



lunch menu

appetizers

- soup** classic french onion with garlic crouton and gruyere cheese \$4
soup again prepared fresh today \$4
chicken 'lollipops' flash fried and tossed in orange-tamarind glaze, vegetable slaw with sweet sesame dressing \$7
tart roma tomato, fresh mozzarella, red onion, fresh basil baked on pastry crust \$6
artichoke roasted peppers, garlic and artichokes baked with a blend of cheeses \$6
calamari flash fried, tossed with fresh herbs and tomato, greek skorthalia dipping sauce \$7
gratin exotic mushrooms baked in herbed mushroom broth, fontina and asiago cheeses, white truffle oil \$7
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salads

- house** baby gourmet greens, walnuts, apple, and honey balsamic vinaigrette \$6
spinach baby spinach, avocado, tomato, onion, pepper, shaved reggiano, pepitas, mustard vinaigrette \$7
southwest* spice crusted sirloin steak served over greens, red pepper, onion, avocado, cucumber, tomato, gorgonzola and pepitas, tossed in a toasted paprika vinaigrette \$12
caesar romaine lettuce, caramelized anchovy vinaigrette, shaved reggiano, garlic croutons \$6
greek iceberg, kalamata olives, feta, bell pepper, onion, oregano, tomato and lemon-cucumber vinaigrette \$7
chicken salad with tomato, orange, carrot and raisin in a creamy citrus vinaigrette over romaine hearts \$7

add grilled chicken - \$3, salmon, shrimp or calamari - \$4*

sandwiches

- burger*** grilled sirloin, aged provolone, bacon, caramelized onion, lettuce, tomato and mustard aioli \$8
sister havana pulled pork, ham, caramelized onion, pickle, mustard aioli on grilled sourdough \$7.5
focaccia turkey, grilled portabella, roasted bell pepper, fontina cheese, lemon mayonnaise and fresh basil on toasted rosemary-asiago flat bread \$7.5
steak sliced sirloin, grilled with caramelized onion and provolone, topped with arugula and mustard vinaigrette \$8
wrap grilled chicken, bacon, avocado, tomato, gourmet greens and lemon-basil mayonnaise \$7.5
crab jumbo blue crab cake, gourmet greens, tomato, roasted pepper coulis on grilled Kaiser roll \$9.5
cheese aged cheddar, provolone, oven dried tomato and caramelized onion on grilled sourdough bread \$6.5
grouper batter dipped and fried or blackened and seared, lettuce, tomato, remoulade sauce \$8.5
combo soup and half of a sister havana, cheese or focaccia sandwich \$8.5

all sandwiches served with herbed french fries, pasta salad or tossed greens

mains

- walleye** pan fried with lemon beurre blanc, potato-shallot hash, spring vegetable sauté \$16
beef-in-Guinness beef, bacon, carrots, mushrooms, leeks and pearl onions braised in fine Irish stout, served over potato-parsnip puree \$12
pad thai rice noodles, chicken, egg, scallions, sprouts and fresh cilantro stir fried in a spicy-sweet tamarind sauce, topped with ground peanuts \$10 *with shrimp* \$14
cavatappi sautéed shrimp, roasted peppers, shallots, shiitake mushrooms and grape tomatoes tossed in a lemon-garlic butter with cavatappi pasta and asiago cheese \$14
risotto an ever changing variety \$MP
chicken pizza with smoked chicken, pesto, sun dried tomato, feta and mozzarella cheeses \$13
mushroom pizza with exotic mushrooms, asparagus, roasted garlic and asiago cheese \$11
chorizo pizza with house made chorizo sausage, roasted pepper sauce, pineapple, red onion, mozzarella and fresh cilantro \$12

**may be cooked to order. consuming raw or undercooked meat or seafood may increase your risk of food borne illness.*

everything on our menu is prepared on site from fresh ingredients