



Starters

Bleu Cheese Garlic Toast

Freshly Baked Focaccia, Poached Garlic Cloves, Oregon Bleu Cheese, Side of Marinara Dipping Sauce

\$10

Roasted Root Vegetable Salad

Beets, Turnups, Parsnips, Carrots. Toasted and Glazed with Soy Ginger Honey Dressing. Red Cabbage Slaw

\$12

Tortellini En Brodo

Rainbow Cheese Tortellini Gently Poached in Rich Chicken Broth. Garlic Confit, Roasted Tomatoes, Basil and Parmesan Tuille, Grill Focaccia

\$14

Mains

Chicken n' Dumplings

Savory Chicken Stew with Vegetables and Fluffy Dumplings

\$24

Hungarian Mushroom Linguine

Mushrooms, Sour Cream Paprikash Sauce, Fresh Spinach, Grilled Focaccia

\$24

Beef Stroganoff

Tenderloin Beef Strips Seared with Mushrooms, Red Wine Demiglace, Sour Cream, Vegetables

\$29

Barbecued Baby Back Ribs

Red Beans and Rice, Cornbread, Coleslaw

\$29

Bouillabaisse

Salmon, Prawns, Lobster Tail, Cod and Crab Meat Simmered in Saffron Broth. Grilled Focaccia

Desserts \$8

Brownie Sundae with Carmel Sauce, Nuts, Cherry

Cookies & Cocoa