

Bever ages

Hot Drinks

Cafe Latte • Iced Cafe Latte • Cafe Mocha
Iced Cafe Mocha •Cappuccino • Espresso
Coffee • Decaf Coffee • Tea • Decaf Tea •
Bigelow Flavored Teas

Soft Drinks, Water, Juice

Coke • Diet Coke • Sprite • Ginger Ale
Iced Tea • Diet Snapple Peach Iced Tea
Poland Springs Water • Perrier Sparkling Water
Orange • Cranberry • Pineapple
Apple • V-8 Juice

Smoothies, Shakes & Floats \$3.95

Strawberry Banana Smoothie
Strawberries, orange and pineapple juices
& fresh banana

Pina Colada Smoothie
Cream of coconut, pineapple juice

Tropical Island Smoothie
Mango puree, raspberry sorbet and pineapple

Peach Raspberry Smoothie
Raspberries, peaches, milk and vanilla yogurt

Shakes
Choose from chocolate, strawberry, vanilla,
banana and cookies & cream

Old Fashioned Root Beer Float
A classic made with vanilla ice cream
and Stewart’s Root Beer

Soups

Soup of the Day \$3.00
French Onion Soup Au Gratin \$4.00

Snacks

Wild Wings \$7.95
Choose your flavor of Caribbean, Garlic,
Buffalo or Barbecue

Beef Sate \$7.95
Two skewers of marinated grilled sirloin served
with a Szechwan dipping sauce

**Prosciutto Wrapped Crostini
with Melon Salsa** \$8.95
Fresh baked crostini wrapped with prosciutto
and topped with diced red onions and
ripe cantaloupe

Thai Barbecue Shrimp \$9.95
Sauteed shrimp with garlic, julienne red peppers
and scallions with a Thai barbecue sauce

Shrimp Cocktail \$10.95
Jumbo gulf shrimp served with our
spicy cocktail sauce

Pizza

Personal Size Pizza \$7.95
Plain or with your choice of topping for only \$1.00 each
Sausage, Mushrooms, Peppers, Onions,
Pepperoni or Black Olives

Salads

Caribbean Spinach Salad \$8.95
Baby spinach with sliced mandarin oranges,
strawberries, cherry tomatoes, sliced red onion,
crumbled bleu cheese, basil and oregano.
Served with our house vinaigrette

Asparagus Salad \$7.95
Asparagus spears, cherry tomatoes, raisins, black
and green olives. Served with parsley wine vinaigrette

Chef Charite’s Signature Salad \$10.95
Julienne prosciutto ham, corned beef, smoked
turkey, brie and pepper jack cheeses over a bed
of lettuce with tomato wedges, kalamata olives,
sweet cherry peppers and Bermuda onion.
Served with balsamic vinaigrette

Classic Caesar Salad \$7.95
with Grilled Chicken \$9.95
with Shrimp Scampi \$10.95
with Grilled Sirloin \$10.95

Tuna & Artichoke Salad \$11.95
Albacore tuna, artichoke, sliced roasted red
peppers, lemon zest, oregano and chopped parsley

Sizzling Faj itas

**Chicken, Beef, Shrimp or
Vegetable Fajitas** \$9.95
Sauteed with bell peppers and onions. Served with
shredded lettuce, cheddar cheese, diced tomato,
guacamole and sour cream

Wrap Station

Your choice of french fries, sweet potato fries, onion rings,
tortilla chips with salsa or fresh seasonal fruit

California Turkey \$9.95
Smoked turkey breast, crisp bacon, avocado, lettuce
and tomato topped with our own honey-mayo in
a spinach herb wrap

Oriental Chicken \$9.95
Grilled chicken breast, oriental sesame seasoning,
salad greens, tomatoes, red onions, red peppers,
cucumbers, mushrooms & chow mein noodles in
a whole wheat tortilla

Fish Taco \$10.95
Choose from beer-battered sauteed tilapia or
grilled shrimp wrapped in a warm flour tortilla
with shredded cabbage and spicy ranch dressing.
Served with tortilla chips and salsa

Panini Station

Your choice of french fries, sweet potato fries, onion rings,
tortilla chips with salsa or fresh seasonal fruit

Sundried Herb \$9.95
Grilled herb chicken with smoked bacon,
cheddar cheese, sliced tomato, onions, mushrooms
and mustard

Portobello & Mozzarella \$9.95
Grilled portobello mushrooms, sliced fresh
mozzarella cheese and eggplant on Creole
seasoned panini bread

**Prosciutto, Roasted Pepper
& Mozzarella** \$10.95
Thinly sliced prosciutto de parma, roasted
red peppers, sliced mozzarella and extra virgin olive oil

Italiano \$11.95
Thinly sliced prosciutto, sopressata, capicola,
grilled portobello, grilled red bell pepper, fresh
buffalo mozzarella, sliced tomatoes and steamed spinach

Sandwiches

Your choice of french fries, sweet potato fries, onion rings, tortilla chips with salsa or fresh seasonal fruit

The Classic Club **\$9.95**
A double decker sandwich with your choice of smoked turkey, roast beef or Virginia ham with Swiss cheese, bacon, lettuce and tomato

The Rueben **\$9.95**
Corned beef, sauerkraut and melted Swiss cheese on fresh baked rye bread with Russian dressing

Shredded Barbecue Pork Sandwich **\$9.95**
Shredded pork on a fresh kaiser roll

Grilled Portobello Flat Bread Sandwich **\$9.95**
Grilled portobello mushrooms, jack cheese, arugula, grilled onions, eggplant and tomatoes

Grilled Open-faced Vegetable, Pesto and Mozzarella **\$9.95**
Roasted red and yellow bell peppers, thick slice of roasted eggplant, pesto and mozzarella cheese

Black Pepper Crusted Steak **\$10.95**
Grilled beef tenderloin with watercress, sliced aged cheddar, horseradish and mayonnaise served on a croissant

Grilled Lemon Oregano Tuna **\$11.95**
Grilled seasoned tuna, oregano, fresh ground black pepper, cucumber, yogurt and arugula leaves, served on a poppy seed roll

Burgers

Build it your way with your choice of :
cheddar, American, Swiss or provolone cheese,
onions, bacon or mushrooms

Your choice of french fries, sweet potato fries, onion rings, tortilla chips with salsa or fresh seasonal fruit

Angus Burger **\$9.95**
½ pound of fresh Angus sirloin served on a fresh kaiser roll with lettuce, tomato and onion

Turkey Burger **\$8.95**
A lean and juicy turkey burger with our own house spices served with lettuce, tomato and onion

Entrees

Your choice of french fries, sweet potato fries, baked potato or onion rings

Frittata **\$9.95**
Open-faced omelette with sauteed potatoes, mushrooms, onions and tomatoes

Rigatoni Bolognese **\$8.95**
Rigatoni with a classic meat sauce from Bologna

Linguini Carbonara **\$9.95**
Sauteed sweet applewood smoked bacon, spring peas, mushrooms, diced tomatoes and linguini in a light cream sauce

Smoked Barbecue Baby Back Ribs **\$9.95**
Half rack broiled to tender perfection

Barbecue Chicken and Baby Back Ribs **\$14.95**
Half chicken and half rack of ribs topped with K.C. Masterpiece Golden BBQ Sauce

Fried Chicken **\$10.95**
Four breaded juicy pieces of chicken lightly fried to perfection

Chicken Parmigiana **\$13.95**
Tender breaded chicken breast topped with tomato sauce and mozzarella cheese served with linguini

Garlic-Herb Grilled Chicken **\$13.95**
Chicken breast grilled with garlic, fresh herbs and touch of lemon

Sliced Sirloin **\$14.95**
Served with mushrooms and beef gravy

New York Strip Steak **\$18.95**
12 oz. New York Strip Steak broiled to your liking

Grilled Atlantic Salmon **\$14.95**
Grilled marinated salmon in a lemon butter sauce

Shrimp Scampi **\$14.95**
Plump, succulent tail-off shrimp in a delicious traditional garlic butter sauce with a hint of lemon, wine and herbs served with linguini

Chef Charite’s
Comfort Food Special of the Day
Comfort foods connect us with memories of special times and special people. Bring back some fond memories, or make some new ones with our Chef’s selection of classic comfort foods.
Ask you server for Today’s Special
Market Price

Desserts

New York Style Cheesecake

Original New York style cheesecake loaded with creamy smooth cream cheese with a graham cracker crust
\$6.95

Mango & Raspberry Mousse

A light Genoise cake holds a classic raspberry mousse topped with mango mousse
\$6.95

Petite Chocolate Velvet Cake

Tender yellow Genoise cake encases velvety chocolate mousse surrounded by hand poured chocolate glaze
\$6.95

Carrot Cake

Moist and flavorful with grated carrots and spices, frosted with a delicious cream cheese
\$6.95

Chocolate Dynamite Cake

Chocolate cake with a fabulous chocolate mousse layered with dark fudge
\$6.95

Peach Tart

This delicious peach tart is mounded full of tart, juicy peaches, baked with just the right blend of sugar and spices for a down-home taste
\$6.95

Bakery Fresh Pies

Our gourmet pies come in great mouth watering flavors, Apple, Pecan, Cherry, Blueberry, Key Lime and other seasonal specials.
Ask your server for this weeks selection
\$6.95

Ice Cream

Vanilla, Chocolate or Strawberry
\$4.95

From Our Bar

Frozen Daiquiris & Coladas

Choose from: Strawberry, Mango, Raspberry, Watermelon & Banana blended with 10 Cane Rum

Mojitos

Cubano Mojito

Bacardi Rum, Sugar, Fresh Mint, Fresh Limes, Club Soda

Mango Mojito

Malibu Mango Rum, Sugar, Fresh Mint, Fresh Lime, Club Soda

Twisted Mojito

Cachaca, Blood Orange, Basil Leaves, Sugar

Margaritas

Enjoy Frozen or On The Rocks

Baja Banana-Boat Margarita

Cabo Wabo Reposado, Crème de Banana, Sour Mix

Hot & Dirty Margarita

Cuervo Gold, Cointreau, Sour Mix, Orange Juice, Sprite, Strawberry Puree, Jalapeno Peppers

Pomegranate Margarita

Sauza Gold, Pomegranate and Lime Juice, Sour Mix

Our Ultimate Margarita

Partida Blanco, Grand Marnier, Cointreau, Lime Juice, Sour Mix

Specialty Drinks

Dirty Ocean

Cruzan Rum, Bacardi Rum, Midori Melon Liqueur, Blue Curacao, Pineapple Juice, Sour Mix, Sprite

HYPNO - Purple Rain

Hypnotiq, Cruzan Vanilla Rum, Peach Schnapps, Stoli Razberi Vodka

Twisted Hooter

Absolut, Midori, Chambord, Blue Curacao, Sour Mix

Calypso Cooler

Captain Morgan, Myers's Rum, Peach Schnapps, Orange Juice, Grenadine, Lime Juice, Sprite

Colorado Bulldog #2

Dekuyper Buttershots, Kahlua, Coke, Half & Half

California Cocaine

Southern Comfort, Amaretto, Cruzan Coconut Rum, Blue Curacao, Pineapple Juice

Martinis

Chocolate Bliss

Godiva Chocolate Liqueur, Baileys, Stoli Vanil

Sex on the Baby Grand

Ketel One Vodka, Inniskillan ice Wine

Upside Down Pineapple Cake

Absolut Vanilla, Navan Vanilla Cognac, Disaronno, Pineapple Juice, Grenadine

Twisted Hammock

Absolut Citron, Cruzan Coconut Rum, Crème de Banana, Pineapple & Orange Juices

Blue Hawaiian

Stoli Blueberi Vodka, Cruzan Coconut Rum, Grenadine, Pineapple Juice

Wines

Champagne & Sparkling Wine

Bin		Bottle
101	Dom Perignon, France	175.00
102	Moet & Chandon Burt Rose, France	80.00
103	Veuve Clicquot Ponsardin, France	75.00
104	Moet & Chandon White Star, France	70.00
105	Domaine Chandon Blanc de Noir, Napa	36.00
107	Moletto Prosecco Brut, Italy	26.00

White Wine

Bin		Glass/Bottle
201	Far Niente Chardonnay, Napa	85.00
203	Jordan Chardonnay, Russian River	60.00
205	Simi Chardonnay, Sonoma	11.00/42.00
208	Estancia Chardonnay, Monterey	7.00/26.00
210	Simi Sauvignon Blanc, Sonoma	28.00
212	Valley of the Moon Pinot Blanc, Sonoma	8.00/30.00
213	Sonoma-Cutrer Chardonnay, Sonoma	9.00/35.00
233	Ceretto Arneis Blange, Piedmonte	36.00
236	Esperto Pinot Grigio, Friuli	7.00/24.00
261	Angoves Vineyard Riesling, Australia	34.00
264	Valckenberg Gewurtztraminer, Germany	7.00/25.00

Red Wine

406	Jordan Cabernet Sauvignon, Alexander Valley	80.00
409	Chateau Montelena Cabernet Sauvignon, Napa	68.00
414	Twenty Bench Cabernet Sauvignon, Napa	8.00/32.00
417	Newton Merlot, Unfiltered, Napa	80.00
418	Stags Leap Merlot	75.00
420	Franciscan “Oakville” Merlot, Napa	10.00/40.00
422	Benziger Merlot, Sonoma	9.00/36.00
426	Domaine Chandon Pinot Noir, Napa	44.00
429	Seghesio Zinfandel, Sonoma	9.00/36.00
602	Jean-Moueix, St. Emilion, Bordeaux	9.00/35.00
701	Penfolds Bin 389 Cabernet/Shiraz, Australia	40.00
702	Peter Lehman Barossa Shiraz, Australia	10.00/38.00
706	Catena Malbec, Argentina	40.00
708	Fairview Pinotage, South Africa	7.00/28.00

Blush Wine

301	Little Penguin White Shiraz, Australia	25.00
302	Sutter Home White Merlot, California	21.00

Half Bottles

325	Santa Margherita Pinot Grigio, Alto Adige	20.00
326	Clos Du Bois Chardonnay, Sonoma	19.00
841	Clos Du Bois Merlot, Sonoma	18.00
842	J. Lohr Cabernet Sauvignon, Sonoma	18.00

House Wine

Liberty Creek
Chardonnay • Cabernet Sauvignon
Merlot • White Zinfandel

Sangria

Try our own secret blends of White or Red
Made with fresh seasonal fruit!

Draft Beers

Our lounge has six delicious beers on tap
which changes seasonally, please ask your server
for today’s selection

Bottled Beers

Domestic

Budweiser • Bud Light • Coors Light • Miller Lite
Amstel Light • O’Doul’s (N/A)

Imported

Becks Dark • Corona • Heineken • Heineken Light
Sam Adams • Guinness Stout

Micro Brews

Our beers change seasonally,
please ask your server for todays’s selection

Single Malt Scotch

Auchentoshan <i>21 Year Old</i>	Macallan <i>12 Year Old</i>
Scapa <i>12 Year Old</i>	Balvenie <i>10 Year Old</i>
Scapa <i>14 Year Old</i>	Balvenie <i>15 Year Old</i>
Laphraoig <i>10 Year Old</i>	Glenlivet <i>12 Year Old</i>
Glenfiddich <i>12 Year Old</i>	Glenmorangie <i>15 Year Old</i>

Por ts • Cognacs • Sherries

Taylor Fladgate Fine Ruby Port
Grahams 10 Year Old Port
Grahams 20 Year Old Port
Grahams 30 Year Old Port
Grahams 40 Year Old Port

Dow’s Port Quinta Da Senhora Da Ribeira Port

Pierre Ferrand Grand Champagne Premier Cru Cognac
Martel Cordon Bleu Cognac
Remy Martin VSOP Cognac
Hennessy VS Cognac
Hennessy VSOP Cognac
Hennessy XO Cognac

Osborne Fino Quinta Pale Dry Sherry
Gonzales Byass Noe-Pedro Ximenez Sherry
Dry Sack Red Sherry
Harveys Bristol Cream Sherry

Cordials & Liqueurs

Disaronno (Amaretto)	Irish Mist
B&B	Kahlua
Baileys Irish Cream	Frangelico
Campari	Toschi Lemoncello
Drambuie	Romana Sambuca
Grand Marnier	Romana Black Sambuca
Grand Marnier Centenaire (100 Year)	Tia Maria