

DINNER MENU FALL 2017

APPETIZERS

Chef's Fresh Soup of The Day

Cup 3.25

Bowl 4.50

Mulligan's French Onion Soup 7.25

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

Pacific Crab Cakes (3) 13.00

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

****Michael's Hot Peppers..... 9.00**

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

TRY A COMBO PLATE WITH ONE HOT PEPPER & TWO MEATBALLS 9.00

**** Caponatina 8.00**

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

****Stuffed Portobello Mushroom 8.00**

Stuffed with spinach, fresh mozzarella, roasted red peppers, balsamic drizzle

Italian Meatballs (3)..... 8.00

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

Baked Crab, Brie & Artichoke Dip..... 12.00

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

SALADS

Salad Dressings

Balsamic Vinaigrette, California Vinaigrette, Maple Vinaigrette,
Ranch, Blue Cheese, Honey Mustard

House 4.00

House Caesar 5.00

Pecan Crusted Chicken 14.00

Crusted chicken, gorgonzola, mixed greens, grape tomatoes with honey mustard vinaigrette

****Goat Cheese & Beef..... 12.00**

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

Add chicken **2.00** Add shrimp **4.00**

California Chopped Salad..... 12.00

Chopped romaine, mozzarella, garbanzo beans, salami, bell peppers,
California vinaigrette dressing

Add chicken **2.00** Add shrimp **4.00**

Greek Salad..... 14.00

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

Italian Pizza & Flat Breads

Traditional Pizza 13.00
House made red sauce, mozzarella, Margherita pepperoni

*****Eggplant & Mushroom Flatbread..... 13.00**
Grilled eggplant, medley of mushrooms, black olives, arugula pesto, goat cheese

Buffalo Chicken Flatbread 13.00
Grilled chicken tossed in hot sauce, mozzarella & Gorgonzola cheese, tomatoes, scallions

Sandwiches & Burgers (Served with House Cut Fries)

Charlie The Butcher Roast Beef 13.00
Dipped in a jus, served on a Kimmelwick roll or plain roll

Banana Pepper Chicken 13.00
Grilled chicken breast, stuffed banana pepper, fresh mozzarella & Bourbon BBQ sauce

Chicken Sausage..... 13.00
Chicken sausage, sautéed spinach & mozzarella cheese

BBQ Burger 13.00
8 oz. burger basted with Bourbon BBQ sauce, sharp cheddar, applewood bacon, lettuce, tomato

Wellington Burger 13.00
8 oz. burger with caramelized onions, roasted mushrooms, bleu cheese crumbles

Chicken Fingers 12.50
Choice of plain, BBQ, Buffalo Style (Hot, Medium, Mild) blue cheese, carrots & celery, Side of Fries

ENTRÉE'S

Chorizo Sausage & Shrimp Pasta 23.00

Chorizo sausage, shrimp, sundried tomatoes, shiitake mushrooms, roasted red peppers & asparagus tossed with a light white wine sauce over fettuccine pasta.

Charmoula Strip Steak..... 28.00

Moroccan marinated 12 oz strip steak grilled to your liking, finished with a pomegranate glaze

Jack Daniels Glazed Flat Iron Steak 23.00

Charbroiled marinated flat iron steak, basted with a whisky glaze, sweet potato frites

Salmon Crust..... 23.00

Horseradish crusted salmon fillet, crispy spinach, roasted asparagus

Gorgonzola Chicken 19.00

Charbroiled chicken breast julienned over penne pasta with a gorgonzola cream sauce & sweet peas

Chicken Caprese 19.00

Pan sautéed stuffed chicken breast with sundried tomatoes, basil, fresh mozzarella, over a warm farro & orzo salad, drizzled with balsamic reduction

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..... 19.00

Ravioli stuffed with tender lobster and romano cheese, finished with a tomato vodka sauce

Pasta & Meatballs 15.00

Chef Greco's homemade red sauce, over your choice of pasta
Spaghetti or Penne

****Asparagus Ravioli 17.00**

House made ravioli, stuffed with asparagus, sweet peas & ricotta, placed in twin pools of marinara and white pesto cream

****Pasta Caponatina 16.00**

Eggplant Caponatina tossed in olive oil, garlic, spaghetti, asiago cheese,

****Eggplant Rollatini 16.00**

A decadent dish with grilled eggplant stuffed with ricotta cheese & spinach, topped with a marinara sauce

Michael's Chicken Pot Pie 17.00

Chicken with fresh vegetables, in a seasoned cream sauce, with a flaky pastry crust
(Pot pie takes 20 minutes to cook)

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