TAKEOUT & ROOM SERVICE

STARTERS

SOUP & SALADS

CALAMARI

\$8

\$11

Lightly dusted and fried, served with sweet chili sauce

CHICKEN QUESADILLA

Flour tortilla layered with chicken, Monterey Jack cheese, green onion, tomatoes. Served with salsa & sour cream

BUFFALO CHICKEN WINGS

Served with celery sticks and ranch dressing

Featured Soup of the Day

\$5

GRILLED CHICKEN CAESAR SALAD \$12

Traditional Caesar salad with grilled chicken & diced tomatoes

FRESH FRUIT PLATE

SOUP du JOUR

Seasonal fruit served with yogurt and baked banana bread

PIZZA \$17

SIGNATURE 14" CHEESE PIZZA

Additional toppings \$1.50 each: pepperoni, sausage, ground beef, peppers, onions, pineapple, ham, bacon, black olives, mushrooms (Half pizza additional toppings \$.75 each)

PIZZA SUPREME Fully loaded pizza with

all the toppings

\$23

cheese pizza \$17

SPECIALTY - GLUTEN FREE PIZZA ALFREDO BIANCA (WHITE PIZZA)

Olive oil, fresh garlic, Alfredo sauce, amd our special cheese blend

\$17

PIZZA MARGHERITA

Fresh Mozzarella and tomatoes, garlic, olive oil and basil

\$18

SANDWICHES

* Sandwiches served with terra chips

* GRILLED BURGER

\$11

Lettuce, tomato, onion, pickles served on our Challah burger bun add cheese \$.75 add bacon \$1.00

\$11 PORTABELLA MUSHROOM SANDWICH

Portabella mushroom, grilled tomatoes, caramelized onions, micro greens and a red pepper mayonnaise served with a side of fresh fruit

* CUBAN SANDWICH

\$11

Roasted pork, ham, Swiss cheese topped with mustard and pickles.

* TURKEY BLT CROISSANT

\$11

Sliced turkey, bacon, lettuce and tomato

ENTREES

* Entrees served with mashed potatoes & vegetable of the day

* 12 OZ. RIB EYE STEAK

Char-grilled as you like it

\$21

* 8 OZ. FILET MIGNON \$23

Grilled to perfectionServed with Hollandaise Sauce

SPAGHETTI WITH MEAT SAUCE

\$18

* 12 OZ. MANGINO'S CHICKEN \$19

Smothered with BBQ sauce, Jack Cheese, green onions and bacon

* PAN SEARED SALMON

\$21

With Dill sauce

PORK SCHNITZEL

\$19

Lightly breaded Pork over a bed of Spaetzle with Hunter's Sauce

JUNIOR MENU \$8

(ages 9 and under)

CHICKEN TENDERS & FRUIT GRILLED CHEESE & FRUIT

SPAGHETTI WITH MEAT SAUCE KID'S BURGER WITH FRUIT



BAKED WINGS MILD W/ BLEU CHEESE OR RANCH & CELERY

2 LITER OF SODA COKE PRODUCTS

\$27 BISTRO TO GO TAKEOUT THURSDAY - SUNDAY 5PM - 10PM

14" PIZZA

ANY TOPPINGS

BEVERAGE MENU

COFFEE \$2.25 (free refills while dining in) Seattle's Best - Regular or Decaf

HOT TEA \$2.25

HOT CHOCOLATE \$2.25

SOFT DRINKS

(free refills while dining in) \$3 Coke, Diet Coke, Sprite, Pink Lemonade,

Heinz Eifel Shine, Gewurztraminer (Rheinhessen, Germany)

Marques De Caceres, 'Deusa Nai' Albarino (Rias Baixas, Spain)

Mer Soleil, Silver "Unoaked" Chardonnay (Monterey, California)

Vigneti Del Vulture, Pipoli Greco-Fiano (Basilicata, Italy)

Fess Parker, Riesling (Santa Barbara, California)

William Hill, Chardonnay (Napa Valley, California)

The Inquisitor, Chenin Blanc (South Africa)

Martin Codax, Albarino (Rias Baixas, Spain)

Tommasi, Pinot Grigio (Veneto, Italy)

ICED TEA

(free refills while dining in) \$3 **Unsweet or Sweet**

BOTTLED WATER \$3

MILK \$3

Whole or Chocolate

JUICE \$3

Apple, Orange, Cranberry, Pineapple or Tomato

\$7

\$8

\$8

\$8

\$26

\$32

\$30 \$21

\$23

\$23

\$32

\$36

\$36

FROM THE BAR...

MONTHLY WINE SELECTION (Limited Availabilty) \$28

WHITE



Zonin, Brut Rose (Italy)





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SPARKLING		•	
Zonin, Prosecco, B	rut, Italy	\$9	\$32
Korbel, Brut, Califo			\$32
Avive, Pink Grapef	ruit, France		\$23

ROSÉ	
Meiomi Rose', (California)	\$36
Georges Duboeuf Beaujolais	\$28
Nouveau Rose', (France)	

HOUSE **COPPERRIDGE VINEYARDS** White Zinfandel / Pinot Grigio Chardonnay / Merlot / Cabernet Sauvignon \$6.5

RED	•	
Don Miguel Gascon, Malbec (Mendoza, Argentina)		\$32
Fantini Montepulciano D' Abruzzo (Abruzzo, Italy)	\$7	\$28
Caparzo Sangiovese (Tuscany, Italy)	\$7	\$28
IL Poggione, Rosso Di Montalcino, (Tuscany, Italy)		\$46
Spellbound Cabernet Sauvignon (California)	\$10	\$38
Grayson, Cabernet Sauvignon (California)	\$8	\$32
Louis M. Martini, Cabernet Sauvignon (Sonoma County, California	a)	\$48

Limited SEASONAL SELECTIONS Summer Sippers



Pinnacle Grapefruit Vodka Strawberry Puree



Kiwi Summer Splash

Western Son Lemon Vodka

Muddled Kiwi

Apple Pucker / Margarita Mix

COCKTAILS

SHADES OF GREEN COCKTAIL \$9 A fruity blend of Midori, vodka, pineapple juice, & orange juice.

BREEZE IN THE SHADE \$9 A delicious combination of rum, triple sec & fruit juices, topped with grenadine.

OLD FASHIONED \$10 Alpine Spur Whiskey

SIEMPRE MARGARITA \$10.5

Rocks or Frozen 100% Agave Siempre Tequila combined with Island Oasis Margarita mix and Grand Marnier.

PASSION FRUIT MOJITO \$9

Bacardi Light Rum, Monin Passionfruit, fresh limes & mint leaves topped with soda water.

LONG ISLAND ICE TEA \$10

The perfect combination of vodka, rum, gin, tequila, triple sec mixed with sweet-n-sour and a splash of Coca-Cola.

KENTUCKY CORPSE REVIVER \$10 A fun twist on a classic made with Lafayette Spiced Bourbon, triple sec, dry vermouth & lemon

BEER/CIDER

BOTTLE SELECTION \$6.5

Bud light Red Bridge Budweiser Odoul's Coors light Heineken Miller lite Corona Angry Orchid

ON TAP 16 oz

3 Wise Guys Porter Yuengling Amber Lager \$6.5 Caribe Pineapple Cider \$7 Alcatraz 2x IPA

FROZEN COCKTAILS

Strawberry / Banana / Pina Colada Mango / Mudslide \$8 Available alcohol free for \$4.95

MIMOSA \$9 BLOODY MARY \$8