

## SALADS

<b>STEAK</b> Filet, Crisp Greens, Garlic Croutons & Tomatoes tossed with Peppercorn Dressing	14
<b>MEDITERRANEAN</b> Romaine, Cucumber, Feta, Tomatoes & Kalamata Olives in a Citrus Vinaigrette	10
<b>HEARTS OF ROMAINE</b> Goat Cheese, Marinated Tomatoes & Balsamic Vinaigrette	10
<b>SPINACH</b> Baby Spinach, Sun Dried Tomatoes & Hard Boiled Egg with a side of Hot Bacon Dressing	9

## DIVINE FAVORITES

<b>BAKED BRIE</b> Wrapped in Puff Pastry with a Brandy Brown Sugar Glaze, Fruit & Crackers	10
<b>HOT ROCK</b> Creamy Artichoke Spread served with Crackers	9
<b>BRUSCHETTA</b> Toasted Baguette topped with Tomatoes & Basil Add Chicken or Prosciutto for \$2. Add fresh Mozzarella or Basil Pesto for \$1	9
<b>QUESADILLA</b> Chorizo, Shrimp, Queso Blanco & Peppers with Guacamole, Sour Cream & Corn Salsa	10
<b>CALAMARI</b> Lightly fried with Garlic & Bell Peppers on a bed of Mixed Greens & Marinara	9
<b>THREE CHEESE PIZZA</b> Marinara Sauce, Brie, Mozzarella & Asiago Cheese Add Chicken or Prosciutto for \$2	10
<b>PESTO PIZZA</b> Artichoke Hearts, Red Peppers & Mozzarella with a Sun Dried Tomato & Basil Pesto	11
<b>DIVINE PIZZA</b> Tomato, Basil & Asiago with Organic Spring Mix, Red Onion & Balsamic Vinaigrette	11
<b>WHITE PIZZA WITH SHRIMP</b> Garlic Oil, Asiago, Goat & Ricotta Cheese	12
<b>MUSSELS</b> Simmered in White Wine, Garlic Butter & Herbs. Served with Garlic Bread Half pound \$7 ~ Full pound \$12	

## SMALL PLATES

<b>FETA &amp; OLIVES</b> Warm Marinated Feta & Kalamata Olives. Served with Pita Bread	7
<b>CHEESE PLATE</b> Select Cheeses served with a Roasted Garlic Bulb, Dried Fruit & Nuts	12
<b>SPICY TUNA EGG ROLLS</b> Rolled with Veggies & Wasabi served with a Thai Chili Sauce	9
<b>BANANA PEPPERS</b> Stuffed with Italian Sausage, Goat Cheese & Sun Dried Tomatoes	9
<b>BLACK &amp; BLUE BURGERS</b> Three Blackened Minis with Roasted Peppers & Blue Cheese Butter	7
<b>ROASTED DUCK BREAST</b> Served with Caramelized Fennel, Dried Cranberries & Chianti Reduction	9
<b>AHI TUNA</b> Served with Pickled Ginger, Wasabi, Sesame Oil & Soy Sauce	9
<b>PORK ROCHON</b> Pepper Crusted Pork Tenderloin with a Mango Blood Orange Glaze	8
<b>LAMB CHOPS</b> Pan Seared & Rosemary Crusted finished with a Lavender Syrup Drizzle	11
<b>BLACK BEAN RAVIOLI</b> Fresh from Ohio City Pasta served with a Chipotle Cream Sauce	9
<b>SALMON</b> Crusted with Coconut & Macadamia Nuts with Passion Fruit Yogurt Sauce	9
<b>JUMBO JERK SHRIMP</b> Served with Passion Fruit Yogurt Sauce	13
<b>FILET</b> 6oz. Seared Filet with Blue Cheese Butter	12
<b>CHICKEN LOLLIPOPS</b> Teriyaki Glaze & Green Onion with a side of Spicy Peanut Sauce	7
<b>ROASTED MUSHROOMS</b> Portabella, Cremini & Shitakes with Roasted Garlic, Goat Cheese & Chili Oil	10

## ADDITIONS

Add any of the following to your small plate for \$4:

Creamy Polenta ~ Sautéed Spinach ~ Cannellini Beans ~ Yukon Gold Mashed Potatoes ~ Roasted Mushrooms

Please notify your server of any food allergies.

6+ persons-20% service charge is added.

Warning: consumption of raw or undercooked meats, poultry or seafood may increase the risk of food-borne illnesses.