

DINNER MENU

APPETIZERS

Chef's Fresh Soup of The Day

Cup 3.25

Bowl 4.25

Mulligan's French Onion Soup8.00

Caramelized onions simmered in a rich sherry broth, topped with toasted croutons, provolone, swiss and parmesan cheese.

Pacific Crab Cakes (3)14.50

Pan seared jumbo lump crab cakes served with a trio of Asian sauces and garnished with wild greens

****Michael's Hot Peppers12.00**

Pan sautéed hot peppers stuffed with a blend of cheese, herbs & bread crumbs over sweet & sour cabbage

****Stuffed Portobello Mushroom11.00**

Oven roasted portobello mushrooms, stuffed with red bell peppers, gorgonzola cheese & panko crumbs, balsamic drizzle, arugula garnish

Italian Meatballs (3)10.00

Chef Michael's homemade meatballs, a pool of red sauce & asiago cheese

Baked Crab, Brie & Artichoke Dip13.50

A delicate combination of crab, brie and artichoke gratinee, served with pita points.

**** Caponatina9.00**

A vibrant mixture of eggplant, onions, celery, olives, tomatoes, capers and basil, served with bruschetta toast.

SALADS

Salad Dressings

Balsamic Vinaigrette, California Vinaigrette, Maple Vinaigrette, Ranch, Blue Cheese, Honey Mustard, Creamy Poppy seed

House 4.50

Mixed greens, grape tomatoes, cucumbers & garbanzo beans

House Caesar Small 5.50 Large 12.00

Romaine lettuce, house made Caesar dressing, croutons

****Goat Cheese & Beet14.00**

Oven roasted beets, arugula, walnuts, oranges, goat cheese, California vinaigrette

Add chicken 3.00 Add shrimp 6.00

Pecan Salad17.00

Pecan crusted chicken breast, sautéed apples, mixed greens, gorgonzola cheese, maple vinaigrette dressing

Greek Salad17.00

Grilled Chicken, tomatoes, feta cheese, Kalamata olives, red onion, pepperoncini, mixed greens, balsamic vinaigrette

Italian Pizza & Flat Breads, Fingers

Traditional Pizza 13.50
House made red sauce, mozzarella, Margherita pepperoni

*****Eggplant & Mushroom Flatbread 13.50**
Grilled eggplant, medley of mushrooms, black olives, arugula pesto,
asparagus, goat cheese

The Farmhouse 13.50
Applewood smoked bacon, medley of mushrooms, caramelized onions,
roasted red peppers, fresh mozzarella, our robust pizza sauce

Chicken Fingers 13.50
Choice of plain, BBQ, Buffalo Style (Hot, Medium, Mild) blue cheese,
carrots & celery, French fries

Sandwiches & Burgers
(Served with House Cut Fries)

Charlie The Butcher Roast Beef..... 15.00
Dipped in aujus, served on a Kimmelwick roll or plain roll

Banana Pepper Chicken 15.00
Grilled chicken breast, stuffed banana pepper, fresh mozzarella & Bourbon BBQ sauce

Bistro Burger..... 15.00
8 oz burger topped with a spicy bourbon bacon jam, Gouda cheese, lettuce, tomato

Chicken or Beef Wellington..... 15.00
8 oz burger or chicken breast with caramelized onions, roasted mushrooms,
bleu cheese crumbles

- Salmon Crust24.00**
 Horseradish crusted salmon fillet, crispy spinach, roasted asparagus
- Capellini D'Angelo23.00**
 Shrimp sautéed in olive oil, garlic, and basil, finished in a marinara sauce over fresh angel hair pasta
- 12 oz Strip Steak & Crab Cake34.00**
 Center cut 12 oz strip steak grilled to your liking, topped with one of our crab cakes,
- Jack Daniels Glazed Flat Iron Steak.....24.00**
 Charbroiled marinated flat iron steak, basted with a whiskey glaze
- Lobster Ravioli22.00**
 Ravioli stuffed with tender lobster and romano cheese, finished with a tomato vodka sauce
- Gorgonzola Chicken.....21.00**
 Charbroiled chicken breast julienned over penne pasta with a gorgonzola cream sauce and sweet peas
- Pasta & Meatballs 17.00**
 Chef Greco's homemade red sauce and meatballs (2) over your choice of Spaghetti or Penne
- Chicken Parmigiana21.00**
 Chicken cutlet breaded, pan fried finished with our red sauce and a blend of cheese, served with spaghetti or penne pasta
- **Butternut Squash Ravioli..... 19.00**
 Roasted butternut squash, ricotta & parmesan cheese, finished with maple cream sauce
- **Eggplant Rollatini 19.00**
 A decadent dish with grilled eggplant stuffed with ricotta cheese escarole & spinach, topped with a marinara sauce, grilled zucchini
- Michael's Chicken Pot Pie..... 18.00**
 Chicken with fresh vegetables, in a seasoned cream sauce, with a flaky pastry crust
(Pot pie takes minimum of 20 minutes to cook)
- Beef Burgundy20.00**
 Tenderloin tips simmered in a mushroom burgundy demi sauce, served over egg noodles

****Vegetarian Menu Selection
 Gluten Pasta Available Upon Request**

SEPTEMBER 2018