

WINES BY THE GLASS

WHITES

	GLASS	BOTTLE
CHATEAU STE MICHELLE RIESLING , Columbia Valley, WA	6	18
ALVERDI PINOT GRIGIO , Italy	6	18
ALTADONNA PINOT GRIGIO , Veneto, Italy	7	21
CHATEAU STE MICHELLE CHARDONNAY , Columbia Valley, WA	7.5	22
SEVEN FALLS CHARDONNAY , Columbia Valley, WA	9	27
VILLA MARIA PRIVATE BIN SAUVIGNON BLANC , Marlborough, NZ	8.5	25

REDS

BLACKSTONE MERLOT , California	6.5	19
GABBIANO CHIANTI , Tuscany Italy	6.5	19
MARK WEST PINOT NOIR , California	7.5	22
COPPOLA VOTRE SANTE PINOT NOIR , California	10	30
14 HANDS CABERNET SAUVIGNON , Columbia Valley, WA	7	21
ROBERT MONDAVI PRIVATE SELECTION CABERNET SAUVIGNON , North Coast, California	8	24
NUGEN 3RD GENERATION SHIRAZ , Australia	7.5	22
RUCA MALEN "YAUQUEN" MALBEC , Mendoza, Argentina	7.5	22
ZIN 91 ZINFANDEL , Paso Robles, CA	8	24

SPARKLING

ASTORIA PROSECCO , Italy (187ML)	8
SALMON CREEK BRUT, CALIFORNIA (187ML)	8

HOUSE

PINOT GRIGIO CHARDONNAY CABERNET SAUVIGNON MERLOT	5
BERINGER WHITE ZINFANDEL , California	5

DREAMING TREE - FEATURE

DREAMING TREE

is a collaborative effort between award winning.

Sonoma County winemaker Steve Reeder and world renowned musician, Dave Matthews.

The wine reflects the duo's shared passion for making quality wines affordable to all.

CHARDONNAY, Central Coast, California

CABERNET SAUVIGNON, North Coast, California

\$28 BY THE BOTTLE

COCKTAILS

\$10.00

SOBIESKI SIGNAL

Sobieski Cytron Vodka, Cranberry Juice & Orange Juice

SNOBIESKI

Sobieski Cytron Vodka, Triple Sec, Irish Cream

KARAMEL & KREME

Sobieski Karamel Vodka, Cream

SOBIESKI SLEIGH

Sobieski Vanilia Vodka, Irish Cream, Splash Pomegranate Juice & a Cinnamon Stick

CUCUMBER & BASIL MOJITO

Bacardi Superior Rum, Fresh Lime Juice, Simple Syrup, Club Soda, muddled Basil Leaves & Cucumber. Garnished with Mint Sprig & Lime Wedge

SEASIDE SUNSET

Bacardi Pineapple Fusion, Cointreau, Fresh Lime Juice, Orange Juice

10 CANE RUM PUNCH

10 Cane Rum, Fresh Squeezed Lemon Juice, Fresh Squeezed Lime Juice, Pineapple Juice & Maraschino Cherry Liqueur. Garnished with a Lemon Slice

GRAND TEQUILA SUNRISE

Grand Marnier, El Jimador Tequila, Orange Juice & Grenadine

JIMADOR'S HONEY MARGARITA

El Jimador Silver, Honey Syrup, Fresh Lime Juice & a Splash of Lemon-Lime Soda

THE BLACK BARREL JULIP "BBJ"

Mount Gay Black Barrel Rum, Fresh Lime Juice, Honey Syrup & Brut Champagne. Garnished with a Mint Sprig

THE PERFECT MOUNT GAY MANHATTAN

Mount Gay Black Barrel Rum, both Sweet & Dry Vermouth, & a Dash of Bitter. Garnished with a Twist of Lemon

SOBIESKI VANILLA EXPRESSO

Sobieski Espresso Vodka, Sobieski Vanilia Vodka, Marie Brizard Chocolat Royal

SOBIESKI EXPRESS

Sobieski Espresso Vodka, Cream, Marie Brizard Chocolat Royal

SHIPWRECK'D ON THE ROCKS

Shipwreck spiced rum (St Kitts), Garnished with a Lime Wedge

REDEMPTION MANHATTAN

92 PROOF Redemption Rye, Sweet Vermouth, Dash of Bitters

KARAMEL KISS

Sobieski Karamel vodka, Marie Brizard Chocolat Royal

CREAMSICLE

Sobieski Orange Vodka, Cream, Triple Sec, Orange Juice

EL DIABLO

Milagro Tequila, Muddled Jalapeños, Fresh Lime & a Splash of Sour

BC DIRTY MARTINI

Ketel One Vodka, Olive Juice

GAUVA MELON MARTINI

Ketel Orange, Guava Nectar & Cointreau

BELVEDERE ELDERFLOWER COSMO

Belvedere, Cranberry Juice, St-Germain, & a Dash of Lemon Juice

ST-GERMAIN SANGRIA

Our House-made Sangria Topped with St-Germain Elderflower Liqueur

BERRY HONEY JACK

Jack Daniel's Honey, Chambord Liqueur, Cranberry Juice & Lime Juice

FALL FANTASY - FEATURE

Sobieski Karamal Vodka, Fresh Squeezed Lemon Juice, Apple Cider,
a Dash of Club Soda

Enjoy! Drink Responsibly.

WINE LIST

SPARKLING WINES

1. **ASTORIA PROSECCO**, Veneto, Italy 24
2. **VEUVE CLICQUOT BRUT NV 'Yellow Label'** 90

RIESLING

3. **SNOQUALMIE "NAKED"**, Columbia Valley, WA 25
4. **EROICA RIESLING**, Columbia Valley, WA 38

SAUVIGNON BLANC

5. **BABICH**, Marlborough, New Zealand 28
6. **CHATEAU STE MICHELLE HORSE HEAVEN** 32
Columbia Valley, WA
7. **FERRARI CARANO FUME BLANC**, Sonoma 35

PINOT GRIGIO

8. **RUFFINO 'LUMINA'**, Venezia Giulia, Italy 25
9. **ESTANCIA**, California 32
10. **SANTA MARGHERITA**, Alto Adige, Italy 43

CHARDONNAY

11. **AUSPICION**, California 25
12. **SIMI**, Sonoma 35
13. **ROBERT MONDAVI**, Napa 36
14. **STAGS' LEAP WINERY**, Napa 48

PINOT NOIR

15. **JULIA JAMES**, California 26
16. **GREG NORMAN**, Santa Barbara, California 30
17. **ERATH**, Oregon 38
18. **COPPOLA DIAMOND COLLECTION**, Monterey, CA. 40

ZINFANDEL

19. **FOUR VINES "TRUANT" OLD VINE**, Paso Robles 25
20. **PLUNGERHEAD**, Dry Creek 32

MERLOT

21. **COLUMBIA CREST GRAND ESTATE**, 24
Columbia Valley, WA
22. **CHATEAU STE MICHELLE**, Columbia Valley, WA 30
23. **DUCKHORN**, Napa 80

SHIRAZ

24. **WOLF BLASS "YELLOW LABEL"**, South Australia 28
25. **ROBERT OATLEY**, McLaren Vale, Australia 42

MALBEC

26. **DISEÑO**, Mendoza, Argentina 24
27. **JEAN BOUSQUET "ORGANIC"**, Mendoza, Argentina 27

CHIANTI

28. **RUFFINO 'AZIANO'**, Tuscany, Italy 28
29. **TRAVAGLINI GATTINARA**, Piedmont, Italy 55
30. **RUFFINO CLASSICO RISERVA, DUCALE GOLD**, Tuscany, Italy 60

RED BLEND

31. **14 HANDS HOT TO TROT**, Columbia Valley, WA 27
32. **DREAMING TREE "CRUSH"**, North Coast, California 30
33. **STAGS' LEAP WINERY, PETITE SYRAH**, Napa 62

CABERNET SAUVIGNON

34. **AUSPICION**, California 25
35. **H3, HORSE HEAVEN VINEYARDS**, 31
Columbia Valley, WA
36. **RODNEY STRONG**, Sonoma 36
37. **SIMI**, Sonoma 45
38. **ROBERT MONDAVI**, Napa 48
39. **WHITEHALL LANE WINERY**, Napa 65
40. **STAG'S LEAP WC "ARTEMIS"**, Napa 76
41. **SILVER OAK**, Alexander Valley 120

APPETIZERS

COMBO PLATTERS

PUPU PLATTER

swordfish dumplings, sesame chicken, garlic shrimp, crab rolls & skirt sticks

15.99

PORK

RIB TIPS

Wok fried in a curry soy sauce

6.99

SPICY WONTONS

Pork filled, sautéed in a spicy peanut sauce with scallions

6.99

PEKING RAVIOLI

Pork filled steamed and seared ravioli served with ginger soy sauce

6.99

CHICKEN

SESAME STICKS

White meat, skewered whole, breaded, battered & tossed in a sweet sauce

6.99

SHANGHAI WINGS

Fried & tossed in a sweet & spicy sauce

6.99

BEEF

SKIRT STICKS

Filet marinated in teriyaki sauce, gilled & served on skewers

9.99

BEEF TARTAR

On croutons with goat cheese spread

9.99

SPICY BEEF TIPS

Filet mignon cubes sautéed in paprika, jalapeños & oil

9.99

VEGETARIAN

EGGPLANT

Broiled fresh mozzarella and roasted peppers over a bed of sautéed spinach with a mushroom marsala sauce

7.99

VEGETABLE SPRING ROLL

Seasonal vegetables wrapped in rice flour

6.99

VEGETABLE DUMPLING

Panfried or steamed with ginger sauce

6.99

VEGETABLE WONTONS

Sautéed in butter, scallions, ginger & soy sauce

6.99

SEAFOOD

STEAMERS

Long Island little neck clams steamed in a butter & beer sauce with a side of drawn butter

8.99

SWORDFISH DUMPLINGS

Sautéed in butter, scallions, ginger & soy sauce

8.99

STUFFED CLAMS

Vegetable & breadcrumb stuffed clams topped with bacon

8.99

CRAB CAKES

Lump crabmeat, cream, celery; served over three mustard sauce

8.99

GARLIC SHRIMP

Sautéed in butter, garlic & paprika

8.99

CRAB ROLLS

Crab meat & Asian veggies wrapped in a spring roll

8.99

SCALLOPS

Wrapped in bacon over sautéed spinach

9.99

BUFFALO SHRIMP

Fried & tossed in a buffalo sauce, served with blue cheese dressing

8.99

FRIED CALAMARI

Breaded, battered & fried, served with a spicy marinara & roasted red pepper mayo

8.99

OTHER OPTIONS: • BUFFALO Hot sauce

• BLACKENED CAJUN SEASONING

• GINGER spicy chili ginger

STUFFED MUSHROOMS

Stuffed with crab, vegetables & breadcrumbs topped with alfredo sauce

7.99

LOBSTER POPS

Wok fried in a ginger scallion sauce

12.99

ROCK SHRIMP TEMPURA

Spicy shrimp & vegetable tempura served in a martini glass with scallion slices

9.99

ALASKAN KING CRAB LEGS

Wok'd in ginger & scallion and served over three pepper orzo

12.99

SAUTÉED MUSSELS

in a spicy marinara sauce

7.99

No Substitutions

* Please inform your server of any allergy concerns

* Note: Sesame noodles contain peanut sauce

SUSHI, HAND ROLLS

CALIFORNIA ROLL Maryland lump crab meat with avocado & cucumber wrapped in seaweed & rice	5.99
SPICY TUNA With cucumber wrapped in seaweed & rice	7.99
SPICY SALMON ROLL with cream cheese & avocado wrapped in seaweed & rice	8.99
BUFFALO ROLL Spicy tuna with avocado wrapped in seaweed & rice topped with spicy saracha	8.99
CRAZY TUNA ROLL Spicy tuna & cucumber wrapped in seaweed & rice, topped with tuna sashimi & avocado with drizzled spicy wasabi mayo	16.99
SHRIMP TEMPURA With avocado wrapped with seaweed & rice, topped sashimi with teriyaki sauce & spicy wasabi mayo	15.99

RAW BAR

TUNA CARPACCIO Raw Tuna seasoned over arugula	9.99
LONG ISLAND LITTLE NECK CLAMS ON THE HALF SHELL Served with cocktail sauce, horseradish, Siracha and lemon	
HALF	6.99
FULL DOZEN	12.99
OYSTERS Ask server for selection Served with cocktail sauce, horseradish, Siracha, lemon	
HALF	6.99
FULL DOZEN	12.99
SHRIMP COCKTAIL Fresh Ocean grown shrimp caught on the Southern Atlantic Coast	9.99
TUNA TRIO Tuna sashimi, tuna tartar & seared tuna	12.99
CRAB MEAT COCKTAIL Maryland lump crabmeat served with cocktail sauce, horseradish, Siracha, lemon, & soy sauce	12.99

RAW BAR

SEASONAL

Shrimp, lobster, clams, oysters, Maryland lump crabmeat, tuna & salmon sashimi served with cocktail sauce, horseradish, Siracha, lemon

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SALAD

CAESAR SALAD Romaine lettuce tossed in Caesar dressing, served with croutons, parmesan cheese & mozzarella cheese garlic points	8.99
SPINACH & TOMATO Whole spinach leaves tossed in your choice of dressing with tomato slices on top	8.99
WEDGE SALAD Served with tomato, cucumber, boiled eggs, bacon and Blue cheese crumbles	9.99
CAPRESE SALAD Fresh mozzarella, tomato, basil and prosciutto	10.99
HOUSE SALAD With cucumber, tomatoes, black olives, carrots, croutons, parmesan cheese with our house oil & vinaigrette	7.99
MIXED GREENS SALAD With cranberries, tomatoes, walnuts, parmesan cheese & blue cheese with balsamic vinaigrette	12.99
WALDORF SALAD Mixed greens, sliced apples, candied walnuts.	9.99
TOMATO MOZZARELLA & GRILLED CHICKEN SALAD Over mixed greens with balsamic vinaigrette	14.99
ASIAN CHICKEN SALAD With cashew nuts, goat cheese, apple slices, oranges, red peppers, & rice noodles with balsamic vinaigrette	14.99
BUFFALO CHICKEN SALAD With blue cheese crumbles & celery over romaine lettuce with blue cheese dressing	13.99
FRESH CATCH SALAD With your choice of the fish of the day over mixed greens & balsamic vinaigrette	20.99
SESAME SHRIMP SALAD Over red leaf lettuce, apples, cashew nuts, cranberries, goat cheese & balsamic vinaigrette	16.99
CRAB CAKE SALAD Two Maryland lump crab cakes, rice noodles & lump crab meat over red leaf lettuce	16.99
GRILLED VEGETABLE SALAD Over mixed greens with eggplant, carrots, zucchini, onions, broccoli & mushrooms	13.99
FILET MIGNON SALAD Over mixed greens	24.99

Chicken & Shrimp can be added to any salad, grilled or blackened
Chicken 3.95 | Shrimp 5.95
All salads can be served in a tortilla bowl for \$1.50

Choice of dressing:

Balsamic Vinaigrette, Oil & Vinegar, Blue Cheese, Ranch, Russian, Caesar, Spicy Mayo, Red Wine Vinaigrette, French

SOUP

CHICKEN NOODLE Homemade chicken noodle soup	4.99
FRENCH ONION SOUP in a Beef broth topped with Swiss cheese	5.99
NEW ENGLAND CLAM CHOWDER Thickened broth with clams, vegetable & topped with gruyere cheese	6.99
MANHATTAN CLAM CHOWDER	6.99
SEAFOOD GUMBO Spicy tomato broth sautéed with assorted seafood, topped with mozzarella cheese	7.99

FISH

All fish entrees are served with rice & vegetables
Ask server for today's selection

FILET OF FISH Choice of: - Pan Seared with Sesame - Blackened Dry (Cajun spices) - Blackened Wet (Cajun spices with scampi sauce on top) - Grilled Rubbed (breaded) - Grilled Unrubbed (no bread crumbs)	21.99
WHOLE FISH Choice of: - Steamed with Ginger & Scallions - Wok Fried with Schezuan Sauce - Wok fried with a hard crust then topped with a sweet spicy schezuan sauce	23.99
SHELLFISH Choice of: - Wok with Ginger & Scallion - Sautéed with Tomato & Basil - Steamed with Butter & Vinegar	26.99

FISH SPECIALTIES

FISH SAMPLER Pan seared tuna, bronzed swordfish in a butter scallion soy sauce, & flounder francais served with vegetable stir-fry & rice pilaf	23.99
SEAFOOD TRIO Steamed Alaskan king crab legs, wok'd lobster tails in a black bean sauce, shrimp scampi served with scalloped potatoes & steamed vegetable medley	26.99
WASABI & SESAME SEED CRUSTED TUNA 8 oz filet of tuna crusted with wasabi & sesame seeds served with grilled vegetables & sesame peanut noodles	26.99
STIR FRY SHRIMP Served with rice	20.99

PASTA

SHRIMP & SCAMPI Lemon, garlic white wine sauce served over a bed of angel hair pasta	20.99
PENNE VODKA A pink vodka sauce served with mozzarella cheese, garlic points & ricotta cheese add chicken \$3.99 shrimp \$5.99 both \$7.99	16.99
LINGUINI WITH CLAM SAUCE Fresh Long Island little neck clams	18.99
SPICY MARINARA Lobster tails, shrimp, scallops & clams in a spicy marinara sauce over angel hair pasta	26.99
SINGAPORE NOODLES Rice noodles, chicken, pork & eggs in a curry sauce	16.99
JUMBO SHRIMP In a spicy cheese marinara served over angel hair pasta	20.99

POULTRY

GENERAL TAOS White meat breaded & battered in a tangy spicy sauce served in a half of a red pepper with rice & vegetables	18.99
SESAME CHICKEN White meat breaded & battered in a sweet sauce topped with a grilled jalapeño; served with sticky lotus rice & steamed vegetables	18.99
DUO OF CHICKEN Grilled chicken with black bean sauce & half sliced sesame chicken over rice pilaf & steamed vegetables	18.99
STIR FRY CHICKEN With mixed vegetables	18.99
CHICKEN PARMESAN Over linguini	18.99
CHICKEN FRANCAISE Served with rice & steamed vegetables	18.99
CHICKEN MARSALA Served with rice & steamed vegetables	18.99

Chicken & Shrimp can be added to any salad, grilled or blackened
Chicken 3.95 | Shrimp 5.95

Consuming raw or uncooked meats, poultry, seafood or shellfish may increase your risk of food borne illness.

STEAK

All steaks served with fried onion strings

All steaks are served al a carte | sides can be found on the right side of this page

FILET MIGNON

8 oz. 23.99
10 oz. 28.99

You can choose to have you filet wrapped with bacon & topped with blue cheese \$2.95

PRIME CUT NY STRIP

12 oz. 24.99
16 oz. 29.99

All steaks have the option of being blackened/cajun for no additional charge.

RIBS

SHORT RIBS

27.99

Two braised short ribs in a pineapple teriyaki sauce served with mashed potatoes & steamed vegetables

BBQ BABY BACK RIBS

Served with French fries & cole slaw

HALF RACK 15.99
FULL RACK 22.99

KIDS

All Kids Meals (12 & under) are \$9.99

All kids meals served with vegetables & fruit

KID'S AUGUS BURGER served with fries

KID'S CHICKEN grilled or fried served with fries

KID'S GRILLED CHEESE served with fries

KID'S PASTA with butter or marinara
with vodka sauce add \$2.00

KID'S SHRIMP breaded or grilled with fries

KID'S 4oz. FILET MIGNON served with fries

ADDITIONS

LOBSTER TAIL

MARKET PRICE

SHRIMP Grilled or Scampi 6.99

SNOW CRAB LEGS 8.99

BLUE CHEESE CRUMBLES 1.99

SIDES

SAUTÉED SPINACH with Garlic & Oil 5.99

CREAMED SPINACH 5.99

BUTTON MUSHROOMS 4.99

SAUTÉED SNOW PEAS 4.99

CREAMED CORN 4.99

MASHED POTATOES 5.99

GARLIC MASHED POTATOES 5.99

BAKED POTATO 4.99

SCALLOPED POTATOES 5.99

SWEET POTATO FRIES 4.99

SESAME NOODLES (Contains peanut sauce) 4.99

GRILLED, STEAMED OR
WOK'D SEASONAL VEGETABLES 4.99

RISOTTO WITH WILD MUSHROOMS 6.99

RISOTTO WITH CRANBERRIES 5.99

STICKY LOTUS RICE 4.99

PAN FRIED RICE 4.99

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DESSERTS

FLAMING CHOCOLATE LAVA CAKE	8.99
APPLE CRISP	8.99
RED VELVET CAKE	8.99
CRÉME BRULÉ	8.99
CARROT CAKE	8.99
CHOCOLATE MOUSSE	8.99
BANANAS FOSTER	8.99
TOASTED ALMOND CAKE	8.99
TIRAMISU	8.99
CHEESECAKE	8.99

SPECIALTY COFFEE

MEXICAN COFFEE

Kahlua, cream de cacao and coffee.

IRISH COFFEE

Merrys Irish whiskey, whipped cream and coffee.

JAMAICAN COFFEE

Tia maria, whipped cream and coffee.

SAMBUCA & COFFEE

Sambuca and coffee.

LUNCH MENU

11 A.M. - 3 P.M.

SALAD

Chicken & Shrimp can be added to any salad, grilled or blackened

Chicken 3.95 | Shrimp 5.95

HOUSE SALAD 5.99

With cucumber, tomatoes, black olives, carrots, croutons, parmesan cheese with our house oil & vinaigrette

SPINACH & TOMATO 6.99

Whole spinach leaves tossed in your choice of dressing with tomato slices on top

WEDGE SALAD 6.99

Served with tomato, cucumber, boiled eggs, bacon and Blue cheese crumbles

CAPRESE SALAD 8.99

Fresh mozzarella, tomato, basil and prosciutto

MIXED GREENS SALAD 7.99

With cranberries, tomatoes, walnuts, parmesan cheese & blue cheese with balsamic vinaigrette

CAESAR SALAD 6.99

With parmesan cheese croutons & mozzarella, garlic points

TOMATO MOZZARELLA & GRILLED CHICKEN SALAD 10.99

Over mixed greens with balsamic vinaigrette

ASIAN CHICKEN SALAD 10.99

With cashew nuts, goat cheese, apple slices, oranges, red peppers, & rice noodles with balsamic vinaigrette

BUFFALO CHICKEN SALAD 9.99

With blue cheese crumbles & celery over romaine lettuce with blue cheese dressing

FRESH CATCH SALAD 14.99

With your choice of the fish of the day over mixed greens & balsamic vinaigrette

SESAME SHRIMP SALAD 12.99

Over red leaf lettuce, apples, cashew nuts, cranberries, goat cheese & balsamic vinaigrette

CRAB CAKE SALAD 12.99

Two Maryland lump crab cakes, rice noodles & lump crab meat over red leaf lettuce

GRILLED VEGETABLE SALAD 8.99

Over mixed greens with eggplant, carrots, zucchini, onions, broccoli & mushrooms

FILET MIGNON SALAD 15.99

Over mixed greens

* All Salads can be served in a tortilla bowl for \$1.50

Dressing:

Balsamic Vinaigrette, Oil & Vinegar, Blue Cheese, Ranch, Russian, Caesar, Spicy Mayo, Red Wine Vinaigrette, French

No Substitutions

WRAPS | PANINI | SANDWICHES

* All Sandwiches include a choice of House Salad, Rice, Fries or Pasta Salad

* Add Steamed Vegetables to your meal for \$1.99

* For an additional \$1.99 you can add a House or Caesar Salad to your meal

* For an additional \$1 to have your sandwich pressed, make it crispy outside

FILET MIGNON WRAP OR SANDWICH 10.99

With sautéed peppers, onions, mushrooms, cheddar cheese & demi-glaze

NEW YORK STRIP STEAK 11.99

On garlic bread with sautéed spinach & fresh mozzarella

SHORT RIB SANDWICH 10.99

With sweet potato fries, mozzarella, Russian dressing & coleslaw inside the sandwich

SPICY SHRIMP SOFT TACOS 10.99

With lettuce tomatoes red peppers & scallion

CRAB CAKE SANDWICH 10.99

With three mustard, lettuce, tomato, fried rice noodles, on a roll

PEKING DUCK WRAP 10.99

With scallions, cucumbers, & hoisen sauce

PULLED PORK BURRITO 9.99

With cheddar cheese, yellow rice, ranch & lettuce

BOHITO PULLED PORK 9.99

With Russian dressing, carrots, cucumbers & salsa

GRILLED CHICKEN, FRESH MOZZARELLA, TOMATO, & SPINACH WRAP 8.99

With olive oil & balsamic

BLACKENED CHICKEN SANDWICH OR BURRITO 8.99

With corn, avocado, ranch dressing on the side & cheddar cheese

GRILLED OR BLACKENED CHICKEN CAESAR SALAD WRAP 8.99

With croutons & parmesan cheese

BUFFALO CHICKEN WRAP 8.99

With blue cheese dressing, lettuce & tomato

CHICKEN PARMESAN 9.99

Thin strips of chicken cutlet with marinara sauce & mozzarella, roll

CHICKEN CUTLET SANDWICH 9.99

With fresh mozzarella, sautéed sundried tomatoes & roasted pepper, mayo

SOUTHERN FRIED CHICKEN SANDWICH 8.99

With carrots, cucumbers & salsa

CORNED BEEF OR PASTRAMI SANDWICH 8.99

With coleslaw, Swiss cheese, Russian dressing

TURKEY CLUB SANDWICH 7.99

With bacon, lettuce, tomato & mayo

6 OZ. BURGER 8.99

With your choice of three complimentary topping along with lettuce, tomato, & raw onions

Sautéed Peppers | Sautéed Onions | Mushrooms | Roasted Peppers | Onion Rings
Cheddar Cheese | American Cheese | Swiss Cheese | Bacon | BBQ Sauce

Addition \$2:

Avocado | Fried Egg | Blue Cheese Crumbles | Fresh Mozzarella

LUNCH MENU

11 A.M. - 3 P.M.

ENTREES

WASABI TUNA 15.99
With sesame noodles & steamed vegetables

FISH OF THE DAY: Grilled | Blackened | Pan Seared 12.99
With rice & vegetables

PENNE VODKA 12.99
With grilled or blackened chicken

BBQ RIBS 1/2 RACK 12.99
FULL RACK 18.99

GRILLED CHICKEN 10.99
Sesame noodles with mixed greens & grilled vegetables

TAO'S CHICKEN 8.99
White meat breaded & battered in a spicy sauce with rice

TAO'S SHRIMP 9.99
Breaded & battered in a spicy sauce with rice

BEEF & BROCCOLI 10.99
In a black bean sauce over rice & vegetables

SESAME CHICKEN 8.99
White meat breaded & battered in a sweet sauce with rice

GRILLED CHICKEN 8.99
In a black bean sauce

CHICKEN TERIYAKI STIR FRY 8.99
Slided chicken sautéed with mixed vegetables over yellow rice

SHRIMP TERIYAKI STIR FRY 9.99
Sautéed with mixed vegetables over yellow rice

CHICKEN WITH CASHEW NUTS 8.99
With rice

TAO'S PIZZA 7.99
Toppings are all \$1 each:
Pepperoni | Prosciutto | Extra Cheese | Basil
Fresh Mozzarella | Red Peppers | Onions

TAO'S QUESADILLA WITH FRIES 8.99
Add: Chicken \$3.95 | Steak \$4.95 | Chicken & Steak \$7.95
Served with sour cream, salsa & guacamole

DESSERT

FLAMING CHOCOLATE LAVA CAKE 8.99

APPLE CRISP 8.99

RED VELVET CAKE 8.99

CRÈME BRULÉ 8.99

CARROT CAKE 8.99

CHOCOLATE MOUSSE 8.99

BANANAS FOSTER 8.99

TOASTED ALMOND CAKE 8.99

TIRAMISU 8.99

CHEESECAKE 8.99