



SPECIALS

Cajun Crab Cake

Served with a grilled corn relish and a spicy mustard remoulade sauce – 5

White Chicken Chili

Garnished with seasoned crackers, Monterey jack cheese, and parsley – 6 bowl, 4 with entrée

Shrimp and Mushroom Provençal

Sautéed shrimp, black mussels, black olives, artichoke hearts and sundried tomatoes in a white wine butter broth garnished with walnuts and feta cheese - 11

Tournedos of Beef

Served with a wild mushroom twice baked potato and fresh asparagus - 34

APPETIZERS

Blue Cheese Kabobs – Twin beef and mushroom kabobs grilled and then topped with a melting of our blue cheese sauce – 13

Crisp Pork Potstickers – Served with a Thai peanut sauce, wok-fired vegetables then garnished with crisp won ton strips – 10

Santa Fe Wraps - Spinach, corn, roasted red peppers, and southwestern cheese stuffed in toasted won tons. Served with red pepper mayo and salsa – 11

Chicken Drumsticks – Served with a side of hot sauce – 11

Creamy Spinach and Artichoke Dip – Served with roasted garlic and Parmesan crostinis – 11

SALADS

House Greens – Mixed field greens tossed with Roma tomatoes, shallots, mozzarella cheese, thyme croutons, and house balsamic vinaigrette - large 7, small – 5

Baby Greens and Apple Salad – Mixed greens tossed with an apple cider vinaigrette with sliced granny smith apples, pecans, and blue cheese crumbles then topped with crispy onion straws – large 7, small – 5

Caesar – Romaine lettuce tossed with a Caesar dressing, shredded parmesan cheese and house made thyme croutons – large 7, small – 5

Greek – Romaine lettuce tossed with red onions, tomatoes, and kalamata olives in a red wine oregano vinaigrette then topped with feta cheese – large 7, small – 5

Goat Cheese – Panko breadcrumb and herb encrusted goat cheese tokens served with mixed greens tossed with spiced walnuts, poached pears, and dried cranberries in white balsamic vinaigrette. Garnished with a cracked pepper and sea-salt cracker – 8

Oriental Chicken Salad – Mixed greens, Napa cabbage, cashews, julienned red peppers, and carrots tossed with sesame ginger vinaigrette and topped with hoisin glazed chicken breast and garnished with crisp rice noodles – 12⁵⁰, substitute with salmon – 16⁵⁰

ENTREES

Small salads can be added for \$5

Filet Mignon – Served a blue cheese gratin and sautéed spinach – **30**

Aunt Jayne's Chicken – Lightly blackened grilled chicken breast served with Yukon gold and sage smashed potatoes and green beans. Topped with crisp onion straws – **19**

Grilled Chicken Pasta – Herb marinated grilled chicken breast served over angel hair pasta tossed with crisp bacon, ham, peas, mushrooms, and fresh herbs finished in a light chardonnay garlic cream sauce and topped with parmesan cheese – **19**

Pork Chop – Pan seared bone-in pork chop served over roasted fingerling potatoes tossed with caramelized onions, Andouille sausage and Brussels sprouts and then drizzled with a cranberry BBQ sauce and smoked tomato infused olive oil – **24**

Oven Roasted Half Duck – Lightly smoked and roasted half duck served with a savoy cabbage and bacon potato puree in a light natural jus with fresh asparagus – **28**

Panko and Sesame Encrusted Salmon – Served over a bed of basmati and wild rice pilaf with a spicy peanut sauce – **25**

Peppercorn Encrusted Ahi Tuna – Sashimi grade yellow fin tuna lightly dusted with cracked peppercorns served over soba noodles and an Asian vegetable salad tossed with soy-ginger vinaigrette and garnished with wasabi aioli and crisp rice noodles- **25**

Pan Seared Scallops and Shrimp – Served with a risotto made blistered cherry tomatoes, roasted artichoke hearts, braised leeks with a saffron aioli then garnished with parmesan cheese and fresh parsley – **28**

Mushroom Ravioli – Over a roasted garlic alfredo sauce with flash fried spinach and garnished with crisp parmesan crumbles – **18**

Black Bean Cakes -Served over a southwestern cilantro and roasted red pepper sauce with house made guacamole, fire roasted corn relish, drizzled with chipotle sour cream and garnished with tempura battered avocado slices and a crisp tortilla strip – **18**

Broadway Burger – 100% Angus beef, grilled and served with the works on an onion Kaiser roll with shoestring French fries - **11**
With American, pepper jack, cheddar, provolone cheese – **12**, or blue cheese sauce – **15**

Pork Tenderloin Sandwich – Panko encrusted pork tenderloin served on an onion Kaiser roll with lettuce, tomato and onion with a side of horseradish-barbecue sauce – **11**

SIDES

Blue Cheese Potato – Our famous potato gratin - **5**

Bob Fries – Truffled hand cut steak fries topped with parmesan cheese – **8⁵⁰**

Blue Cheese Sauce – To pour over your steaks... or whatever! – **4**

Smashed Potatoes – **4**

KIDS

Toasted Ravioli – **8**

Chicken Strips – Served with French fries – **8**

Spaghetti (*with marinara sauce*) or **Buttered Noodles** – **8**

DESSERTS

Raspberry Sorbet – Served with a chocolate michelletes cookie – **6**

Warm Goopy Butter Cake – With a graham cracker crust served with a warm toffee sauce, vanilla bean ice cream, Chantilly cream, and a michelletes cookie – **9**

White Chocolate and Walnut Bread Pudding –Served with a toffee sauce, vanilla bean ice cream, Chantilly cream and a michelletes cookie - **9**