



Seasonal A la Carte Menu

Antipasti

Buffalo Cauliflower 15

*Lightly battered cauliflower tossed with blue cheese crumbles & shallots
in a tangy buffalo sauce with ranch dressing*

Main Course

Grilled Salmon Salad 26

*Grilled salmon with strawberries, dried cranberries, & feta cheese
over spring mix tossed in our roasted garlic vinaigrette*

Ribeye Salad 28

*Sliced Angus Ribeye served medium over arugula with capers and shaved parmesan
tossed in olive oil lemon dressing*

Chicken Milanese 24

*Breaded chicken breast topped with arugula, roma tomatoes, and shaved parmesan
drizzled with balsamic glaze and lemon*

Penne con Broccoli 22

*Broccoli sautéed with garlic, red pepper flakes, white wine,
and extra virgin olive oil in a bed of penne pasta*

Dessert

Cherries Jubilee 12

Vanilla Bean Ice Cream in a hot cherry & brandy reduction with sweet cherries

Seasonal Cocktail

Sweet Sangria on the Rocks ~ Art's Hot Mango Papaya Margarita

Seasonal Mocktail

Cherry Limeade