

DINNER MENU

APPETIZERS

Chef's Fresh Soup of The Day

Cup 3.25

Bowl 4.25

Mulligan's French Onion Soup 7.50

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

Pacific Crab Cakes (3) 13.95

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

Bijou Nacho's..... 10.00

Flour and Corn tortilla chips, Cheddar/Jack cheese, salsa, guacamole, sour cream, black olives, shredded lettuce

Add Chicken or Ground Beef ... **3.00**

****Michael's Hot Peppers..... 11.00**

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

****Stuffed Portobello Mushroom 9.00**

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

Italian Meatballs (3) 9.00

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

Baked Crab, Brie & Artichoke Dip..... 13.00

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

Chicken Fingers 12.50

Choice of plain, BBQ, Buffalo Style (Hot, Medium, Mild) blue cheese, carrots & celery

SALADS

Salad Dressings

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

House 4.00

House Caesar

Small 5.00

Large 12.00

****Goat Cheese & Beet..... 13.00**

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

****Strawberry Avocado Spinach Salad 13.00**

Strawberries, spinach, avocados, red onion, feta cheese, slivered almonds, creamy poppy
seed dressing

Add chicken 3.00

Add shrimp 5.00

Greek Salad..... 16.00

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

Chicken Club Cobb..... 16.00

Grilled chicken, romaine lettuce, apple wood smoked bacon, gorgonzola cheese,
grape tomatoes, and hardboiled egg, tossed in California vinaigrette,
topped with avocado

Italian Pizza & Flat Breads

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, goat cheese

Buffalo Chicken Flatbread 13.50

Grilled chicken tossed in hot sauce, mozzarella & Gorgonzola cheese, tomatoes,
scallions

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

BBQ Burger 15.00

8 oz burger basted with Bourbon BBQ sauce, sharp cheddar, Applewood bacon,
lettuce, tomato

Chicken or Beef Wellington 14.00

8 oz burger or chicken breast with caramelized onions, roasted mushrooms, bleu
cheese crumbles

ENTRÉE'S

- Salmon Crust.....24.00**
 Horseradish crusted salmon fillet, crispy spinach, roasted asparagus
- Strip Steak.....30.00**
 12 oz strip steak grilled to your liking, finished with a pomegranate glaze
- Pork Tenderloin22.00**
 Caribbean herbed crusted pork tenderloin, pineapple salsa
- Gorgonzola Chicken20.00**
 Charbroiled chicken breast julienned over penne pasta with a gorgonzola cream sauce & sweet peas
- Pasta & Meatballs 17.00**
 Chef Greco's homemade red sauce and meatballs (2) over your choice of Spaghetti or Penne
- Chicken Parmigiana..... 19.00**
 Chicken cutlet breaded, pan fried finished with our red sauce and a blend of cheese, served with spaghetti or penne pasta
- Lobster Ravioli..... 21.00**
 Ravioli stuffed with tender lobster and romano cheese, finished with a tomato vodka sauce
- Jack Daniels Glazed Flat Iron Steak24.00**
 Charbroiled marinated flat iron steak, basted with a whiskey glaze
- **Asparagus Ravioli 18.00**
 House made ravioli, stuffed with asparagus, sweet peas & ricotta, placed in twin pools of marinara and white pesto cream
- **Eggplant Rollatini 18.00**
 A decadent dish with grilled eggplant stuffed with ricotta cheese & spinach, topped with a marinara sauce, daily vegetable dujour

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

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