

# Dinner Specials Oct 2011

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## Drink

HOT CIDER.....\$2.75

## Soup

### TOMATO BISQUE

cup.....\$2.50    bowl .... \$3.50

## Sides

OVEN ROASTED BEETS.....\$2.50

ACORN SQUASH .....\$2.50

## Sandwich

HONEY BAKED HAM and BRIE ....\$9.00  
on whole wheat with lettuce, tomato and a little garlic aioli

served with a choice of 1 side

## Desserts

BANANAS FOSTER.....\$5.75  
caramelized bananas, brown sugar, a touch of  
rum and vanilla ice cream

*big enough for 2*

FRESH PUMPKIN PIE .....\$4.50  
served with whipped cream

This is not the pie you grew up with. Instead of using  
canned pumpkin we use fresh baked pumpkin and it makes for a  
much lighter pie. So if you want a whole new "pumpkin pie

FRESH APPLE PIE .....\$4.50  
served with caramel sauce

## House Cocktails

FRESH LIME MARGARITA .....\$6.25  
our own fresh lime margarita with Cuervo Gold

BLOODY MARY .....\$6.25  
tomato juice, Absolut, fresh horseradish and fresh basil

## Bar Menu

Listed below are the premium pours, mixers and condiments you have to choose from

ALL COCKTAILS .....\$6.25

### Premium Pours

Absolut Vodka  
Tanqueray Gin  
Bacardi White Rum  
Cuervo Gold Tequila  
Jim Beam Bourbon Whiskey  
Jack Daniels Whiskey  
Dewars White Label Scotch

### Mixers

Cranberry Juice  
Soda/Tonic  
Orange Juice  
Dry/Sweet Vermouth  
Coke/Diet Coke/Sprite

### Condiments

Olives  
Lemon/Lime Wedge  
Twist  
Maraschino Cherries

## Beer

AMSTEL LIGHT .....\$4.00

SIERRA NEVADA PALE ALE .....\$4.25

BLUE MOON BELGIAN ALE .....\$4.25

BELLS AMBER ALE .....\$4.50

## Specialty Drinks

HOT SPICED CHAI .....\$3.50

HOMEMADE CREAM SODA...\$2.75

## Drinks

COFFEE/DECAF/HOT TEA.....\$2.15

ICED TEA (unsweetened) with refills.....\$2.25

LEMONADE .....\$1.85

COKE/DIET COKE/SPRITE with refills..\$2.00

MILK (whole or skim)  
small .....\$2.50  
Large .....\$3.50

ORANGE JUICE OR COLD CIDER  
small .....\$2.75  
Large .....\$3.75

## Red Wine

Santa Rita Cabernet Reserva '08  
glass .....\$6.00 Bottle .....\$21.50

## Oct's Red Wine Special

Foxbrook Cabernet '09  
Simple, dry, inexpensive Cabernet from California.  
glass .....\$6.00 Bottle .....\$21.50

## White Wine

Rocca Pinot Grigio '09  
glass .....\$5.25 Bottle .....\$19.00

## Oct's White Wine Special

Basa Verdejo  
fantastically refreshing yet serious bottle of wine, with a range of aromas and flavors from stony mineral notes to citrus to tropical fruit.  
glass .....\$6.50 Bottle .....\$23.50

## Appetizers

**FRIED GREEN TOMATOES** .....\$5.50  
served with a cajun remoulade sauce

**MUSHROOM QUESADILLA** .....\$5.75  
mushrooms, red peppers, onions, pepperjack and cilantro  
served with a side of gingered fruit

**BBQ CHICKEN PIZZA** .....\$6.75  
bbq chicken, mozzarella, roasted red peppers,  
and green onions

## Soup

**CARIBBEAN PUMPKIN**  
cup .....\$2.50      bowl .....\$3.50

## Small Salads

**SMALL SIMPLE SALAD** .....\$2.50  
mixed greens and tomatoes

**SMALL CHOP SALAD** .....\$3.75  
jicama, red peppers, corn, tomatoes, red onions, carrots,  
green peppers, and your choice of feta or blue  
w/ grilled chicken or grilled portabella .....\$6.50

**SMALL HOUSE SALAD** .....\$3.75  
mixed greens, tomatoes, feta, raisins, walnuts and apples  
w/ grilled chicken or grilled portabella .....\$6.50

**SMALL AVOCADO SALAD** .....\$3.75  
mixed greens, avocado, garlic croutons, sundried tomatoes,  
and artichoke hearts  
w/ grilled chicken or grilled portabella .....\$6.50

## Entree Salads

**STEAK SALAD** .....\$8.75  
grilled skirt steak served on a bed of mixed greens with  
avocado, roasted red peppers, croutons and feta cheese

**TANDOORI CHICKEN SALAD**  
boneless tandoori chicken (with our tomato and apricot chutney)  
served on a bed of mixed greens with sundried tomatoes,  
avocado, artichoke hearts, feta and garlic croutons  
small .....\$6.75  
Large .....\$8.75

**BBQ CHICKEN SALAD**  
boneless bbq marinated chicken served on a bed of mixed  
greens with cucumbers, thin sliced onion rings, blue cheese  
and roasted red peppers  
small .....\$6.75  
Large .....\$8.75

**LARGE CHOP SALAD** .....\$7.50  
jicama, red peppers, corn, tomatoes, red onions, carrots,  
green peppers, and your choice of feta or blue  
w/ grilled chicken or grilled portabella .....\$8.75

**LARGE HOUSE SALAD** .....\$7.50  
mixed greens, tomatoes, feta, raisins, walnuts and apples  
w/ grilled chicken or grilled portabella .....\$8.75

**LARGE AVOCADO SALAD** .....\$7.50  
mixed greens, avocado, garlic croutons, sundried tomatoes,  
and artichoke hearts  
w/ grilled chicken or grilled portabella .....\$8.75

## Dressings: Toasted Sesame Vinaigrette, Orange Vinaigrette or Soy Mustard Vinaigrette

the toasted sesame and soy mustard vinaigrettes have 1/2 raw egg per gallon to keep them from separating

**Cornbread** will now be served by request only but remember, cornbread is not served with all items.

**cornbread comes with:** sandwiches, pizzas, entrees, and entree salads (including small salads with chicken) **cornbread doesn't come with:** a cup of soup, bowl of soup, small salads, or breakfast

If it's not served with what you've ordered and you'd like some, a 1/2 order is 4 pieces for \$1.25 and a full order is 8 pieces for \$2.50

# Entrees

## Chicken

### Southern Style FRIED CHICKEN

(1/2 chicken) served with mashed potatoes and coleslaw

\$12.50

Because of the long preparation time to make the fried chicken we may occasionally run out, we're sorry

## Entree Salad

### TANDOORI SALMON SALAD.....\$12.50

3 1/2oz grilled tandoori salmon served on a bed of mixed greens with sundried tomatoes, avocado, artichoke hearts, feta and garlic croutons

and your choice of dressing

## In a Bowl/Vegetarian

### Roasted Vegetable TAGINE

roasted cauliflower, shitake mushrooms, brocolli and chickpeas served over couscous with a Mediterranean style tomato sauce, a little yogurt and fresh cilantro

\$12.50

## Beef

### GRILLED SKIRT STEAK

served over mashed potatoes and sauteed baby spinach with shitake mushrooms and a little blue cheese

\$16.50

### YANKEE POT ROAST

slow roasted pot roast served over mashed potatoes

\$13.50

## Crab

### LOUISIANA CRAB CAKES

served over homemade slaw with light lemon butter sauce

\$13.50

## Dinner Sandwich

### ROAST BEEF

Served at dinner only. Slow roasted, aged, top round, done medium rare (that's the only way we serve this sandwich), served on our homemade bun with lettuce, cucumber, thin sliced onion rings, a little garlic aioli and our spicy horseradish sauce (served on the side)

with your choice of one side

\$10.50

## Tilapia

### HORSERADISH CRUSTED TILAPIA

grilled tilapia topped with a horseradish/parmesan crust and served over roasted vegetables and our roasted tomato sauce

\$14.75

## Salmon

### TANDOORI GRILLED SALMON

tandoori marinated salmon fillet served over a little mashed sweet potato with our tomato apricot chutney

\$14.50

### LEMON PEPPERED SALMON

salmon fillet lightly peppered, served over basmati rice with a lemon caper sauce

\$14.50

### BBQ GRILLED SALMON

salmon fillet glazed with our bbq sauce, served over roasted vegetables and a little mashed sweet potato

\$14.50

## In a Bowl

### BEEF STROGANOFF.....\$12.50

served over egg noodles with a little sourcream

with one side add ..... \$1.50

any of the above entrees with one side add.....\$1.50

### up-grade to a

Bowl of Soup add .... \$1.00

Sm. Chop, Sm.House or Sm. Avocado Salad  
add .... \$1.25

# Our Burgers

served with a choice of 1 side

The **CLASSIC BURGER**.....\$8.00  
with red leaf, thin sliced cucumber and grilled onion

The **CHORIZO BURGER**.....\$9.00  
with red leaf, chorizo, pepperjack cheese, avocado and a little chipotle mayo

The **GOUDA BURGER**.....\$8.75  
smoked gouda, red leaf, caramelized onions, thin sliced cucumbers and a little garlic aioli

The **TEXAS BURGER**.....\$9.00  
glazed bacon, cheddar, lettuce, cucumbers, thin sliced onion rings and our bbq sauce (on the side)

The **CALIFORNIA BURGER**.....\$8.75  
with sauteed spinach, roasted red peppers, avocado, feta and a little of our garlic aioli

## burger extras

cheddar, swiss, button mushrooms, sundried tomatoes, feta, blue cheese, roasted red peppers, bacon, avocado, or greek olives  
add ..... .50¢  
goat cheese or shitake mushrooms .....75¢

# Pizza

**Your Choice of Any 3 Ingredients**.....\$6.75  
(we use a little mozzarella and romano with all pizzas)

avocado	honey baked ham
artichoke hearts	andouille sausage
sundried tomatoes	bacon
roasted red peppers	chorizo
tomatoes	smoked turkey
green olives	button mushrooms
grilled onions	shitake mushrooms (add 25¢)
broccoli	sauteed spinach
apples	blue cheese
green onions	feta cheese
garlic croutons	goat cheese (add 25¢)
capers	

# Sandwiches

served with a choice of 1 side

**GRILLED PORTABELLA**.....\$8.75  
with goat cheese, thin sliced onion rings, lettuce, roasted red peppers, cucumbers and a chipotle mayo

**PHILLY STEAK** .....\$8.75  
grilled skirt steak with roasted red peppers, mushrooms, pepperjack cheese and a chipotle mayo

**TANDOORI CHICKEN** .....\$8.75  
tandoori marinated chicken breast with feta, red leaf, cucumbers and our tomato apricot chutney

**TUNA MELT** .....\$8.75  
open faced with cheddar, tomato, avocado, and served on toasted cornbread

**BBQ CHICKEN**.....\$8.50  
bbq chicken breast with thin sliced onion rings, cucumbers, red peppers and swiss cheese

**Sides**.....\$2.50      Cup of Soup

Simple Salad

Mashed Sweet Potato

Gingered Fruit

Sweet Potato Fries (basket of \$3.25)

Macaroni & Cheese

Steamed Broccoli (with romano cheese)

Mashed Potatoes

Black Beans and Rice

Cornbread (8 pieces)

**up-grade to a**  
Bowl of Soup      add ..... \$1.00

**up-grade to a**  
Sm. Chop/House/Avacado      add ..... \$1.25

## Dressings

Toasted Sesame Vinaigrette, Orange Vinaigrette or Soy Mustard Vinaigrette