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first

Sesame Seared Ahi \$9
ahi tuna, mint, coriander,
cucumber slaw, wasabi,
pickled ginger, lime soy sauce

Toasted Goat Cheese \$7
spring greens, beets, pears,
balsamic reduction, sherry
vinaigrette, baguette

Quesadilla \$9
smoked sea scallops, red onion
marmalade, queso quesadilla, chili
crema, salsa cruda, cilantro

*Caramelized Onion and Mushroom
Gratinée \$4/6*
portobello, shiitake, crimini,
oyster, porcini, veal stock,
provolone

Soup du Jour \$3/5
please ask your server for this
week's selection

The Wedge \$7
iceberg, tomato, red onion, nueske's bacon, pignolia, french & blue cheese dressings

Summer Harvest \$9
grilled chicken breast, mesclun, goji berries, strawberries, goat cheese, pignolia, pomegranate vinaigrette

Chopped Sandwich Salad \$7
roasted turkey breast, hickory ham, bacon, tomato, lettuce, dijon mayonnaise, boursin, swiss, blue cheese, rye,
wheat berry bread

Chicken Salad & Fresh Fruit \$9
mango chutney chicken salad, seasonal fresh fruit, banana-walnut bread

Pork Chop \$10
smoked pork loin chop, tasso-
mustard grits cake,
caramelized pears, apple-
fennel-arugula slaw

Salmon \$9
pan seared atlantic salmon,
warm quinoa salad, chili butter,
fresh pico de gallo

Reuben \$7
house made corned beef,
sauerkraut, swiss, russian
dressing, swirl rye

Monte Cristo \$7
hickory ham, roasted turkey
breast, swiss, fresh raspberry
sauce, cinnamon raisin
french toast

Grilled Ham & Cheese \$7
swiss, boursin, white cheddar,
hickory ham, grilled tomato,
fried egg, wheat berry bread

Sirloin \$11
char-grilled choice sirloin, dijon
black pepper whipped potatoes,
grilled asparagus, gorgonzola
cabernet butter

Veal a la Oscar \$12
veal cutlet, crab cake,
asparagus, hollandaise, herb
dauphinoise potatoes

Muffaletta \$8
genoa salami, ham, mortadella,
olive salad, manchego, provolone,
sicilian bread

Nineteen O'Three \$7
roasted turkey, swiss, lettuce,
tomato, red onion marmalade,
house mayonnaise, toasted
wheat berry bread

Veggie Flatbread \$7
hummus, tomato, chevre,
oregano, grilled onion, roasted
peppers, sprouts, cucumber

Chicken Gallantine \$11
chicken breast, orange-juniper
chicken mousseline, bacon,
merlot raspberry reduction,
fingerlings, swiss chard

Eggplant Cannelloni \$9
grilled eggplant, spinach,
risotto, tomato, basil,
balsamic reduction

Fish Tacos \$8
mojito marinated mahi mahi,
cabbage, red onion, scallion, chili
crema, cilantro, fresh salsa

Bison Burger \$7
8oz. lean ground bison, aged
white cheddar, lettuce, tomato,
tobacco onions, chipotle bbq,
kaiser roll

Raspberry Pork \$7
marinated pork loin, lettuce, red
onion, blue cheese, raspberry
vinaigrette, focaccia bread