

ENTREES

HERB ROASTED CHICKEN 17

pan roasted boneless half chicken, pan jus, garlic mashed potato and vegetable

HOMEMADE CHICKEN MEATLOAF 16.

all white meat & Italian seasoned w/ mushroom gravy, garlic mashed potato, onion rings

GRILLED ASIAN SKIRT STEAK 21

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

ONION CRUSTED CHICKEN 16

marsala mushroom sauce, garlic mashed potato and vegetable

STUFFED RIGATONI ALA VODKA 14.

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

ST. LOUIS BBQ RIBS 18

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

PAPPARDELLE WITH CHICKEN & GOAT CHEESE 16.

sauteed chicken, wild mushrooms, peas, and sundried tomatoes in a marsala sauce

GRILLED PORTERHOUSE PORK CHOP (16 OZ.) 18.

port wine sauce, garlic mashed potato and vegetable

SESAME CRUSTED YELLOWFIN TUNA 21

seared rare, teriyaki glaze, garlic mashed potato and vegetable

TERIYAKI GLAZED SALMON FILET 20.

stir fry vegetables and garlic mashed potato

PAN SEARED ST. PETER'S FISH 17

artichokes, sun dried tomato, lemon and wine. rice pilaf and vegetable

****small tropical or mixed greens with your entrée 4.****

SANDWICHES, WRAPS & PITAS

WEST COAST WRAP 12

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

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

GREEN APPLE TUNA PITA 10

tomato and melted american in our homemade grilled pita

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

GRILLED HONEY DIJON CHICKEN 10

grilled chicken, swiss cheese, lettuce, tomato, red onion and honey mustard on brioche

MEDITERRANIAN CHICKEN PITA 10

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

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

SALADS

GOAT CHEESE CROSTINI 12

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

MAMA LOO'S 12

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

COBB 13

greens, grape tomatoes, avocado, egg, olives, cheddar, chicken breast, blue cheese, bacon and choice of dressing

CHOPPED 12

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

TROPICAL 11

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

SIMPLE 9

greens, grape tomatoes, cucumber, red onion and choice of dressing

ENHANCE YOUR SALAD WITH:

grilled chicken 4.

grilled shrimp 7.

salmon or seared tuna 8.

portobello 3.

tuna salad 4.

FAJITAS

red onions and, red and green peppers. border rice, cheddar, pico de gallo, homemade guacamole, salsa, sour cream and mini flour tortillas

CHICKEN 15 SKIRT STEAK 17 SHRIMP 17 STEAK & SHRIMP(4) 21 COMBO 20

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

STARTERS & SIDES

Cheese Quesadilla 8

guacamole, salsa and sour cream
chicken add 1.00

Onion Soup au Gratin 7

Spinach and Artichoke Dip 8

corn tortillas, sour cream and salsa

Thai Chicken Dumplings 8

pan fried with dipping sauce

BBQ Wings 9

blue cheese and crudité

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

DRESSINGS & SAUCES

pint or quart

HERB VINAIGRETTE	5./9.	MARSALA/MUSHROOM	7./13.
BLUE CHEESE	5./9.	TOMATO/MARINARA	4./7.
SALSA	5./9.	VODKA	5./9.
GUACAMOLI	8./15.	HONEY DIJON	5./9.
TERIYAKI	5./9.	SESAME SOY	6./11.
BBQ	5./9.	BALSAMIC VINAIGRETTE	5./9.

SALAD TRAYS

trays serve 10 to 12 guests as salad course

MAMA LOO'S 48
roasted chicken breast, napa cabbage, wontons,
cucumbers and sesame soy dressing

SIMPLE 36
greens, grape tomatoes, cucumber, red onion
and choice of dressing

GOAT CHEESE CROSTINI 48
crisp greens tossed in balsamic vinaigrette, goat cheese croutons,
grape tomatoes, homemade spiced walnuts and dried cranberries

TROPICAL 44
mandarin oranges, almonds, apples, raisins,
sweet potato crisps and honey mustard

SANDWICH PLATTERS AVAILABLE

we can prepare a selection and quantity specific to your needs P/A

CATERING ENTREES

trays serve 10 to 12 guests

ONION CRUSTED CHICKEN 99.
marsala mushroom sauce, garlic mashed potato and vegetable

PENNE & SHRIMP ALA VODKA 99.
sautéed shrimp, garlic, prosciutto, tomato sauce, cream, parmesan and fresh basil

PAN SEARED ST. PETER'S FISH 105.
artichokes, sun dried tomato, lemon and wine. rice pilaf and vegetable

HOMEMADE MEATLOAF 95.
beef, veal, pork and herbs wrapped in bacon with mushroom gravy, garlic mashed potato

FETTUCINI & CHICKEN MEATBALLS 90.
wild mushrooms, peas, sun dried tomatoes, parmesan and marsala sauce

GRILLED ASIAN SKIRT STEAK 125.
ponzu marinade, garlic mashed potato, asparagus and tempura onion rings

PAN ROASTED SALMON FILET 125.
lemon dill buerre blanc, grape tomatoes ,asparagus and rice pilaf

take away menu

Hewlett
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www.graffiti-restaurant.com