

## SOUPS

- Broccoli Soup** – Broccoli and Potatoes are pureed together along with parmesan cheese in this tasty soup 5
- Light Potato and Leek Soup** – This is a non-dairy based version of the French classic Potato and Leek with an Asian twist. 5
- Soup du Jour** – One of our soups made in house from fresh ingredients. 5

## SALADS

- House Caesar with Lemon-Pepper Chicken** – Fresh cut Romaine Lettuce, Caesar Dressing made in house, and a Grilled Lemon-Pepper Chicken Breast 14
- Grilled Tuna** – A blend of Spring Mix, shaved Carrots and sliced tomato, with a Grilled Tuna Steak cook to medium-rare and Mango Vinaigrette 14
- 8 oz. Sirloin** – A Sirloin Steak cooked to temperature served with Romaine Lettuce, celery, sliced apple, walnuts, and your choice of dressing Italian, Bleu Cheese, or Ranch 14

## DESSERTS

- Tiramisu** – An Italian layered light “cheesecake style” dessert with Espresso and Ladyfingers 6
- Homemade Ice Cream** – Vanilla Bean Ice Cream topped with: Strawberry Sauce or Chocolate Bourbon Espresso 5
- Cheesecake** – Our light cheesecake made in house and topped with: Strawberry Sauce or Chocolate Bourbon Espresso 6
- Sacher Torte** – (Zah-ker) – A classic Austrian dessert made from Chocolate Cake, Apricot Jam filling and Chocolate Ganache “Icing” 6
- Chocolate Pecan Pie and Vanilla Ice Cream** – Tradition Pecan Pie with a Chocolate Twist and a scoop of Homemade Vanilla Bean Ice Cream 6
- Crème Brulee** – Traditional style Crème Brulee made from a heavy cream based custard, Vanilla Beans, and torched sugar topping 5
- Chocolate Ganache Torte** – Three layers of Chocolate Cake with a touch of Rum, filled and topped with Whipped Chocolate Ganache 6
- Mango Gratin** – Chunks of Mango topped with a flavored Pastry Cream/Whipped Cream blend and sliced Almonds. Baked and served warm. 6