

ENTREES

HERB ROASTED CHICKEN 18.

pan roasted boneless breast and thigh, pan jus, garlic mashed potato and vegetable

HOMEMADE CHICKEN MEATLOAF 18.

Italian seasoned w/ mushroom gravy, garlic mashed potato, onion rings and vegetable

GRILLED ASIAN SKIRT STEAK 23.

ponzu marinade, garlic mashed potato, asparagus and tempura onion rings

ONION CRUSTED CHICKEN 19.

marsala mushroom sauce, garlic mashed potato and vegetable

TERIYAKI GLAZED SALMON FILET 21.

stir fry vegetables and garlic mashed potato

ST. LOUIS BBQ RIBS 19.

slow cooked fork tender spare ribs, sweet potato steak fries and ranch slaw

SESAME CRUSTED YELLOWFIN TUNA 23.

seared rare, teriyaki glaze, garlic mashed potato and sautéed spinach

MEDITERRANEAN HERB CRUSTED ST. PETER'S FISH 19.

grilled and topped with diced tomato, feta cheese, rice pilaf and spinach saute

GRILLED PORTERHOUSE PORK CHOP (16OZ.) 20.

port wine sauce, garlic mashed potato and vegetable

****small tropical or mixed greens with your entrée 4.50****

PASTA ENTREES

PENNE WITH CHICKEN MEATBALLS 19.

sun-dried tomato, mushroom, peas, marsala wine finished with shredded parmesan

WHOLE WHEAT LINGUINI WITH SHRIMP 22.

asparagus, artichokes, shitaki mushroom, sun-dried tomato, garlic and e.v.o.o.

PAPPARDELLE BOLOGNESE 19.

veal, pork and angus beef finished with a touch of ricotta

STUFFED RIGATONI ALA VODKA 16.

garlic, proscuitto, tomato sauce, cream, parmesan and fresh basil

SANDWICHES, WRAPS & PITAS

WEST COAST WRAP 13.

turkey, apple wood bacon, lettuce, tomato, avocado and herb aioli in a spinach wrap

SHRIMP BLT 14.

shrimp, apple wood bacon, avocado, lettuce, tomato and herb aioli on multi grain

YELLOW FIN TUNA WRAP 14.

sushi grade rare tuna, greens, daikon, cucumber and sesame soy dressing

BARBEQUE BRISKET SANDWICH 13.

tender BBQ brisket, ranch slaw, lettuce, tomato, red onion on brioche

SLICED STEAK SANDWICH 14.

open faced on sourdough with gruyere cheese, onions, mushrooms and brown gravy

CREOLE CHICKEN WRAP 13.

blackened chicken, Alpine Lace Swiss cheese, tomato, herb aioli in a whole wheat wrap

MEDITERRANEAN CHICKEN PITA 12.

grilled chicken, feta, tomato, greens, cucumber, herb vinaigrette, homemade pita

****above items served with daily hand cut sweet or russet fries or side salad****

SALADS

CRACKLING CALAMARI SALAD 14.

crisp greens, golden fried calamari rings, red pepper and sesame soy dressing

GOAT CHEESE CROSTINI 14.

crisp greens tossed in balsamic vinaigrette, goat cheese croutons, grape tomatoes, homemade spiced walnuts and dried cranberries

COBB 14.

crisp greens, grape tomatoes, avocado, egg, roasted chicken breast, cheddar, crumbled blue cheese, olives, apple wood bacon and choice of dressing

CHOPPED 13.

chopped greens, roasted peppers, chick peas, cucumbers, red onions, diced tomatoes, black olives and choice of dressing

MAMA LOO'S 14.

roasted chicken breast, napa cabbage, wontons, cucumbers and sesame soy dressing

TROPICAL 13.

mandarin oranges, almonds, apples, raisins, sweet potato crisps and honey mustard

CAESAR 12.

crisp romaine, red pepper, our house made caesar dressing (contains no raw eggs)

SIMPLE 9.

greens, grape tomatoes, sliced black olives, cucumber, red onion and choice of dressing

ENHANCE YOUR SALAD WITH: grilled chicken 4.50 grilled shrimp 8. grilled salmon or seared tuna 8. portobello 3. tuna salad 4.

There is a **sharing charge of \$3.** for splitting a salad, sandwich or entrée*

The consumption of raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

STARTERS & SIDES

Onion Soup au Gratin 8.

Fried Calamari 12.

Traditional or Teriyaki Glazed

Cheese Quesadilla 9.

guacamole, salsa and sour cream
chicken add 2.00

Spinach and Artichoke Dip 9.

corn tortillas, sour cream and salsa

Chicken Dumplings 8.

pan fried with dipping sauce

BBQ Wings 9.

blue cheese and crudite

Vegetable Chili Crock 8.

cheddar, tomato, olives, tortilla chips

Russet or Sweet French Fries 4.

Garlic Mashed Potatoes 4.

Daily Seasonal Vegetable 5.

GRAFFITI BURGERS

BLACK ANGUS 12.

TURKEY 12. VEGETARIAN 11.

garnished with lettuce, tomato, onion and a pickle, on a brioche bun with choice of house made fries or salad.

Available toppings : cheeses add. \$1.

bacon add. \$1.25

onions, bbq sauce or mushrooms add .75

SIZZLING FAJITAS

red onions and, red and green peppers.

border rice, cheddar, pico de gallo,

homemade guacamole, salsa, sour cream

and mini flour tortillas

CHICKEN 17. SKIRT STEAK 18.

SHRIMP 18. COMBO 24.

STEAK & SHRIMP(4) 24.

WINES BY THE GLASS

Hob Nob, Pinot Noir '06 8.
France

Gabbiano, Chianti '07 8.
Tuscany

Woodbridge, Merlot '04 7.
California

Terraza, Malbec '07 9.
Argentina

Yellow Tail Reserve, Shiraz '06 9.
S. Eastern Australia

Woodbridge, Cabernet '06 7.
California

Woodbridge, Pinot Grigio '07 7.
Italy

Ruffino "Lumina" Pinot Grigio '07 9.
Italy

Beringer, Sauvignon Blanc '08 7.
California

Little Black Dress, Chardonnay '05 8.
California

Beringer, White Zinfandel '07 7.
California

Kendall- Jackson, Chardonnay '06 10.
California