

❖ SAVORY CRÊPES ❖

*PLEASE CHOOSE WHITE, SUNDRIED TOMATO,
OR SPINACH CRÊPE BATTER*

CHICKEN DUXELLE	10⁵⁰
grilled diced chicken with sautéed red onions and mushrooms, topped with an herbal cream sauce	
CHICKEN FLORENTINE	11
sautéed fresh spinach, onions and mushrooms with diced grilled chicken in herb cream topped with a creamy hollandaise sauce	
PORTABELLA FETA	9⁵⁰
portabella mushroom, spinach, roasted red pepper, feta, rosemary cream sauce	
SEAFOOD	15⁵⁰
flour crêpe filled with shrimp, crabmeat and mushrooms with green onions in crème sauce	
SPINACH & ARTICHOKE CRÊPE	8
marinated artichoke hearts, fresh chopped spinach and shredded Edam cheese in a warm fresh crêpe, served on a bed of fresh spinach	
TURKEY AND BRIE	9
smoked turkey breast and brie cheese folded into a warm crêpe and topped with strawberry coulis	

❖ SOUPS ❖

	Bowl
HEARTY LENTIL BEAN	4⁵⁰
CHIPOTLE BUTTERNUT SQUASH	4⁵⁰
SOUP DE JOUR	4⁵⁰

please ask your server

❖ APPETIZERS ❖

ARTISAN BREADBASKET	6⁵⁰
a selection of premium breads with a rosemary and roasted garlic-infused olive oil	
ARTISANAL CHEESE PLATTER	16
three artisanal cheeses served chilled with fruit and an assortment of breads	
BAKED BABY BRIE	11
with almonds, served with raisin-walnut bread and apple slices	

CRABCAKES IN RED PEPPER SAUCE	17
tender jumbo lump crab meat with red pepper sauce & a roasted lemon wheel	
CROSTINI	6⁵⁰
Italian bread toasted and topped with fresh basil, tomatoes, garlic, onions, mozzarella and parmesan cheese	
FRUIT PLATTER	11
fresh fruits of the season	
GOAT CHEESE MEDALLIONS	9
breaded herb goat cheese baked to a golden brown, served with roasted red pepper coulis	
GRILLED CHICKEN SATAY	10
three grilled chicken skewers with Asian-style barbecue sauce	
HUMMUS PLATTERS	9
traditional dip made with chick peas, garlic olive oil and Tahini paste (made from sesame seeds), served with warm pita, sliced cucumbers and tomatoes, Kalamata olives and pepperoncini. Choose traditional or spicy hummus	
SEAFOOD DIP	10
shrimp, scallops and crab with Parmesan and cream cheeses, roasted red, cayenne and black peppers served with crackers and/or bread	
SHRIMP BACON EN BROCHETTE	12
applewood smoked bacon and shrimp laced on skewers with garlic drawn butter	
SPINACH-CHEESE DIP	9
spinach with parmesan and cream cheeses, roasted red cayenne and black peppers; served with crackers and/or bread	

❖ SWEET CRÊPES ❖

NUTELLA-STRAWBERRY	8
Italian hazelnut-chocolate spread with strawberry	
NUTELLA-BANANA	8
Italian hazelnut-chocolate spread with banana topped with walnuts	
STRAWBERRY MASCARPONE	7⁵⁰
fresh strawberries and mascarpone cheese with a strawberry sauce	

❖ ENTRÉE SALADS ❖

*Dressings include: Caesar, Balsamic Vinaigrette,
Raspberry Vinaigrette, Ranch, Honey-Mustard, Greek.*

YOU MAY ADD TO ANY SALAD:

CHICKEN	3⁵⁰
GRILLED SALMON	10
SHRIMP	6⁵⁰
TUNA SALAD	3⁵⁰

ALMOND AVOCADO **9**
 avocados, mandarin oranges, diced cucumbers, red peppers
 and toasted almonds on mixed greens with orange
 vinaigrette dressing

CAESAR **7**
 romaine tossed with Caesar dressing and topped with parmesan
 cheese and croutons

Half-Caesar 4⁵⁰

GREEK **9**
 romaine hearts, tomatoes, Kalamata olives, red onions, red
 peppers and feta cheese

Half-Greek 5⁵⁰

SANTA FÉ COBB **11**
 romaine lettuce topped with smoked turkey, avocado,
 hard boiled egg, diced cucumbers, tomatoes, red onions, cilantro
 and pepperjack cheese with chipotle ranch dressing

SPINACH HOUSE **7**
 spinach, red peppers, Kalamata olives, diced tomatoes,
 cucumbers, choice of dressing

Half-Spinach House 4⁵⁰

STRAWBERRY SPINACH WITH GOAT CHEESE MEDALLIONS **13**
 strawberry, mango, red onions and candied walnuts tossed in a
 balsamic vinaigrette, topped with fried goat cheese medallions

❖ SANDWICHES ❖

With your choice of House Kettle Chips, Bleu Cheese Cole Slaw,
or Balsamic Tomatoes

Please choose white, honey wheat, marble rye, poppyseed or focaccia bread

*Cheese choices: Swiss, provolone, cheddar, American, pepperjack
(smoked gouda .75)*

ADD A CUP OF SOUP OR A PETITE MIXED GREEN SALAD TO ANY SANDWICH	3 ⁵⁰
BLACK BEAN BURGER	9 ⁵⁰
vegetarian black bean patty grilled and served on a poppy seed bun with lettuce, tomato and chipotle mayonnaise	
CHICKEN MANGO AND AVOCADO WRAP	10 ⁵⁰
poached chicken, fresh mango slices, avocado, scallions and basil tossed in a curry mayonnaise dressing with a dash of cayenne pepper, served on a wheat tortilla	
GRILLED CHICKEN	10
marinated breast of chicken grilled with sautéed mushrooms and Swiss cheese served on a poppy seed bun with Creole mayonnaise, lettuce and tomato	
HAMBURGER AMERICÁIN	10
8 oz. 100% Angus beef patty topped with cheddar cheese and served with grilled onion, sliced tomato and lettuce <i>(please choose medium, medium-well or well-done)</i>	
PARISIAN TURKEY	9
smoked turkey, cucumber and brie cheese on a heated croissant served with raspberry preserves	
TUNA MELT with Swiss cheese	9
TUNA SALAD	8 ⁵⁰
fresh homemade tuna salad served on your bread choice with lettuce and tomato	
TURKEY BURGER	9 ⁵⁰
served on a poppyseed bun with lettuce, tomato and Wasabi mayonnaise	
TURKEY DELUXE	9
turkey, sliced apple and Swiss cheese with a basil aioli on a croissant	

❖ PANINI ❖

With your choice of House Chips, Bleu Cheese Cole Slaw, or Balsamic Tomatoes

BLEU CHEESE, CHICKEN AND APPLE	11
pulled chicken, spinach, Applewood smoked bacon and Granny Smith apples, with honey mustard on ciabatta bread	
CAPRESE	9
fresh mozzarella cheese, roma tomatoes, red onion and basil mayonnaise on a French baguette	
TURKEY CLUB	11
turkey, applewood smoked bacon, roma tomatoes, fresh mozzarella cheese and basil mayonnaise on whole wheat bread	
GRILLED CHICKEN	10
grilled chicken and fresh provolone cheese with fresh basil pesto and roasted red pepper on ciabatta bread	
GYRO	10
sliced gyro meat, sweet Vidalia onions, green peppers and feta cheese on ciabatta bread	

❖ ENTRÉES ❖

YOU MAY ADD TO ANY ENTRÉE:

CHICKEN	3⁵⁰
SHRIMP	6⁵⁰
GRILLED SALMON	10
CHICKEN FLORENTINE	11⁵⁰
grilled breast on a bed of spinach and topped with spinach and artichoke, garnished with roasted red peppers and parmesan cheese	
FARFALLE PASTA	10
diced red onions, sliced mushrooms and farfalle ("bowtie") pasta, with marinara sauce and a touch of cream, served with bread	
GRILLED CHICKEN QUESADILLA	13⁵⁰
cilantro and lime-marinated grilled chicken with sautéed peppers, onions, mixed cheese blend; served with house-made chipotle salsa and avocado sour cream	
GRILLED SALMON	17
served on wild rice with a roasted lemon wheel	
ITALIAN GNOCCHI	12
potato-semolina dumplings with mushrooms and tomatoes in a lemon-rosemary cream sauce, topped with Parmesan cheese	

LASAGNA	12
layers of lean beef and four Italian cheeses in a tomato-basil sauce	
LINGUINI ALFREDO	11⁵⁰
linguini (“little tongues”) tossed in a creamy lemon-pepper Parmesan sauce	
LOBSTER RAVIOLI	15
North Atlantic lobster blended with fresh ricotta and mozzarella cheese in a tomato lobster cream sauce with shallots, garnished with diced tomatoes and parmesan cheese	
MEDITERRANEAN PASTA	11⁵⁰
tomatoes, olives, red and green peppers, red onions, artichoke hearts, garlic and feta cheese all tossed with linguini	
SHRIMP PICCATA	11⁵⁰
sautéed shrimp in a white wine sauce with tomatoes, garlic, onions basil and oregano, on a bed of linguini	
SMOKED SALMON PASTA	12⁵⁰
bowtie pasta with smoked salmon, tomatoes, onions and basil in a vodka cream sauce	
SPICY TORTELLINI ALFREDO	10
cheese-stuffed tortellini with creamy Alfredo spiced with a variety of herbs, ala Page Olson	
WILD MUSHROOM RAVIOLI WITH PESTO	11⁵⁰
wild mushroom ravioli in a pesto crème sauce, garnished with parmesan cheese	

*Depending upon the recipe, substitution of ingredients may or may not be possible.
The chef will determine this. Thank you for your understanding.*

❖ BREAKFAST SPECIALTIES ❖

– Served all day –

CROISSANT WITH SCRAMBLED EGGS	7
a split croissant topped with scrambled eggs, fresh tomatoes and cheddar cheese	
FRENCH TOAST	10
challa bread soaked in cinnamon rum batter, served with maple syrup	

Some items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or raw eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

FRENCH TOAST WITH BANANAS AND WALNUTS	11
FRENCH TOAST WITH FRESH STRAWBERRIES	11
FRÜHSTÜCK IN SALZBURG	6⁵⁰
a warm croissant and a cup of fresh fruit	
♥ SWEET POTATO PANCAKES	8
truly delicious! The National Center for Science in the Public Interest has named the sweet potato as the #1 vegetable in America. Served with maple syrup	
♥ SWEET POTATO PANCAKES with walnuts	10
OLD-FASHIONED OATMEAL	6⁵⁰
made with rolled oats (wheat-gluten free) served with brown sugar and your choice of milk or cream	
TOFFEE FRENCH TOAST	11
challa bread soaked in cinnamon rum butter, drizzled with warm Mezzo Toffee sauce, served with butter	

❖ OMELETTES ❖

Served with your choice of rosemary potatoes, fresh fruit or toast

Cheese Choices: cheddar, Swiss, provolone, pepper jack and American (smoked gouda 1 additional)

GREEK	12
artichoke, spinach and feta cheese and kalamata olives	
INTERMEZZO	11⁵⁰
spinach, onion, mushroom, tomato and Swiss cheese	
PORTABELLO MUSHROOM, SPINACH AND ONION	10
SMOKED SALMON & CREAM CHEESE	13⁵⁰
TRIPLE-CHEESE & FRESH HERBS	10

❖ BREAKFAST CRÊPES ❖

CRÊPES PETIT DÉJEUNER	10
Black Forest ham, scrambled egg, cheddar cheese and maple syrup	
EGG AND CHEESE	7
with mozzarella, cheddar, gouda cheeses and egg	

❖ BREAKFAST PANINI ❖

EGG AND SAUSAGE	9⁵⁰
scrambled eggs with your choice of chicken or turkey sausage and cheddar cheese on ciabatta bread	
EGG AND BACON	9
scrambled eggs, bacon and American cheese on ciabatta bread	

❖ BREAKFAST SPECIALTIES ❖

CROQUE MADAME	7
croissant stuffed with spinach, mushrooms, Swiss cheese and an egg topped with Parmesan cheese	
EGGS FLORENTINE	9
poached eggs on a bed of sautéed spinach & mushrooms, served on a croissant with fresh tomato and hollandais sauce; served with potatoes	
SKETCHES OF SPAIN	10⁵⁰
three eggs scrambled with onions, diced bell peppers, jalapeños, grilled chicken and pepper-jack cheese stuffed into a flour tortilla with a side of salsa, sour cream; served with potatoes	
TRADITIONAL EGGS BENEDICT	11
poached eggs with Black Forest ham on a toasted English muffin with hollandaise sauce; served with potatoes	

❖ SIDE DISHES ❖

Applewood Smoked Bacon	3⁵⁰
Bagel	2⁵⁰
Balsamic Tomatoes	3
Bleu Cheese Coleslaw	2
Chicken Sausage	3⁵⁰
Croissant with butter & choice of preserves, Nutella or honey	3⁵⁰
Fruit Cup	3
House Kettle Chips	2
Oatmeal	4
Skillet Rosemary Potatoes	3
Sliced Strawberries	3
Steamed Vegetables	3
Steamed Wild Rice	3
Toast: white / honey-wheat / marble rye	3
Turkey Sausage	3