

DINNER MENU

Champagne & White Wines

#1	Cava "Brut", Gran Sarao , Spain	5-/21-
#5	Imperial, Moet & Chandon , France	64-
#13	White Zinfandel, Beringer , California	5-/17-
#17	Sauvignon Blanc, Beringer , California	5-/17-
#21	Fume Blanc, Ferrari-Carano , Sonoma	8-/28-
#25	Pinot Grigio, Due Torri , Italy	5-/17-
#29	Pinot Grigio, Ruffino Lumina , Italy	8-/28-
#35	Pinot Grigio, Santa Margarita , Italy	42-
#37	Riesling, Chateau St Michelle , Washington	7-/24-
#41	Chardonnay, Zaca Mesa , Santa Ynez Valley	6-/19-
#45	Chardonnay, Mendoza Reserva , Argentina	8-/28-
#49	Chardonnay, Simi , Alexander Valley	34-
#53	Chardonnay, Cuvaison , Carneros	40-
#57	Pouilly Fuisse, Louis Jadot , France	12-/40

Red Wines

	Americana House Made Sangria	6-/12-/18-
#4	Pinot Noir, Century Cellars , France	5-/17-
#6	Pinot Noir, Mark West , California	8-/28-
#10	Pinot Noir, Clos Julien Reserve , Willamette Valley	36-
#14	Merlot, Pennfolds , Australia	5-/17-
#18	Merlot, Forestville , California	26-
#22	Merlot, Silverado , Napa	38-
#26	Malbec, Mendoza Reserva , Argentina	7-/23-
#30	Cabernet Sauvignon, Pennfolds , Australia	5-/17-
#34	Cabernet Sauvignon, Hayman & Hill , Napa	10-/34-
#38	Cabernet Sauvignon, Franciscan Oakville , Napa	48-
#42	Cabernet Sauvignon, Chateau St Jean , Sonoma	42-
#46	Cabernet Sauvignon, Chateau Montelena , Napa	60-
#50	Chianti, Ruffino Reserva Ducale, Tan Label , Italy	42-
#54	Shiraz, 2002, RH Phillips , California	7-/23-

FIRST COURSE

Smoked Salmon Carpaccio – extra virgin olive oil, brunoise vegetables and lemon (7)

Chilled Seafood Selection – oysters on the half shell mignonette, shrimp cocktail and scallops ceviche (8)

Sautéed Prince Edward Island Mussels – sherry wine garlic butter sauce, basil and tomato (7)

Chilled Hickory Smoked Tenderloin of Beef – horseradish sour cream, marinated onions, black pepper herbed Sardinian flatbread (8)

Island Seared Tuna Bites - chipotle mango salsa, lime, sour cream (7)

Shrimp Cocktail – jumbo gulf shrimp with traditional cocktail sauce (8)

Crab Cake Appetizer – hand-picked crabmeat, fried sweet potato hay, pico de gallo and cajun remoulade (9) Entrée served with spinach and rice (18)

SALADS – (Starter/Entrée)

Caesar Salad - crisp romaine, shaved parmesan, croutons, Caesar dressing (4.5/7) with grilled or blackened chicken (add 4); with garlic grilled shrimp (add 7)

Greek Salad - tomatoes, cucumbers, red onions, kalamata olives, feta, red wine vinaigrette, garlic crostini, tyropitas (6/10)

Skylark Salad - mesclun greens, pears, red onion, dried cranberries, candied pecans, crumbled bleu cheese, aged sherry dressing (5/8)

Americana Sliced Fresh Fruit Platter – seasonal fresh fruit, Greek yogurt with honey and walnuts, served with lightly toasted banana nut bread (6/10)

MAIN COURSE SALADS

Spinach, Iceberg and Roasted Turkey – bacon, onion, tomato, cucumber, hardboiled egg, blue cheese crumbles, buttermilk dressing (12)

Herb Seared Chicken – romaine, spinach, aged provolone cheese, onion, roasted pepper, green olives, artichokes, pistachio nuts, roasted garlic basil vinaigrette (12)

Fried Goat Cheese Salad – arugula, iceberg, walnuts, roasted beets, honey pear vinaigrette topped with prosciutto wrapped fried goat cheese (12)

Trio of Salads – scoop of chicken, solid white albacore tuna and egg salads, atop mixed greens, cucumber, tomatoes, red onions (10)

Mediterranean Salad – chopped greens, fresh mozzarella, kalamata olives, artichoke hearts, roasted peppers, tomatoes, almonds, grilled chicken, crumbled bleu cheese (12)

Southwestern Salad – grilled chicken breast, shredded cheddar jack cheeses, tomatoes, avocado, black bean corn salsa, chorizo and chipotle ranch dressing (12)

Sesame Glazed Asian Chicken Salad – mixed lettuce, daikon, cucumbers, tomatoes, pineapple and sesame ginger vinaigrette layered with crispy wontons (11)

MAIN COURSE – (Served with house salad)

Jamaican Spiced Pan Seared Mahi Mahi – black bean coconut lime sauce, butternut papaya salsa, fried sweet potatoes (16)

Irish Whiskey Scallops – sautéed scallops, whiskey cream, shiitake mushrooms, corn leeks, rice and asparagus (17)

Pistachio Crusted Pan Seared Salmon – Honey lemon kiwi butter, rice and asparagus (16)

Oven Roasted New England Cod – roasted red pepper risotto, arugula salad, lemon (16)

Semi-Boneless Roasted Chicken Olympia – rosemary, oregano, olive oil, feta cheese, roasted potatoes, clementine arugula salad (16)

Braised Lamb Shanks – pearl onion lentil ragout, feta cheese, gremolata (17)

Whole Wheat Penne Pasta with Turkey Meatballs – bi-color tomato confetti, olive oil, basil, garlic, shiitake mushrooms, aged provolone (14)

Grilled Center Cut Pork Steaks – oven dried tomatoes, caramelized onions, feta cheese, roasted potatoes and broccoli (15)

Sautéed Egg Battered Chicken – roasted peppers, prosciutto ham, roasted garlic, basil, Madeira wine sauce, roasted potatoes and broccoli (15)

Oven Roasted Hand Carved Turkey – sweet potato turkey cornbread hash, green beans, whipped potato and herb pan gravy (16)

Broiled Pork Chops – roasted pear sundried apricot sauce, broccoli and mashed potato (15)

Seafood Linguini Florentine – shrimp, clams, scallops, garlic, basil and spinach tossed in linguini with olive oil (18)

Apple Brandy Pork Medallions – sautéed pork medallions in an apple brandy sauce with almonds & raisins, served with sweet potatoes and green beans (14)

Chicken Parmesan – traditionally served with linguini marinara (15)

Chicken Francaise – golden egg dipped cutlets in a white wine lemon butter sauce served with rice and broccoli (15)

Chicken Szechwan – chicken tenders glazed in a honey sesame sauce with fresh vegetables over rice (15)

Fish & Chips – beer batter dipped market fresh filet with French fries, homemade tartar sauce, malt vinegar (15)

Fettuccine Alfredo – in a traditional parmesan cream sauce (11) add grilled chicken (4) add shrimp (7)

Penne a la Vodka – penne pasta tossed in a tomato cream sauce with peas and cracked black pepper, flamed in vodka (13) add grilled chicken (4) add shrimp (7)

Roasted Eggplant Provencal – half roasted eggplant topped with tomatoes, garlic, tarragon, green beans and cannellini beans served over rice (11)

Grilled Rib of Lamb Chops – with a three-cheese broiled tomato, fresh green beans, crispy potato wedges, tzatziki sauce (22)

Grilled Filet Mignon – brandy mushroom gorgonzola sauce, asparagus and mashed potatoes (21)

Grilled NY Strip Steak – topped with a roasted shallot merlot compound butter, served with baked potato and steamed broccoli (21)

Grilled Rib-Eye Steak – teriyaki seared onions served with baked potato and seasonal vegetables (16)

CLASSIC STARTERS

Crispy Calamari – chili-lime sauce & marinara sauce (8)

Chicken Fingers - honey mustard sauce (7)

Mini Burgers - lettuce, tomato, onion, American cheese (6)

Potato Boats - Monterey jack and cheddar cheese, bacon, sour cream, chives (6)

Blackened Chicken Quesadilla- Monterey jack and cheddar cheese, sour cream, guacamole, pico de gallo (8)

Buffalo Chicken Tenders - celery sticks, bleu cheese dressing (7) **Buffalo Chicken Wings** – celery sticks, bleu cheese dressing (6)

Spinach, Artichoke & Cheese Dip - tri-color tortilla chips (8) **Chesapeake Bay Crab Dip** – creamy Atlantic crab, Chesapeake Bay seasonings, pita chips (8)

Crispy Baked Nachos – crispy tortilla chips baked with sharp cheddar and Monterey Jack cheeses, jalapenos, pico de gallo, olives (8)

Homemade Mozzarella Triangles - lightly breaded, marinara sauce (7)

Sampler Platter - potato boats, Buffalo wings, chicken fingers (11)

BURGERS AND GRILLED CHICKEN SANDWICH CHOICES 6.50

- Grilled 100% freshly **ground angus beef** served on toasted sesame seed brioche roll.
- Grilled 100% freshly **ground turkey** served on toasted sesame seed brioche roll.
- Char-grilled **chicken breast** served on olive oil-grilled ciabatta bread.
- **Vegetable burger** - zucchini, yellow squash, pepper, spinach, basil on sesame seed roll.

Served with French fries, coleslaw and pickle or mesclun greens with balsamic vinaigrette

Napa Valley Burger – goat cheese, roasted tomato, arugula, balsamic vinaigrette (9)

St. Louis Style - grilled onions, mushrooms, mozzarella (8.5)

Pesto Style - grilled tomatoes, red onion, pesto, mozzarella (8.5)

Bacon Dijon Style - Canadian bacon, Swiss, honey mustard (9)

Caprese Style – fresh basil, roasted peppers, tomato, fresh mozzarella (9)

Western Style – bacon, cheddar jack cheese, onion rings, chipotle mayo (9)

Gorgonzola-Stuffed Style - scallions, shiitake mushrooms (8.5)

Pizza Style - mozzarella, marinara dipping sauce (8)

Mexicali Style - Monterey jack and cheddar, guacamole, pico de gallo (9)

Greek Style - pita, feta, shredded lettuce, tomatoes, cucumbers, tzatziki sauce (9)

Santa Monica Style - avocado, arugula, grilled onion, dijon balsamic dressing (9)

Hickory Style - Canadian bacon, cheddar cheese, BBQ sauce (9)

Patty Melt Style – grilled onions, Swiss cheese (8.5)

SANDWICHES & WRAPS

Served with French fries, coleslaw and pickle or mesclun greens with balsamic vinaigrette

Asparagus Add \$5, Green Beans Add \$4, Sautéed Spinach Add \$4

Hand Carved Roast Turkey B.L.T - bacon, lettuce, tomato, mayonnaise, sesame semolina toast, (10)

Roast Beef Wrap – Swiss cheese, lettuce, tomato, onion, horseradish sour cream (10)

Chicken Salad Wrap – bacon, provolone, spinach (10)

Grilled Chicken Whole Wheat Wrap – granny smith apples, raisins, gruyere cheese, arugula, sherry vinaigrette (10)

Crispy Chicken Sandwich - lettuce, tomato, mayo, ciabatta (8)

Tomato and Fresh Mozzarella Ciabatta – black olive tapenade, fresh basil (8)

Classic Reuben - corned beef, sauerkraut, Russian dressing and Swiss cheese grilled rye (11)

Turkey Ciabatta – hand sliced turkey, tomato, field greens, balsamic, sharp provolone (10)

Chicken Salad Sandwich – multigrain roll (8) **Egg Salad Sandwich**- toasted sesame semolina (7)

Albacore Tuna Salad Sandwich - toasted rye (9) **Tuna Melt** – roasted tomato, Swiss cheese on grilled rye (10)

B.L.T. - bacon, lettuce, tomato, mayonnaise, sesame semolina toast (7) **Philly Cheese Steak** - provolone, fried onions, mushrooms (9)

Roast Beef Sandwich – lettuce, mayonnaise on rye bread (9) **Fresh Roasted Turkey Sandwich**- lettuce, mayonnaise on rye bread (9)

Grilled Portabella Breadless Sandwich - (Vegetarian) grilled vegetables, provolone cheese atop a tomato coulis(10)

Beef Gyro or Chicken Gyro – shredded lettuce, tomato, tzatziki sauce, onions, feta cheese in a pita (9)

Monte Cristo – hand carved turkey breast, Virginia ham, Swiss cheese on cinnamon French toast bread (10)

Fried Tilapia Sandwich - lemon caper mayonnaise, lettuce, tomato, onion on rye bread (9)

Sloppy Joe – hand carved turkey, pastrami, corned beef, coleslaw, Russian dressing, rye bread (13)

City Grill - pastrami, Swiss cheese, tomato, bacon, coleslaw, Russian dressing, grilled rye bread (11)

BBQ Pulled Pork Sandwich – cheddar cheese, red onion, ciabatta (9)

Salmon Burger – 100% ground fresh salmon burger on a sesame seed roll with cucumber and balsamic marinated onions, topped with a dill crème served with field greens (9)

Virginia Ham – aged provolone, crisp romaine, multigrain roll (9)

Corned Beef Sandwich – on rye (10) **Pastrami Sandwich** – on rye (10)

Balsamic Chicken Wrap – herb grilled chicken, green leaf lettuce, onions, tomatoes (8)

Monte Carlo Wrap - grilled vegetables, spinach, portabella mushrooms, fresh mozzarella, balsamic vinaigrette (8)

Tijuana Steak Wrap - chopped rib eye steak, lettuce, tomatoes, onions, jack and cheddar cheeses served with a side of molé sauce (9)

Caesar Wrap - grilled chicken, croutons, romaine, caesar dressing, (8) **California Turkey Wrap** - avocado, tomatoes, roasted garlic peppercorn dressing (9)

Yankee Wrap - buffalo chicken tenders, celery, lettuce, bleu cheese dressing (9)

BREAKFAST FAVORITES

Apple Cinnamon Crepes - whipped or sour cream, toasted banana nut bread, fresh fruit (8)

Athenian Feta Crepes - tomatoes, spinach, fresh basil, feta, tzatziki sauce and grilled zucchini (8)

Huevos Rancheros - fried eggs, tomato salsa, shredded cheese on crispy tortillas, with a black bean cajun ham hash (8)

Morning Wrap - Virginia ham, American cheese, home fried potatoes, scrambled eggs, served with fresh fruit (7)

Strawberry Crepes - whipped or sour cream, toasted banana nut bread, fresh fruit (8)

The Light Start - egg whites, turkey sausage, tomatoes, whole wheat wrap, served with fresh fruit (7)

Chorizo and Egg Quesadilla - pico de gallo, sour cream (8)

EGGS & BENEDICTS

2 Eggs Any Style with Home Fries with bacon, grilled ham, pork roll, Canadian bacon, pork or turkey sausage (6)

2 Eggs Any Style with homemade corned beef hash or turkey hash (6) grilled rib eye (16)

Eggs Benedict - Canadian bacon, english muffin, hollandaise sauce (8)

Salmon Benedict - house smoked salmon, english muffin, tzatziki sauce (11)

Filet Mignon Benedict - grilled filet mignon, english muffin, béarnaise sauce (13)

Maryland Benedict - mini crab cakes, english muffin, roasted red pepper sauce (11)

PANCAKES, FRENCH TOAST AND WAFFLES

Cinnamon French Toast with bacon, grilled ham, pork roll, Canadian bacon, pork sausage, turkey sausage or strawberries and bananas (6.5)

Buttermilk Pancakes with bacon, grilled ham, pork roll, Canadian bacon, pork or turkey sausage, strawberries & bananas, chocolate chips or blueberries (6.5)

Granny Smith Apple Oat Cakes – fresh granny smith apples in an apple cider cinnamon glaze on oatmeal pancakes (6.5)

Crispy Crunch French Toast - rolled in rice crispy cereal (6)

Belgium Waffle with chocolate, vanilla or strawberry ice cream (7)

Banana Foster’s Waffle - maple rum-pecan sauce, whipped cream (7)

Sky High French Toast – whipped cream, cream cheese, strawberry jam, raspberry sauce, candied walnuts, fresh strawberries and bananas (8)

OMELETTES - Additional \$1.50 for egg whites or egg beaters

Memphis – pulled pork, onions, cheddar cheese (9)

Monte Bianco – portabella, fresh mozzarella, sun-dried tomatoes (9)

Chorizada – chorizo, cilantro, scallions, Monterey Jack, cheddar (9)

Brooklyn – lox, red onions, sun-dried tomatoes, capers (11)

Spanish –folded with our creole sauce (8)

Florentine – spinach, mushrooms, feta cheese (8)

Western – ham, onions, peppers (8)

Farmer’s – broccoli, zucchini, tomatoes, mushrooms, cauliflower, onion, peppers (8)

Greek –feta cheese, fried potatoes, tomatoes (9)

Irish – corned beef, potatoes (9)

Louisiana – cajun chicken, portabella mushroom, asparagus (9)

New York – house smoked salmon, onion, tomatoes (11)

Italian –Italian sausage, onions, peppers, mozzarella, mushroom, marinara (9)

Deli – corned beef, pastrami, Swiss cheese (9)

B.T.O. – basil, tomatoes, onion (8)

Frittata Mediterranean – basil, kalamata olives, roasted pepper, onions, feta, parmesan cheese (9)