

## To Start

POTATO LATKES	Served with apple sauce and sour cream	\$7.99
CHILLED JUMBO SHRIMP (5)	Served with zesty cocktail sauce	\$14.99
BUFFALO CHICKEN TENDERS	Crispy fried boneless tenders tossed in garlic-hot sauce served over grilled polenta & finished with bleu cheese crumbles	\$9.99
PAN FRIED CRAB CAKE	Served with corn-black bean salsa and roasted red pepper puree	\$15.99
BUFFALO CHICKEN WINGS	Tossed in our garlic-hot sauce with bleu cheese dressing and celery sticks	\$9.99
CHICKEN OR BEEF QUESADILLA	Bell pepper, onion, cheddar cheese, guacamole, sour cream and salsa	\$9.99
FRIED MOZZARELLA	Served with marinara sauce	\$8.99
CHICKEN OR BEEF NACHOS	Tortilla chips, tomato, green onion, black beans, jalapeños, jack and cheddar cheeses. Served with salsa, guacamole and sour cream	\$10.49
PARMA AI FICHI	Topped with sliced prosciutto, figs and soft goat cheese finished with seasonal greens and dressed with balsamic glaze	\$11.99
STEAMED CLAMS OR MUSSELS	Served in red or white sauce. fra diablo available upon request	\$14.99

## Soup

MATZO BALL SOUP	Hearty broth, vegetables and chicken	\$5.99
FRENCH ONION GRATIN	With a seasoned crouton and glazed with Swiss cheese	\$6.99
TOMATO BASIL BISQUE	Finished with a touch of cream and fresh basil	\$5.99
SOUP DU JOUR	Selection changes daily	\$5.99

## Salad

CHOPPED HOUSE SALAD	Crisp lettuce, tomato, cucumber, red onion and balsamic vinaigrette	\$7.99
WEDGE SALAD	Iceberg lettuce, crisp bacon, chopped tomato, red onion and gorgonzola dressing	\$8.99
CAESAR	Crisp Romaine lettuce, traditional Caesar dressing with a parmesan garlic crisp	\$9.99
	grilled chicken \$13.99 shrimp \$14.99	
GREEK SALAD	Chopped lettuce, olive, tomato, cucumber, red onion, feta cheese and lemon herb dressing	\$10.99
CAPRESE SALAD	Beefsteak tomato, Buffalo mozzarella and balsamic pesto vinaigrette	\$9.99
ROASTED BEET SALAD	Sweet roasted beets, mild goat cheese over mixed greens finished with shaved fennel, candied walnuts & white balsamic vinaigrette	\$10.99
MANDARIN CHICKEN	Grilled chicken breast, Mandarin oranges, almonds, fried noodles, cucumber, tomato and sesame dressing	\$13.99
THE COBB	Grilled chicken, avocado, hard boiled egg, bacon, tomato, bleu cheese crumbles and buttermilk ranch dressing	\$13.99
SPINACH SALAD	Baby leaf spinach complemented with hard boiled egg, crispy bacon, and sliced mushrooms. Finished with bleu cheese dressing.	\$10.99

## Sandwiches & Burgers

Served with potato chips, french fries or tater tots

GRILLED CHEESE & TOMATO SOUP COMBO	Rustic grilled cheese paired with our tomato-basil bisque	\$11.99
THE DOUBLE DOWN BURGER	Chargrilled 8oz burger stacked with grilled pork roll and a fried egg and glazed with cooper sharp cheese	\$13.99
HOT CORNED BEEF OR PASTRAMI	Piled high on Jewish rye with a side of homemade coleslaw	\$12.99
MICHAEL PATRICK'S BURGER	Chargrilled 8oz burger, served on a brioche bun with lettuce, tomato and onion	\$9.99
CHEESEBURGER	Choice of cheddar, American, Swiss, pepper jack or provolone	\$10.99
PHILLY CHEESESTEAK	Pepper, onion and cheese, served on a crusty roll	\$11.99
CLUB SANDWICH	Turkey, bacon, lettuce, tomato and mayonnaise, served on choice of toasted bread	\$12.99
REUBEN (CORNED BEEF OR PASTRAMI)	Swiss cheese, sauerkraut and thousand island, served on Jewish rye bread	\$10.99
GRILLED CHICKEN BREAST SANDWICH	Swiss cheese, grilled onion, smoked bacon, lettuce and tomato	\$10.99
BLACK DIAMOND	Sliced turkey, smoked ham, pickle and grainy mustard mayonnaise, served on a pretzel twist	\$11.99
ITALIAN SUBMARINE	Sliced Italian meats, provolone, lettuce, tomato, onion and cherry pepper relish	\$11.49
HALF SANDWICH & SOUP COMBO	Chicken, tuna or egg salad, turkey or smoked ham and bowl of matzo ball or soup of the day	\$10.99
BLT TURKEY WRAP	Applewood smoked bacon, lettuce, tomato and mayonnaise	\$10.99
PESTO CHICKEN PANINI	Marinated and grilled chicken breast, fresh mozzarella and basil pesto served on a pressed ciabatta roll accompanied by roma pasta salad	\$12.49
FRENCH DIP	Thinly sliced roast beef topped with provolone, served on a crispy roll	\$11.99

## Specialties

SIRLOIN STEAK	8 oz. top sirloin cooked to order with melted hotel butter	\$19.99
FILET MIGNON	8 oz. choice beef tenderloin cooked to order	\$34.99
NEW YORK STRIP	Char-broiled 12 oz. New York strip	\$31.99
SURF AND TURF	4 oz. filet of beef paired with a golden fried shrimp, served with seasonal vegetables and choice of baked or mashed potatoes	\$26.99
OPEN FACED HOT TURKEY PLATTER	Slow roasted and served with homemade turkey gravy over your choice of bread complemented with mashed potato, chef's vegetables and cranberry sauce.	\$14.99
BEEF STROGANOFF	Slowly braised beef short ribs served over buttered egg noodles	\$16.99
ROASTED ATLANTIC SALMON	Topped on grilled polenta, finished with lemon-caper butter sauce	\$23.99
FISH AND CHIPS	Served with malt vinegar, french fries and cole slaw	\$16.99
SHRIMP SCAMPI	Lemon garlic-basil butter sauce over angel hair pasta	\$20.99
SEAFOOD CIOPPINO	Tender shrimp, Atlantic salmon, clam, mussels, simmered in tomato-saffron broth with sweet corn & new potatoes	\$22.99
MEATLOAF PLATTER	Served with mushroom gravy, seasonal vegetables and mashed potatoes	\$14.99
CHICKEN POT PIE	Sherry spiked, flaky pastry	\$13.99
FRIED SHRIMP PLATTER	Hand-breaded shrimp, served with french fries and cole slaw	\$19.99
CHEESE RAVIOLI	Served with homemade marinara sauce and garlic bread	\$14.99
GRILLED CHICKEN	Served with lemon-caper butter, tomato, lemon-thyme relish and pesto jasmine rice	\$16.99
WILD MUSHROOM RAVIOLIS	Filled with wild mushroom & ricotta tossed in parmesan cheese sauce with sweet baby peas finished with a light truffle oil	\$16.99
VEGAN NAPOLEAN	Marinated grilled seasonal vegetables and portobello mushroom layered with polenta and baked. Served with sauteed spinach and rice-bean infusion finished with balsamic-honey glaze.	\$12.99

## Patisserie

Assorted croissants, danishes, jumbo muffins and banana bread \$4.99 each

## Fresh Start

HOT OATMEAL	Served with brown sugar, golden raisins and apple compote	\$4.99
SEASONAL FRUIT PLATE	Served with banana bread	\$13.99
SMOOTHIES	Mixed berry, strawberry or banana	\$5.99
YOGURT PARFAIT	Vanilla yogurt, granola and seasonal fruit	\$5.99
HICKORY SMOKED SALMON PLATE	Traditional condiments, served with a toasted bagel and cream cheese	\$15.99
TOASTED BAGEL	Plain or everything, served with cream cheese	\$4.99

## Griddle

THE STACK	Eggs any style, pancakes, tater tots with bacon or pork or turkey sausage	\$13.99
BELGIAN WAFFLE	With warm maple syrup and butter	\$7.99
	With seasonal berries and whipped cream	\$8.99
CINNAMON SWIRL FRENCH TOAST	With vanilla and cinnamon	\$8.99
	With seasonal berries and whipped cream	\$9.99
BUTTERMILK PANCAKES	Full stack or short stack	\$7.99/6.99
	With blueberries, bananas or chocolate chips	\$8.99
CHEESE BLINTZES	Pan seared complemented with warm mixed berry compote	\$10.99

## Build an Omelet

THREE FARM FRESH EGGS	Served with tater tots and toast	\$10.99
	Substitute egg beaters or egg whites	\$1.00
	Choice of three: hickory smoked bacon, smoked ham, sausage, tomatoes, onions, peppers, mushrooms, spinach, feta cheese, Swiss cheese, cheddar cheese or American cheese	Additional Items \$1.49 each

## Egg Specialties

TWO FARM FRESH EGGS ANY STYLE	Served with tater tots and toast	
	Served with choice of bacon, pork or turkey sausage, smoked ham, pork roll, scrapple or corned beef hash	\$9.99
TRADITIONAL EGGS BENEDICT	Toasted English muffin with Canadian bacon, poached eggs and hollandaise sauce	\$12.99
STEAK AND EGGS	8 oz. grilled sirloin steak and two eggs any style	\$19.99
THE LEO	Soft scrambled eggs with salmon lox and sautéed onion	\$10.99

## Side Orders

TATER TOTS	Golden brown and crispy	\$2.99
MEATS	Choice of bacon, pork or turkey sausage, smoked ham, pork roll or scrapple	\$3.99
FRUIT CUP	Chef's selection of fresh seasonal fruit	\$3.99

## Beverages

FOUNTAIN SOFT DRINKS	Coke, Diet Coke, Sprite, Ginger Ale or unsweetened iced tea	\$3.49
CHILLED JUICES	Orange, grapefruit, apple, cranberry, pineapple, tomato or V-8	\$4.99
HOT BEVERAGES	Coffee, hot tea or hot chocolate	\$2.99
MILK	2% or Whole	\$2.99
CAPPUCCINO	With frothed milk and cinnamon	\$4.49
ESPRESSO	With a twist of lemon	\$2.49
MILK SHAKE	Chocolate, vanilla, malted or strawberry	\$6.99

## Desserts

BANANA CREAM PIE	Flaky pastry, creamy custard, fresh sliced banana and chopped pecans	\$5.99
COCONUT CREAM PIE	Old fashioned with toasted coconut	\$5.99
CARROT CAKE	Classic carrot cake with cream cheese icing	\$6.99
NEW YORK CHEESECAKE	Light and creamy with a graham cracker crust	\$6.99
ICE CREAM	Vanilla, chocolate or strawberry	\$5.99
CHOCOLATE BROWNIE TART	Rich fudge brownie filling, whipped cream, chocolate sauce and fresh berries	\$6.99

Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.