

STARTERS

CORN CHOWDER \$8
BACON, CORN, POTATOES

BAKED FRENCH ONION SOUP \$9

TUNA TARTARE \$14
SOY LEMON VINAIGRETTE, SWEET SOY, FROZEN AVOCADO, POTATO GAUFRETTES

WARM MUSHROOM AND GOAT CHEESE BRUSCHETTA \$11

SALADS

CAESAR \$9
HEARTS OF ROMAINE, CAESAR DRESSING,
SHAVED PECORINO, OLIVE FLAT BREAD

GARDEN GREENS \$9
SHAVED RED ONION, TOMATOES, DICED CUCUMBER,
BLEU CHEESE CRUMBLES, BABY CARROTS

LOCAL SPINACH \$11
MUSHROOMS, RED ONION AND WARM BACON DRESSING

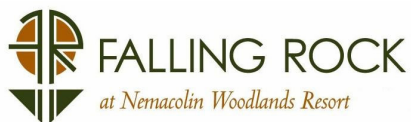
TOMATO AND BUFFALO MOZZARELLA NAPOLEON \$13

ADDITIONS
GRILLED FLANK STEAK* \$12

TIGER SHRIMP* \$12

CRISPY OR GRILLED CHICKEN* \$6

AMBER



SAMPLE MENU
SUBJECT TO
CHANGE

SANDWICHES AND ENTRÉES

TOMATO, BASIL & MOZZARELLA FLAT BREAD \$13
OVEN ROASTED TOMATOES, BASIL, YOUNG MOZZARELLA

MUSHROOM, REGGIANO AND OREGANO FLAT BREAD \$12
MARINATED PORTABELLA, SHAVED PARMESAN, OREGANO

GRILLED SALMON BLT \$15
TOASTED BRIOCHE, GRILLED SALMON, DILL AIOLI

DRY AGED STRIPLOIN BURGER* \$12
SUN DRIED TOMATO ROLL, WHITE CHEDDAR, SMOKED BACON

STEAK QUESADILLA* \$15
PEPPER JACK CHEESE, CARMELIZED ONIONS, CILANTRO SOUR CREAM

ROASTED CHICKEN* \$15
HERBED CHICKEN, FINE HERB GNOCCHI, ROASTED CARROTS, BRANDY CREAM SAUCE

GRILLED CHICKEN CLUB* \$12
HERB CIABATTA, FINE HERB AIOLI, APPLE BACON

DESSERTS

CRÈME BRÛLÉE \$12
CLASSIC VANILLA BEAN SERVED WITH
HOMEMADE BLUEBERRY ICE CREAM AND AN ALMOND COOKIE

TOFFEE CRUNCH CAKE \$12
RICH LAYERED WITH TOFFEE BUTTERMILK CAKE, CARAMEL,
GANACHE SERVED WITH CARAMEL ICE CREAM

STRAWBERRY SOUP \$12
WITH QUENELLES OF WHITE CHOCOLATE CHEESECAKE

PRALINE ICE CREAM SANDWICH \$12
LAYERS OF HOMEMADE ICE CREAM AND THIN CHOCOLATE COOKIE

A TASTING OF CHOCOLATE AND CARAMEL \$12
CHOCOLATE MARQUIS, TOFFEE AND MORE

RASPBERRY "SODA" \$12
RASPBERRY TUILLE FILLED WITH SORBET AND TOPPED WITH RASPBERRY FOAM

HOUSE MADE ICE CREAM SAMPLER \$12
CHOOSE 4 OF TODAY'S FLAVORS