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# SENSATIONAL SUMMMER MENU

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## Breakfast Starters

**Tomato, Arugula, & Goat Cheese Quiche** \$28.95ea

**Tomato Pesto Breakfast Sandwich** with fresh mozzarella \$8.50ea

**Turkey Sausage Hash** with red & yellow sweet peppers, diced potatoes, and chopped kale \$4.75pp

## Entrees

**Charred Flank Steak** with grilled onions, roasted peppers, chimichurri rub \$18.95pp

**Grilled Salmon Taco Bar** bbq jus, avocado, corn and red cabbage slaw, lime, sour cream, soft tortillas \$17.95pp

**Grilled BBQ Chicken Thighs** with fresh grilled corn, black beans, and cilantro \$9.95pp

## Salads

**Brussel Sprout and Sweet Potato Salad** quinoa, dried cranberries, toasted almonds \$4.50pp

**Mediterranean Chickpea Salad** tomato, feta, red onion, cucumber, scallion \$4.50pp

**Buffalo Chicken Salad** shredded carrot, celery, crisp romaine lettuce, buttermilk ranch dressing \$10.95pp

**Summer Strawberry Salad** baby spinach, toasted almonds, goat cheese, poppyseed dressing \$5.50pp

## Artisan Pizza

**The Greek** souvlaki beef, tomato, feta, olives, pepperoncini \$29.00ea

**The Peach Tree** prosciutto, arugula, fresh peaches, goat cheese, ricotta \$29.00ea

## Appetizers

**Sicilian Veg Antipasto** fresh mozzarella, shaved romano, grilled zucchini, roast cherry tomatoes, olives, roasted sweet peppers, shaved fennel, eggplant caponata, grilled crostini \$8.95pp

**Tapas Platter** grilled shrimp skewers, chorizo, baby lamb chops, olives, manchego olive tapenade, white bean dip, grilled eggplant, crostinis and ciabatta bread \$12.95pp

## Sides

**Chickpea Basmati Rice** Zucchini & Lemon \$4.25pp

**Corn Edamame Succotash** \$4.00pp

**Mediterranean Cous Cous** Toasted Almonds, Parsley and Feta \$4.50pp

**Mexican Grilled Corn** Siracha Mayo and Parmesan Cheese \$3.50pp

## Desserts

**Make Your Own Mixed Berry Shortcake Bar** fresh mixed berries, buttermilk biscuits, homemade whipped cream \$9.25pp

**Summer Crisp** peach and raspberry baked with buttery oatmeal topping & fresh whipped cream \$6.95pp

## Summer Themed Menu

**Charred Flank Steak** with roasted peppers, grilled onions, sweet corn salad, baby arugula salad and sliced red & yellow watermelon platter \$31.95pp

**Caprese Chicken** grilled pesto chicken breast, roasted cherry tomatoes, fresh mozzarella, balsamic drizzle, zucchini orzo pasta salad, baby spinach and sliced red & yellow watermelon platter \$23.95pp

