



Appetizers

MAUI COCONUT BATTERED JUMBO SHRIMP

SERVED WITH A TOASTED SESAME-JICAMA SLAW AND A SZECHWAN PLUM SAUCE \$10.95

PORT JUDITH CALAMARI

LIGHTLY BREADED, FLASH FRIED AND SERVED WITH A ROASTED RED PEPPER MARINARA \$9.95

ATLANTIC SMOKED SALMON

SERVED ON POINTS OF BROWN BREAD WITH A QUINELLE OF CITRUS CREAM CHEESE AND TOPPED WITH DOMESTIC CAVIAR \$9.95

SUNDRIED TOMATO TORTILLA CHICKEN

QUESADILLAS

STUFFED WITH CAJUN CHICKEN, BAYOU BLACK BEAN PASTE AND SHREDDED CHIHUAHUA CHEESE TOPPED WITH FRESH PICO DE GALLO, SERVED WITH A SIDE OF CHILI LIME SOUR CREAM \$8.95

RASPBERRY BAKED BRIE

IMPORTED FRENCH BRIE CHEESE, WRAPPED IN A TRUFFLED HONEY GLAZED PUFF PASTRY WITH FRESH RASPBERRIES \$10.95

SPINACH AND ARTICHOKE DIP

A CLASSIC COMBINATION SERVED IN A WARM SOURDOUGH BREAD BOWL WITH TOASTED LAVACHE FLAT BREAD SHARDS \$7.95

JUMBO CRAB CAKES

BLUE CRAB, PAN-FRIED AND SERVED ON A BED OF AVOCADO PICO DE GALLO, WITH TARO ROOT CHIPS AND A RED PEPPER AIOLI \$10.95

Salads

CLASSIC CAESAR

FRESH HEARTS OF ROMAINE AND SHAVED PARMESAN TOSSED IN OUR HOUSE-MADE DRESSING AND SERVED IN AN HERBED CROSTINI RING, GARNISHED WITH WHITE ANCHOVY FILETS \$6.95

GOAT CHEESE AND SPINACH SALAD

FRESH SPINACH TOSSED IN A WARM LEMON-GARLIC DRESSING AND TOPPED WITH SHAVED RED ONION, SLICED STRAWBERRIES, TOASTED ALMOND SLIVERS AND GOAT CHEESE CROUTONS \$8.95

VINE RIPENED TOMATO AND FRESH MOZZARELLA

A TOWER OF SLICED TOMATO AND MOZZARELLA SUPPORTED BY SHAVED CUCUMBER AND FRESH ASPARAGUS AND TOPPED WITH A CHIFFONADE OF BASIL AND DRIZZLED WITH A SWEET BALSAMIC REDUCTION \$7.95

ORANGE TERIYAKI AHI TUNA

5 OZ. OF SUSHI GRADE TUNA MARINATED, SEARED, THINLY SLICED AND PLACED ON A BED OF HEARTY SALAD MIX TOSSED IN A CREAMY SESAME VINAIGRETTE AND TOPPED WITH CRUSHED PEANUTS, BEAN SPROUTS, CRISPY WONTONS AND JULIENNE CARROTS \$11.95

HERB MARINATED GRILLED FLANK STEAK

SERVED ON A BED OF HOUSE SALAD MIX, TOSSED IN A CREAMY HORSERADISH VINAIGRETTE WITH WISCONSIN EXTRA SHARP CHEDDAR, CHERRY TOMATOES, TOBACCO ONIONS AND GARLIC CROSTINIS ON A BED OF HOUSE SALAD MIX \$10.95

CHEF'S DAILY SOUP CREATION

MADE FROM THE FRESHEST INGREDIENTS PRICED DAILY

Sandwiches

SOUTHERN FRIED CHICKEN

BUTTERMILK BATTERED 8OZ CHICKEN BREAST SERVED WITH LETTUCE TOMATO AND SHAVED RED ONION ON TOMATO FOCCACIA WITH A SIDE OF HONEY-DIJON MAYO \$8.95

CHEF'S HAND PATTIED VEGETARIAN BURGER

A HOUSEMADE MIXTURE OF BEANS, GRAINS, FRESH VEGETABLES, HERBS AND SPICES GRILLED TO PERFECTION AND SERVED ON TOMATO FOCCACIA \$8.95

GRACIES BACON CHEESE BURGER

A HALF-POUND OF GROUND SIRLOIN HAND PATTIED, SEASONED AND TOPPED WITH TRIPLE SMOKED BACON AND YOUR CHOICE OF AMERICAN, CHEDDAR OR SWISS CHEESE \$9.95

~ ADD AVOCADO, GRILLED ONIONS OR ROASTED MUSHROOMS FOR .75 EACH ~

ALL SANDWICHES SERVED WITH FRENCH FRIES. A HOUSE SALAD MAY BE SUBSTITUTED FOR \$1.95

House Specialties

SWEET POTATO-CRUSTED WILD SALMON

PAN SEARED AND SERVED ON A BED OF GARDEN VEGETABLE RATATOUILLE, WILTED SPINACH AND SERVED WITH A YELLOW TOMATO COULIS \$22.95

GINGER TERIYAKI GLAZED

FREE RANGE CHICKEN BREAST

SERVED WITH GRILLED ASPARAGUS, SMASHED YUKON GOLD POTATOES AND GARNISHED WITH DIKON RADISH SPROUTS \$14.95

JUMBO SHRIMP AND SCALLOP LINGUINI

TOSSED WITH CHERRY TOMATOES, ROASTED MUSHROOMS AND AGED PARMESAN WITH A LEMON VERMOUTH ALFREDO SAUCE \$18.95

LOBSTER RAVIOLI

TOSSED WITH FRESH TARRAGON, BABY SPINACH AND SHAVED PARMESAN IN A SAFFRON CREAM SAUCE \$19.95

SUNDRIED TOMATO CHICKEN PENNE PASTA

TOSSED WITH ROASTED RED PEPPERS, ASPARAGUS AND CHERRY TOMATOES \$16.95

AHI TUNA STEAK

AN 8OZ. FILET OF SUSHI GRADE TUNA MARINATED IN ORANGE AND GINGER, CRUSTED WITH MACADAMIA NUTS, SEARED, AND SERVED ON A BED OF JAPANESE PURPLE YAM POTATOES AND BABY BOK CHOY \$21.95

16OZ NEW YORK STRIP

GRILLED TO PERFECTION AND SERVED ON A BED OF SMASHED YUKON GOLD POTATOES, WILTED SPINACH AND TOPPED WITH TWO JUMBO ONION RINGS WITH A SIDE OF HORSERADISH CREAM \$28.95

TENDERLOIN OF BEEF

10OZ FILET MIGNON WRAPPED WITH CRACKED BLACK PEPPERCORN BACON, GRILLED TO PERFECTION AND SERVED WITH GRILLED ASPARAGUS, SMASHED YUKON GOLD POTATOES AND A RED WINE BEURRE BLANC \$29.95

CATCH OF THE DAY

FRESH SEASONAL DAY BOAT FISH BROUGHT IN THURSDAY THROUGH SUNDAY. ASK YOUR SERVER FOR DETAILS. MARKET PRICE.

Desserts

PASSION FRUIT CRÈME BRULÉE \$6.95

ITALIAN ALMOND TORTE \$6.95

CHOCOLATE LAVA CAKE \$5.95

RUM BUTTERED BANANA BREAD PUDDING \$5.95

ELI'S CAPPUCCINO CHEESECAKE \$5.95

HANDMADE VANILLA ICE CREAM WITH HOT FUDGE \$4.95