

# PASTAS... and more...

Served with French Bread or Whole Grain Roll,  
and a Mixed Greens Salad with toasted almonds.  
Substitute a Popover for bread add 2.95  
Substitute a half Caesar for the Mixed Greens add 2.50

## PASTA CARBONARA

sautéed chicken with chorizo sausage, bacon, peas, fettuccine, striped cheese ravioli with gorgonzola and a blend of four cheeses in a Garlic Cream Sauce 18.95

## CHICKEN, RAVIOLI AND WALNUTS

striped ravioli filled with four cheeses, sautéed with chicken, walnuts and garlic, in a Romano Cream Sauce 18.95

## CRISPY TOFU OR CHICKEN ON WARM PEANUT NOODLES

multigrain spaghetti tossed in peanut sauce, with sautéed leeks, carrots and grapes, topped with your choice of crispy Tofu or tempura-battered Chicken Tenders, sprinkled with Sriracha sunflower seeds & scallions, drizzled with teriyaki & sweet 'n' spicy chili mayo 16.95

## SALMON SAUTE



salmon medallions sautéed with broccoli, zucchini, mushrooms, spinach, carrots, roasted red peppers, onions and rice with fresh lemon, fresh basil, garlic, capers, white wine and olive oil 18.95  
**For a Gluten Free meal request gluten free roll add 1.00**

## VEGETARIAN ANGEL HAIR

angel hair sautéed with garlic, broccoli, diced tomatoes and mushrooms in a Tomato Basil Pesto Sauce 14.95

## VEGETARIAN CRISPY RISOTTO PRIMAVERA



fresh tomatoes, carrots, zucchini and caramelized onions simmered in a white wine, garlic, basil, tomato broth, served over two floating crispy risotto cakes spread with roasted garlic mascarpone cheese, topped with grilled portabella mushrooms 16.95  
**For a Gluten Free meal request baked risotto cakes & gluten free roll add 1.00**

**Our House made Salad Dressings: Judie's Famous Poppy Seed, Balsamic Vinaigrette, Caesar, Creamy Onion, Blue Cheese, French Vinaigrette, Low Fat Ranch**

# SMALL MEALS

**Make these "Big Meals" by adding a  
Mixed Greens Salad 3.25, Popover 4.95, French Bread or Whole Grain Roll 1.50**

## SALMON SMALL MEAL

petit filet of Salmon grilled with mild Creole seasonings, served with Lemon Praline Walnut Couscous, paired with Dos Equis Beer Sauce 12.95

## BEEF SHOULDER TENDER SMALL MEAL

pan-seared Beef Shoulder Tender medallions with leeks, spinach and tomatoes in a Lemon Butter Demi-glace, served with a crisp risotto cake 11.95

## LOBSTER RAVIOLI

two large chunky Lobster Ravioli sautéed with yellow squash and mushrooms in a Vodka Tomato Cream Sauce with fresh basil and garlic 12.95

## SCALLOP & TOMATO TART TATIN

pan-seared Sea Scallops, served on caramelized tomato halves inverted on puff pastry, atop spinach leaves, sprinkled with goat cheese, drizzled with fresh basil vinaigrette & an aged balsamic reduction 15.95