

SALADS

CRACKLING CALAMARI SALAD 13.

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

GOAT CHEESE CROSTINI 12.

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

COBB 13.

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

CHOPPED 12.

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

MAMA LOO'S 13.

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

TROPICAL 12.

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

CAESAR 11.

crisp romaine, 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. grilled shrimp 8. salmon or seared tuna 8. portobello 3. tuna salad 4.

SANDWICHES, WRAPS & PITAS

WEST COAST WRAP 12.

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

GREEN APPLE TUNA PITA 10.

tomato and melted american in our homemade grilled pita

SHRIMP BLT 13.

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

YELLOW FIN TUNA WRAP 13.

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

BARBEQUE BRISKET SANDWICH 12.

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

SLICED STEAK SANDWICH 13.

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

CREOLE CHICKEN WRAP 11.

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

MEDITERRANEAN CHICKEN PITA 11.

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

****above served with sweet or russet fries or side salad****

ENTREES

THREE EGG OMELETTE 10.

with your choice of three fillings, choice of side dish and sourdough toast

ONION CRUSTED CHICKEN 16.

marsala mushroom sauce, garlic mashed potato and vegetable

HOMEMADE CHICKEN MEATLOAF 16.

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

ST. LOUIS BBQ RIBS 17.

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

MEDITERRANEAN HERB CRUSTED ST. PETER'S FISH 19.

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

GRILLED ASIAN SKIRT STEAK 21.

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

PASTA ENTREES

PENNE WITH CHICKEN MEATBALLS 18.

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

WHOLE WHEAT LINGUINI WITH SHRIMP 21.

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

PAPPARDELLE BOLAGNESE 18.

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

STUFFED RIGATONI ALA VODKA 15.

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

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

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 7.

Fried Calamari 11.

Traditional or Teriyaki Glazed

Cheese Quesadilla 8.

guacamole, salsa and sour cream
chicken add 1.00

Spinach and Artichoke Dip 8.

corn tortillas, sour cream and salsa

Chicken Dumplings 8.

pan fried with dipping sauce

BBQ Wings 9.

blue cheese and crudite

Vegetable Chili Crock 7.

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 11. 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 16. SKIRT STEAK 17.

SHRIMP 18. COMBO 20.

STEAK & SHRIMP(4) 22.

WINES BY THE GLASS

Hob Nob, Pinot Noir '06 7.
France

Gabbiano, Chianti '07 8.
Tuscany

Woodbridge, Merlot '04 7.
California

Terraza, Malbec '07 9.
Argentina

Yellow Tail Reserve, Shiraz '06 7.
S. Eastern Australia

Woodbridge, Cabernet '06 7.
California

Woodbridge, Pinot Grigio '07 7.
Italy

Ruffino "Lumina" Pinot Grigio '07 8.
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