



Dinner Menu

Starters

Soup du Jour

\$6.00

Salads

Garden Salad

An assortment of lettuce and other fresh vegetables served with your choice of dressing.
\$6.00

Caesar Salad

Romaine lettuce, croutons, and freshly grated Parmesan cheese with our own Caesar dressing.
\$8.00

Greek Salad

Tomato, onion, lettuce, olives and feta cheese in this traditional Greek salad, served with our own Greek dressing.
\$8.00

Chef's Salad

Our fresh garden salad, topped with an assortment of deli meats, cheeses, and boiled egg, served with your choice of dressing. A starter or a meal!
\$10.00

Appetizers

Grilled Garlic Bread

\$3.00

Corn Chips, Salsa & Hummus

A basket of crunchy corn chips, served with our own salsa, Pace picante sauce, and our own freshly made hummus.

\$5.00

Nacho Platter

Crisp white corn tortilla chips, topped with Jalapenos and melted cheese, served with salsa & guacamole.

\$6.00

Loaded Nacho Platter

Crisp white corn tortilla chips, layered with chili con carne, onion, jalapenos, and melted cheese, served with salsa & guacamole.

\$7.50

Vegetarian Loaded Nacho Platter

Crisp white corn tortilla chips, layered with our own black bean chili, onion, jalapenos, and melted cheese, served with salsa & guacamole.

\$7.50

Main Courses

From the Heartland – Moo Cow

T-Bone Steak Dinner

Aged T-bone steak, grilled as you like it, served with baked potato (with sour cream, butter, or bacon, or all three), tossed salad, and bread

\$24.95

From the West Coast - Seafoods

Tonno fresco con funghi a la Sophia

Fresh tuna loin, sautéed with mushrooms like you've never had before, served with potatoes, salad, vegetable of the day & garlic toast

\$21.95

Northeast Sautéed Salmon Fillet

Fresh salmon fillet, sautéed in butter, herbs, and white wine, served with parsley potatoes, vegetable of the day, and bread

\$18.95

From the East Coast – Italian Specialties

Melanzane a la Parmesana

Fresh eggplant, sautéed to a golden brown, covered in our own marinara sauce, topped with a combination of parmesan and provolone cheeses; served with a side of pasta and a garden salad.

\$17.00

Raviola Barattuco

Served with Garden Salad, Soup of the Day, and Garlic Bread.

\$18.00

Linguini with White or Red Clam Sauce

Served with Garden Salad, Soup of the Day, and Garlic Bread.

\$18.00

Italian Sausage Marinara

Your choice of our own sweet or hot Italian sausage served on pasta in our marinara sauce with Salad, Soup of the Day, and Garlic Bread.

\$18.00

Vegetarian Lasagna

Look Ma, no meat! Served with Salad, Soup of the Day, and Garlic Bread.

\$17.00

From the South – Barbeque and Cajun

BBQ Pork Ribs

Our slow roasted pork ribs, with our homemade barbeque sauce, served with baked potato or potato salad and garden salad or coleslaw

Full rack - \$22.95

Half rack – \$17.95

Blackened Red Snapper

New Orleans style blackened red snapper, served with parsley potatoes and vegetable of the day

\$18.95

From the Southwest - TexMex

Fajitas *(fa-hee'-tas)*

Soaked in our secret marinade, your choice of meat is quick cooked and served on a sizzling platter with onions and peppers. Comes with a plate of salsa fresca, salsa picante, sour cream, lettuce, tomato, cheese, and warm tortillas.

Chicken - \$17.95

Steak – \$18.95

Shrimp - \$19.95

Combo - \$19.95

- ½ portions and sandwiches available for children and seniors -