepper and garlic hummus Served with pita chips \$7            European Cheese Board w/homemade flatbread crackers \$14            Pear, Apple Butter and Goat Cheese Bruschetta \$9</p>	<p>Add a salad, soup or soup/salad combo to any entrée or pasta for \$4.</p> <p><b>Salad:</b> Mixed Greens, Spinach or Caesar  <b>Seasonal Soup:</b> Inquire for seasonal soup options</p>

DESSERTS

Desserts are all homemade from scratch to order so they must be the same dessert for everyone unless noted

**Individual Servings Available (Limit 2 Choices):**

- Seasonal Fruit Filled Crepes | Strawberry Cheesecake Parfait \$4
- Chocolate Trifle \$4
- Frozen Treat of the week (inquire for flavors) \$2.25

**For Parties of 6 or more:**

- Apple or Pear Upside-Down Cake | Grape Wine Cake \$4/serving
- Seasonal Cheesecake | Dark Chocolate Cake (GF) \$ 5/serving
- Homemade Ice Cream available by request for an additional \$2/serving

HOMEMADE PASTA

Pasta is fresh and made from scratch. Dishes are served with a side of Garlic toast.

Tagliatelle with prosciutto and asparagus in a rich, nutty cheese cream sauce & sage \$16

Broccoli and Ricotta Cannelloni in a tomato sauce topped with pine nuts \$16  
Add Chicken \$5

## INDIVIDUAL GRILLED PIZZA

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Homemade mixed white/wheat crust rolled thin and grilled crisp. Oven Baked gluten free crust available for an additional \$2. *When making pizza choices, different pizza types may be ordered.*

<u>Favorites - \$16</u>	<u>Specialty - \$18</u>
Homemade herbed garlic red pizza sauce fresh grated parmesan cheese and fresh mozzarella.  <b>Classic Meat</b> - Ground Beef, Canadian bacon, onion & green pepper <b>Healthy Pepperoni</b> - Turkey pepperoni, red onion and peppercini's <b>Veggie</b> – Seasoned sautéed veggies on hand	<b>Chicken Sausage and white sauce</b> - Sautéed Asiago Cheese & Spinach Chicken Sausage atop a white roasted garlic & feta sauce, spinach, caramelized onion, Asiago & mozzarella cheese.  <b>Thai Chicken w/peanut sauce</b> – A spicy peanut sauce, chicken and crispy red pepper, scallions & carrots, peanuts, cilantro and lime.

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## OUR SEASONAL FAVORITES

### **Quinoa and Vegetable Stir Fry**

Healthy and hearty quinoa served with seasonal vegetable stir fry and fresh herbs. \$14  
\*\*Curried version available

### **Mexican Chipotle Mushroom**

Broiled meaty portabella mushroom over a hill of garden vegetables, black beans and dirty rice \$15.  
Substitute Chicken (\$17) Shrimp (\$18) \*Spice adjustable

### **Grilled Pork Tenderloin**

with fruit chutney, roasted sweet potatoes and seasonal vegetables \$17

### **Pork Modenese**

Thick Iowa Pork Chops are sautéed in garlic, white wine and herbs with fresh mushrooms and onions, served with mashed potatoes and seasonal vegetables \$18

### **Honey Lime Chicken**

Chicken cutlets marinated in honey, lime and herbs then flame grilled to a juicy perfection.  
Served with roasted potatoes and seasonal vegetables. \$17

### **Grilled Parmesan Chicken**

Chicken breast grilled and topped with homemade marinara sauce, mozzarella cheese served over homemade pasta \$18

### **Ricotta Meatballs over Garlic Mashed Potatoes**

Our favorite meatballs flavored with marinara sauce settled atop creamy garlic mashed potatoes \$18

### **Flat Iron Steak**

Flat Iron topped with red wine reduction and blue cheese, hasselback potatoes and vegetables \$20

### **Grilled Beef Flank Steak**

Balsamic Marinated, grilled, topped with herbed garlic butter, herbed roasted potatoes and vegetable \$20