

APPETIZERS

SEASONAL SOUP 9.

(v) FRESH MOZZARELLA WITH ROMA TOMATOES, BASIL,
EXTRA VIRGIN OLIVE OIL AND AGED BALSAMIC 9.

(v) GOAT CHEESE TOPPED WITH APPLES AND WALNUTS,
BAKED IN FILO PASTRY SERVED WITH A SPINACH SALAD 10.

BRUSCHETTE – TWO WAYS 9.

RAVIOLI AVAILABLE AS 1/2 ORDER 10.

VIETNAMESE RICE PAPER ROLLS FILLED WITH JUMBO SHRIMP, CUCUMBER SAMBAL
AND MINT SERVED WITH SPICY GINGER LIME DIPPING SAUCE 12.

ASIAN CRAB CAKE FLAVORED WITH LEMON GRASS AND GINGER, SERVED
OVER JAPANESE SEAWEED SALAD 12.

SALADS

SALAD SPECIAL –

AN EXCITING COMBINATION OF GREENS, VEGETABLES, FRUIT, SEEDS, CHEESE
AND/OR MEAT HIGHLIGHTED BY OUR HOUSEMADE DRESSING 9.

(v) SPINACH TOSSED IN BALSAMIC VINAIGRETTE WITH STRAWBERRIES,
PURPLE ONIONS AND CARAMELIZED PECANS 9.

(v) ROMAINE WITH GRAPE TOMATOES, CUCUMBER, CARROTS AND KALAMATA
OLIVES DRESSED WITH A FETA VINAIGRETTE 9.

CAESAR SALAD WITH GARLIC CROUTONS
AND SHAVED PARMIGIANO-REGGIANO CHEESE 9.

ROUND RIGHT FARMS MIXED GREENS WITH PEARS, BACON, AND BLEU CHEESE
WITH A FRESH APPLE CIDER VINAIGRETTE 9.

ENTREES

FISH SPECIAL (*MARKET PRICE*).

SPICY JAMBALAYA WITH CHICKEN, SHRIMP AND HOUSE MADE TASSO HAM 25.

SEARED MAINE DIVER SCALLOPS IN A CHAMPAGNE CITRUS BEURRE BLANC 25.

GRILLED CHICKEN WITH CHEF'S CHOICE OF SAUCES AND SIDES 25.

BABY BACK RIBS WITH HOUSEMADE ZINFANDEL BAR-B-QUE SAUCE WITH ROASTED CORN & PURPLE CABBAGE SLAW AND BOSTON BAKED BEANS 25.

18 oz. ALL NATURAL BLACK ANGUS RIBEYE CHAR-GRILLED WITH CHOICE OF: GARLIC & ROSEMARY RUB OR COFFEE & CHIPOTLE RUB 32.

GRILLED FILET MIGNON WITH RED WINE SHALLOT BUTTER OR FRIED SHALLOT BLEU CHEESE BUTTER 34.

(V)NORTHERN INDIAN ZUCCHINI CURRY WITH SAAG PANEER AND BASMATI RICE 24.

(V) STRIPED RAVIOLI STUFFED WITH RICOTTA, SPINACH, AND SUN-DRIED TOMATO IN A PESTO SAUCE 20.

PENNE PASTA IN A CREAM OR SPICY MARINARA 16.
ADD GRILLED CHICKEN 20.

HALF-POUND BACCHUS BURGER — SERVED ON CIABATTA ROLL WITH ONION, TOMATO AND ROMAINE CHOICE OF BAKED TAVERN FRIES OR POTATO SALAD 12.
ADD: CHEESE — CHEDDAR, BLEU, GRUYERE OR GOUDA \$.75
BACON \$1.00

CHEF HEATH FINNELL

20% GRATUITY ADDED TO PARTIES OF 6 OR MORE