

Include Choice of One (1)

Fresh Seasonal Fruit

Pineapple with assorted fresh cut fruit.

Sunshine Salad

Fresh greens, seasoned fresh berries, mandarin oranges topped with toasted nuts & blue cheese crumbles with your choice of dressing

Classic Caesar Salad

Crisp romaine lettuce with our homemade Caesar dressing and topped with freshly made seasoned croutons & shredded parmesan.

House Salad

A bountiful selection of fresh vegetables served with creamy pepper parmesan or your choice of dressing.

Spinach Salad

Fresh baby spinach leaves topped with hard-boiled eggs and crisp bacon, then drizzled with honey mustard dressing.

Panzanella Salad with Focaccia Croutons

Delicious blend of ripe tomatoes, colorful bell peppers, cucumbers, red onions, kalamata olives, capers and fresh basil topped with aged balsamic vinaigrette & olive oil.

Signature Wedge Salad

Our presentation of an Iceberg Wedge drizzled with blue cheese dressing, topped with chopped tomatoes, cucumbers, red onion, bacon bits & blue cheese crumbles.

Shrimp Provencale

Plump fresh shrimp gently sautéed in our own special recipe of zesty tomato and garlic sauce.

Manicotti Marinara

Two manicotti with a delicate ricotta cheese filling, cloaked with fresh tomato sauce and dusted with fresh parmesan cheese.

Greek Salad

Feta cheese, kalamata olives, grape tomatoes, cucumber, red onions and pepperoncinis with a traditional Greek dressing.

Melon with Prosciutto

Thinly sliced imported prosciutto ham complimented with fresh seasonal melon slices, served on a bed of lettuce.

Tomato Napolentana

Ripe garden tomatoes and sliced fresh mozzarella on a bed of romaine lettuce, garnished with roasted red peppers and dressed with a delicate basil vinaigrette.

Italian Salad

Fresh romaine & radicchio with pepperoncini, roasted red peppers, black olives, sliced red onions, artichoke hearts, cherry tomatoes topped with shredded provolone cheese & our creamy Italian dressing.

Harvest Salad

Array of mixed greens, candied walnuts, sliced pears & granny smith apples, roasted yellow beets, raisins, goat cheese and a Champagne vinaigrette dressing.

Soup Selections

*Maryland Crab - Cream of Crab - Vegetable Minestrone - Cream of Broccoli
Chicken Corn Chowder - French Onion - Tomato Basil*

Upgraded Appetizers

Antipasto

A traditional Italian array of provolone and mozzarella cheese, anchovies, salami, prosciutto ham, roasted peppers, tomatoes, mushrooms, olives, pepperoncini and artichoke hearts.

\$3.00pp

Whole Pineapple

A whole pineapple with the top cut off, scooped and then filled with fresh fruit. The top is then replaced.

\$2.00pp

Shrimp Cocktail

Tender jumbo shrimp served with a tangy cocktail sauce and a lemon wedge.

- Five (16-20 to a pound) \$2.00pp
- Five (Under 15 to a pound) \$3.50pp

Intermezzo

A hollowed out lemon or lime, filled with a light refreshing sherbet.

\$2.00pp