



Lunch Prix-Fixe

Only available for parties 8 people or less

11:30-3:30 Three Course Menu 21.95

LET'S START WITH...

SOUP OF THE DAY

FRENCH ONION SOUP

MARKET SALAD

baby field greens, cucumber, red onions, carrots, tomatoes, chickpeas, choice of dressing

CLASSIC CAESAR

shaved parmesan, ciabatta croutons

PRETZEL BAKED BRIE

brie stuffed pretzel, brown sugar, fig jam

BUFFALO CHICKEN SPRING ROLLS

Maytag bleu cheese, Vermont cheddar, scallions, hot sauce

CRISPY BRUSSEL SPROUTS

lemon-caper aioli

DESSERTS

OREO MOUSSE PIE

dark chocolate mousse, Oreo crumbs, fresh whipped cream

RASPBERRY SORBET

Häagen-Dazs raspberry sorbet

BANANA BETTY PARFAIT

Homemade custard, graham crackers, fresh whipped cream

MONDAY-FRIDAY

HAPPY HOUR 4PM-7PM • HALF

PRICE BAR MENU

(Available at the bar only)

EVERY NIGHT

EARLY EVENING PRIX FIXE

\$27.95

Delicious Three Course Dinner

CATERING FOR ALL

OCCASIONS

MAIN

FRITTATA

chef's daily selection served w/ side salad or roasted potatoes

CHICKEN PAILLARD

grilled chicken breast, baby arugula, cherry tomatoes, fresh mozzarella, red onions, red wine vinaigrette

MIM'S MEATLOAF

crispy onions, country gravy, broccoli, roasted potatoes

VEGGIE QUINOA BURGER

tomatoes, avocado, baby spinach, feta, tzatziki, multigrain roll

GRILLED OR BLACKENED BAJA FISH TACO

shaved cabbage, mango salsa, avocado, cilantro lime crema

COUNTRY CHICKEN SALAD WRAP

green apples, walnuts, dried cranberries, herb mayo

CUBAN SANDWICH

roasted pulled pork, Black Forest ham, melted Swiss, pickles, honey mustard, Cuban roll

GRILLED VEGETABLE SALAD

baby field greens, goat cheese crumble, balsamic glaze

ROASTED RED BEET SALAD

Boucheron goat cheese, arugula, green apple, toasted almonds, citrus vinaigrette

MEDITERRANEAN SALAD

cucumber, red onions, Kalamata olives, feta, grape tomatoes, baby greens, grilled pita red wine vinaigrette

CHICKEN PARMIGIANA

melted mozzarella, angel hair, vodka sauce or pomodoro

ANGEL HAIR & CHICKEN

spinach, sun-dried tomatoes, basil, fresh mozzarella, roasted garlic white wine

COUNTRY CHICKEN POT PIE

roasted chicken breast, carrots, peas, potatoes, fresh sage béchamel sauce, puff pastry