



**NIGHT HARVEST CABARNET SAUVIGNON** - \$5 GLASS / \$20 BOTTLE

**NIGHT HARVEST CHARDONAY** - \$5 GLASS / \$20 BOTTLE

**NORTH SHORE DELIGHT** - Roasted beets, walnuts, arugula, field greens, goat cheese & dried cranberry with citrus vinaigrette.....SMALL \$6 LARGE \$9  
**ADD CHICKEN FOR \$3**

**PEAR & WALNUT SALAD** - Mixed baby greens, pears, roasted walnuts, dried cherries, red bell peppers, gorgonzola cheese, served with mango –pineapple vinaigrette.....SMALL \$6 LARGE \$9  
**ADD CHICKEN FOR \$3**

**WILD ALASKAN SALMON BURGER** with tartar sauce, baby greens and tomato.....\$10  
**THAI CHICKEN WINGS**.....\$9

**PIZZA FLORENTINE** – House made Alfredo sauce, sausage, spinach, mushroom, onion.

7".....\$11.99    12".....\$14.99    14".....\$17.99    16".....\$20.79

**CHICKEN ALFREDO PIZZA** – House made Alfredo sauce, grilled chicken, red onion, crumbled and fresh chives.

7".....\$11.99    12".....\$14.99    14".....\$17.99    16".....\$20.79

**ARUGULA PROSCIUTTO PIZZA** – Mozzarella cheese, olive oil, red onions, fresh arugala and premium prosciutto sprinkled with parmesan cheese.

7".....\$11.99    12".....\$14.99    14".....\$17.99    16".....\$20.79

**THAI SHRIMP PIZZA** – Peanut sauce, Thai marinated shrimp, red peppers and julienne carrots, finished with crunchy Asian noodles, green onions, sesame seeds and cilantro.

7".....\$11.99    12".....\$14.99    14".....\$17.99    16".....\$20.79

**CHICKEN POT PIE** - Creamy chicken with garden vegetables incrustured in puff pastry.....\$10

**FETTUCCINE ALFREDO** – Home made Fettuccine with parmesan cream sauce.....\$10

**ADD GRILLED CHICKEN FOR \$3**

**POTATO GNOCCHI** - Handmade gnocchi topped with a vodka tomato cream sauce sprinkled with parmesan cheese.....\$11

**CAVATAPPI WITH ITALIAN SAUSAGE** - Spinach, mushroom and cream tomato sauce.....\$12

**BROWNIES A LA MODE**.....\$6

**CHOCOLATE ÉCLAIRS**.....\$4