

appetizers

Onion Soup au Gratin 7.
crouton and gruyere gratin

Graffiti Wings 9.
spicy bbq with crudite and blue cheese

Vegetable Chili Crock 9.
topped with cheddar, diced tomato, olives
and scallions, with crisp tortilla chips

Thai Chicken Dumplings 9.
pan fried, with Asian slaw and ponzu dipping sauce

Spinach and Artichoke Dip 9.
served with crisp corn tortillas, sour cream and salsa

Crispy Golden Calamari 10.
tender rings served with
tomato sauce and lemon aioli

Shrimp with Vegetable Spring Rolls 10.
sesame soy dressed baby greens,
mango sweet and sour sauce

Lump Crab Cakes a la Nicholas 10.
baby greens and remoulade

Cheese Quesadilla 8./10.
melted mozzarella and cheddar,
house made guacamole, salsa and sour cream
with grilled chicken

salads

dressing choices

honey mustard - sesame soy - balsamic vinaigrette- blue cheese - thousand island - herb vinaigrette
low fat raspberry - buttermilk ranch

Cobb 14.
crisp greens, grape tomatoes, avocado, egg,
roasted chicken breast, blue cheese, cheddar, olives,
apple wood bacon and choice of dressing

Mama Loo's 13.
pulled roasted chicken breast, napa, crisp wonton noodles,
cucumber and sesame soy dressing

Tropical Salad 13.
mandarin oranges, toasted almonds, apples,
golden raisins, sweet potato crisps
and honey mustard dressing

Antipasto "Graffiti" 14.
mixed greens tossed in balsamic vinaigrette
and topped with grilled eggplant, portobello,
sundried tomatoes, fresh mozzarella, grape tomatoes,
olives and fire roasted peppers

Chopped 12.
chopped greens with roasted peppers, chick peas,
cucumber, red onion, diced tomatoes, black olives
and choice of dressing

Goat Cheese 13.
crisp greens tossed in our balsamic vinaigrette,
topped with goat cheese croutons, grape tomatoes,
homemade spiced walnuts and dried cranberries

Cuban Calamari Salad 14.
crisp tender calamari rings, hearts of palm, mango,
banana, julienne red pepper and spiced cashews tossed in our
sesame soy dressing

enhance your salad by adding:
grilled chicken 4.50 grilled jumbo shrimp 7.
apple tuna salad 4.50 seared yellow fin tuna 8.
grilled Scottish salmon 9.

There is a **sharing charge of \$3.** for sharing 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.

frittatas and omelets

composed of fresh eggs and ingredients, served with sourdough toast and choice of side dish

Bistro Frittata 11.

Alpine lace swiss, grape tomatoes, asparagus and parmesan

Grilled Vegetables and Goat Cheese Frittata 11.

portobello, squash, red pepper, eggplant and red onion

Three Egg Omelet 11.

compose your own omelet with two fillings

available fillings:

swiss, american, mozzarella or goat cheese, mushrooms, onions, peppers, spinach, asparagus, and apple wood bacon

entrees

St. Peter's Fish 20.

artichokes and sun dried tomato, served with a lemon and wine sauce, rice pilaf and vegetable medley

Asian Marinated Skirt Steak (12oz.) 23.

grilled asparagus, garlic mashed potato and tempura onion rings

Sesame Crusted Yellow Fin Tuna 22.

teriyaki glaze, pickled ginger, wasabi, spinach sauté and garlic mashed potato

Fusilli with Grilled Chicken and Broccoli 17.

roasted peppers, shitake and button mushrooms, parmesan, basil, roasted garlic and olive oil

Pappardelle with Chicken and Goat Cheese 17.

shitake and button mushrooms, sundried tomatoes, parmesan, peas and marsala sauce

Stuffed Rigatoni a la Vodka 16.

cheese stuffed pasta with marinara, cream, prosciutto, parmesan and basil
with shrimp (5) add. 7.

Grilled Chicken Paillard and Grilled Vegetables 18.

thinly pounded breast with balsamic dressed grilled vegetables and parmesan stuffed tomato

Chicken Meatloaf 17.

all white meat, marsala mushroom sauce, garlic mashed potato, onion rings, and vegetable medley

small tropical or mixed greens with your entrée .additional 5.

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sandwiches, wraps & pitas

our sandwiches are served with
choice of house made fries, sweet potato steak fries or side salad.
our fries are never frozen and fried in canola oil.

Grilled Shrimp B.L.T. 14.

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

Chicken Ciabatta 12.

grilled chicken breast with fire roasted peppers,
fresh mozzarella and balsamic vinaigrette

Green Apple Tuna Pita 12.

our signature salad with tomato and melted American
in our homemade grilled pita

Sliced Steak Sandwich 14.

skirt steak topped with caramelized onions, mushrooms
and melted mozzarella on ciabatta

California Wrap 13.

Boar's Head turkey breast, apple wood smoked bacon,
lettuce, tomato and avocado with herb aioli in a spinach wrap

Mediterranean Chicken Pita 11.

grilled chicken, feta, diced tomato, greens,
cucumber and herb vinaigrette in our homemade grilled pita

Grilled Chicken Honey Dijon 11.

on brioche with lettuce, tomato, red onion,
swiss cheese and honey dijon dressing

Yellow Fin Tuna Wrap 14.

sushi grade tuna seared rare with greens,
daikon, cucumber and sesame soy
in a flour tortilla

burgers

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

Black Angus 13.

grilled 10 oz. burger

Vegetarian 12.

seasoned breadcrumbs, peas, corn,
onion, green beans and carrots

Turkey Burger 13.

grilled 8 oz. burger

available toppings : american, swiss, mozzarella, cheddar, blue cheese, vegetable chili add. \$1
apple wood bacon add. \$1.25
sautéed onions, bbq sauce or mushrooms add .75

sizzling fajitas

served sizzling on a skillet with red onions and red and green bell peppers.
garnished with border rice, lettuce, cheddar and pico de gallo.
served with house made guacamole, salsa, sour cream
and mini flour tortillas

Chicken 16.

Shrimp(5) 18.

Skirt Steak 17.

Skirt Steak and Shrimp(3) 21.

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grilled pizzas

our fresh dough is rolled in cornmeal then cooked on our grill, topped with fresh ingredients and finished in the oven.

Graffiti Special 13.

tomato sauce, breaded cutlet, roasted garlic, broccoli and spinach, topped with mozzarella

Grilled Vegetable and Goat Cheese 12.

tomato sauce, diced grilled vegetables, topped with Goat Cheese and mozzarella

Margherita 10.

fresh mozzarella, tomato sauce, and basil

Chopped Salad Pizza 12.

greens, roasted peppers, fresh mozzarella, tomatoes, cucumber and red onion tossed in herb vinaigrette

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on the side

garlic mashed potatoes * border rice * rice pilaf
fresh russet french fries * sweet potato steak fries
garlic spinach * vegetable medley * tempura onion rings * wok vegetables
4.

beverages

Fresh Brewed Iced Tea 3.
complimentary refills

Fountain Beverages 3.
complimentary refills

Raspberry Lemonade 3.
made with fresh squeezed lemons
and sweetened with Splenda
complimentary refills

Assorted Juices 3.
orange, cranberry, apple, tomato,
grapefruit or pineapple

Pellegrino 3./6.
sparkling mineral water

Fiji 3./6.
artesian water

Coffee 2.75

Tea 2.

Hot Chocolate 2.5

Cappuccino 3.75

Latte 3.75

Espresso 3.

Double Espresso 3.75

Iced Coffee 3.

Tazo 2.5
specialty teas