

# 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 Tenderloin .....22.00**  
 Caribbean herbed crusted pork tenderloin, pineapple salsa
- Gorgonzola Chicken .....20.00**  
 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 Steak .....24.00**  
 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**

**June 2018**