

# DINNER

## STARTERS

<b>SOUP OF THE DAY</b> ..... cup 4.25 bowl 5.95
<b>LITTLE HOUSE SALAD</b> ..... 5.95 mixed greens, tomato, carrot, croutons
<b>LITTLE CAESAR SALAD</b> ..... 6.95
<b>FIRE-ROASTED ARTICHOKE</b> ..... 7.95 basil aioli & chipotle aioli
<b>SIZZLING MUSHROOMS</b> ..... 7.25 sautéed in garlic butter sauce, topped with parmesan

<b>BASKET OF CRISPY ONION RINGS</b> ..... 6.50 house-made buttermilk ranch
<b>BASKET OF CRISPY ZUCCHINI STICKS</b> ..... 7.95 fresh cut zucchini, house-made buttermilk ranch
<b>TEMPURA CALAMARI</b> ..... 9.95 tarter & cocktail sauce
<b>STEAMED CLAMS &amp; MUSSELS</b> ..... 9.95 mariniere-buttery wine sauce, shallots, garlic, tomato, basil, served with ciabatta bread

## SPECIALTIES

<b>PERSIAN CHICKEN KABOBS</b> ..... 15.95 free-range chicken marinated with fresh lemon, olive oil and sumac. Grilled with onions, bell peppers & mushrooms, rice pilaf and roasted tomato
<b>CHICKEN UNDER A BRICK</b> ..... 15.50 roasted ½ chicken, mashed potatoes, pan gravy, seasonal vegetables
<b>CHICKEN PICCATA</b> ..... 14.95 sautéed free-range chicken, lemon-caper sauce, rice pilaf, seasonal vegetables

<b>CHICKEN MADEIRA</b> ..... 14.95 sautéed free-range chicken, melted mozzarella, mushroom Madeira sauce, mashed potatoes, seasonal vegetables
<b>PORK CHOPS</b> ..... 17.95 pomegranate sauce, mashed potatoes, seasonal vegetables
<b>14 OZ. NEW YORK STEAK</b> ..... 23.95 charbroiled with grilled onions & mushrooms, seasonal vegetables, choice of mashed potatoes or fries

### 14 OZ. RIB EYE STEAK

charbroiled, seasonal vegetables, choice of mashed potatoes or fries

25.95

## ✦ NEIGHBORHOOD FAVORITES ✦

<b>FRIKADELLER</b> ..... 13.95 Danish meatballs, brown mushroom gravy, mashed potatoes, red cabbage, cranberry relish
<b>MAD MEN MEATLOAF</b> ..... 14.25 brown mushroom gravy, mashed potatoes, seasonal vegetables
<b>NEW YORK STEAK SANDWICH</b> ..... 14.50 grilled mushrooms & onions, basil aioli, on toasted ciabatta, french fries
<b>FISH N' CHIPS</b> ..... 13.95 tempura battered Alaskan cod, tartar sauce, sidewinder fries

## ENTRÉE SALADS

<b>CHICKEN CEASAR SALAD</b> ..... half 10.50 full 12.95 romaine, grilled free-range chicken, aged parmesan, garlic croutons, caesar dressing
<b>CHINESE CHICKEN SALAD</b> ..... half 10.75 full 13.50 free-range chicken, crisp romaine, Napa cabbage, green onion, almonds, sesame seeds, crispy wontons, sesame-ginger dressing
<b>FARM STAND</b> ..... half 10.25 full 12.95 mixed greens, arugula, hearts of palm, cucumber, tomato, sunflower seeds, goat cheese, house vinaigrette. ~ With chicken, or salmon, or 3 prawns add 2.95

<b>THE COBB</b> ..... half 11.25 full 13.95 romaine, free-range chicken, tomato, bacon, boiled egg, blue cheese crumbles, avocado, Brown Derby Cobb dressing
<b>SHRIMP LOUIS</b> ..... half 11.25 full 13.95 crisp romaine, tender bay shrimp, tomato, cucumber, boiled egg, avocado, lemon, side Louis dressing
<b>GRILLED SALMON SALAD</b> ..... half 12.25 full 14.95 mixed greens, red potato, tomato, boiled egg, green beans, kalamata olives, house vinaigrette

## PASTA

### SPAGHETTINI MARINARA ..... 11.25

tomato basil marinara, parmesan, garlic toast.  
~ with 3 house made meatballs add 2.95

### PESTO PASTA ..... 12.25

penne, creamy basil pesto, garlic toast.  
~ with grilled free-range chicken add 2.95

### PENNE ALFREDO ..... 11.25

creamy butter Alfredo sauce, garlic toast.  
~ with grilled free-range chicken add 2.95

### VEGETABLE PAPPARDELLE ..... 14.25

light garlic olive oil, parmesan, seasonal  
vegetables, garlic toast

### PASTA CARBONARA ..... 13.75

pappardelle, smoked bacon, garlic, onion, green  
peas, parmesan cream sauce, garlic toast

### LINGUINE WITH CLAMS & MUSSELS ..... 15.95

garlic, olive oil, white wine, light butter, parsley,  
fresh parmesan, garlic toast

### SHRIMP SCAMPI ..... 16.95

angel hair, lemon garlic sauce, garlic toast

### JAMBALAYA ..... 18.50

linguini, andouille sausage, shrimp, free-range  
chicken, tomatoes and peppers in a spicy cajun  
sauce, garlic toast

## SEAFOOD

Served with choice of rice pilaf or mashed potatoes & fresh seasonal vegetables

### SAND DABS ..... 15.25

grilled with light herb panko crust, lemon-caper sauce

### CALAMARI STEAK ..... 14.95

sautéed abalone-style, shallots, lemon-caper sauce

### TILAPIA ..... \$16.50

grilled with light panko-herb crust, beurre blanc

### GRILLED SALMON ..... 18.50

lemon-dill caper sauce

### SURF & TURF ..... \$26.95

14 oz. Rib Eye steak & fresh grilled prawns

## BURGERS

Served with choice of fries, cup of soup, or side green salad. Substitute for crispy onion rings or sweet potato fries add 1.50.

### GOOGIE CHEESEBURGER ..... 10.95

lettuce, tomatoes, onion, pickles, basil aioli,  
choice of cheese (cheddar, jack, Swiss)  
~ Add-ons 1.00 each: avocado, bacon, grilled  
mushrooms, grilled onions, roasted pepper, green  
chilies, blue cheese, etc...

### BLACK BEAN CHIPOTLE BURGER ..... 12.95

lettuce, grilled onion, grilled red & green bell  
peppers, Swiss, chipotle aioli

## BEVERAGES

### fountain soda ..... 3.00

~ coke, diet, sprite, root beer,  
orange

### iced tea, tropical ..... 3.00

unsweetened

### lemonade ..... 3.00

### Arnold Palmer ..... 3.00

### Aqua Panna, bottled still ..... 2.95

water

### Italian soda ..... 3.25

### Italian cream soda ..... 3.50

### chai tea ..... 3.95

~ hot or iced

### hot tea, Numi Organic ..... 2.95

Selection

### San Pellegrino, bottled ..... 4.25

sparkling water (750 ml.)

### ACME Coffee ..... 3.00

### espresso or Americano ..... 2.95

### Cappuccino, espresso, ..... 4.00

touch of steamed milk,  
foamed milk

### café latte (hot or iced), ..... 4.50

espresso, steamed or cold  
milk, little foam

\* 18% gratuity added to parties of 6 or more \* 09/09/16