

## Soups

<p><b>Lobster Bisque</b> Fresh herbs, cream and sherry in a rich stock</p>	7.50	<p><b>Fresh Tomato Basil</b> Shaved Romano and drizzled with herb oil</p>	6.00
<p><b>Shrimp and Roast Corn Chowder</b> Creamy blend with potatoes, celery</p>	7.00	<p><b>Kobe Beef Chili</b> Beef, beans, green chiles, topped with pepper jack and green onion</p>	7.00

## Tapas - Tapas®

*Tapas are fun to mix, match, sample and share*

<p>✓ <b>Edamame</b> Tossed in toasted sesame, served with ponzu dipping sauce</p>			6.00
<p><b>Oak Roasted Asparagus</b> Shaved Romano, prosciutto, extra virgin olive oil, balsamic vinegar</p>			10.00
<p><b>Mini Duck Tacos</b> Duck filet topped with feta cheese, tomatoes, cabbage, creamy tomato-cilantro sauce</p>			10.50
<p><b>Hummus with Ground Kobe Beef</b> Hummus, spiced ground beef, onions, pine nuts, served with grilled herb flat bread</p>			12.00
<p><b>Mediterranean Kafta Skewers</b> Ground Kobe beef, onion, parsley, spices, tahini sauce, served with grilled herb flat bread</p>			9.00
<p><b>Crispy Coconut Shrimp Skewers</b> Served with orange-horseradish sauce</p>			10.00
<p><b>Chicken Lettuce Cups</b> With marinated chicken, scallions, water chestnuts, black bean-hoisin sauce</p>			10.00
<p><b>Steak Skewers</b> Tender steak marinated in teriyaki glaze, sesame seeds, scallions</p>			9.00
<p>✓ <b>Garlic Cheese Bread</b> Roasted garlic sauce, mozzarella cheese, fresh oregano, imported Romano cheese</p>			7.00
<p>✓ <b>Mac and Cheese</b> With smooth Tillamook® cheddar cheese sauce baked in our woodfired oven</p>			6.00
<p><b>Crab and Shrimp Dip</b> With artichoke, Romano cheese, served with grilled herb flat bread</p>			10.50
<p><b>Pan Fried Pork Dumplings</b> Cilantro, green onion, served with sweet chili dipping sauce</p>			7.00
<p>✓ <b>Baba Ghanoush</b> Roasted eggplant dip, extra virgin olive oil, served with grilled herb flat bread</p>			8.50
<p>✓ <b>Parmesan Crusted Artichokes</b> With goat cheese, served with creamy herb dressing</p>			9.50
<p>✓ <b>Hummus</b> Garbanzo beans, lemon, tahini and garlic dip, extra virgin olive oil, with grilled herb flat bread</p>			9.00
<p>✓ <b>Lebni, Mediterranean Soft Cheese</b> Creamy cheese, exotic spices, tomatoes, extra virgin olive oil, with grilled herb flat bread</p>			8.50
<p><b>Thai Chicken Satays</b> Tender marinated chicken skewers, served with spicy peanut ginger sauce</p>			8.50

### ✓ Vegetarian

*We use locally, regionally, and organically grown produce.*

*Our chicken is fresh and natural, no artificial flavors, chemicals, preservatives or hormones.*

*An automatic 18% gratuity will be added to parties of 8 or more.*

*Eating undercooked meat or seafood may increase your risk of food borne illness, especially if you have certain medical conditions.*



## Rustic Neapolitan Pizzas

Vegan, Dairy-Free Mozzarella Cheese 2.00

<p>✓ <b>Caprese</b> 11.00 Roma tomatoes, fresh mozzarella, basil, extra virgin olive oil, with our homemade sauce</p> <p><b>Diavola</b> 11.50 Salami, smoked Gouda, fresh mozzarella, roasted red bell peppers, spinach, crushed red chiles, with our homemade sauce</p>	<p><b>Sicilian</b> 12.00 Fennel sausage, Romano, ricotta, roasted Crimini mushrooms, fresh basil, with our homemade sauce</p> <p><b>Tuscan</b> 12.50 Prosciutto, artichoke, kalamata olives, fresh mozzarella, with our homemade sauce, topped with arugula, extra virgin olive oil</p>
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## Artisan Thin Crust Pizzas

Freshly baked, crispy French-style dough, additional items available starting at .95

<p>✓ <b>Brie Cheese with Truffle Oil</b> 13.00 From the coast of Brittany, with fresh sautéed wild mushrooms</p> <p>✓ <b>Feta Manouri Cheese</b> 12.00 Mild sheep cheese from Macedonia, with fresh oregano</p>	<p>✓ <b>Dorothea and Oven Roasted Tomato</b> 12.00 Produced in Holland, only 4,000 wheels annually, with aged goat cheese, fresh rosemary</p> <p>✓ <b>Spiced Ground Kobe Beef</b> 12.00 With onions, pine nuts, pepper jack, tahini sauce</p>
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## Woodfired Pizzas


Whole Wheat Crust 1.00, Artisan Thin Crust 2.00, Gluten-Free Crust 3.00  
(prepared in a non gluten-free facility)

<p><b>Prosciutto</b> 12.50 Artichoke, green onions, garlic, fontina</p> <p><b>Pepperoni</b> 11.50 Fresh oregano, with our homemade sauce</p> <p><b>Hawaiian Pineapple</b> 12.00 Canadian bacon, with our homemade sauce</p> <p><b>Organic Arugula and Pear</b> 12.50 Prosciutto, gorgonzola, organic arugula salad tossed in Balsamic Basil dressing</p> <p>✓ <b>Sun-Dried Tomato</b> 11.50 Goat cheese, pine nuts, sun-dried tomatoes, basil</p> <p>✓ <b>Five Cheese</b> 12.50 Danish fontina, Holland smoked gouda, Romano, mozzarella, crumbled gorgonzola</p> <p><b>Spicy Italian Sausage</b> 12.50 Homemade sauce, mushrooms, fresh oregano</p> <p><b>Thai Chicken</b> 12.00 Julienne vegetables, cilantro, scallions, peanuts, lime juice, fresh mint, spicy Thai peanut sauce</p>	<p>✓ <b>Mozzarella Cheese</b> 10.00 Fresh basil, our homemade tomato sauce</p> <p>✓ <b>Vegetarian</b> 11.50 Grilled eggplant, onions, zucchini, bell peppers, tomatoes, fontina, roasted garlic sauce</p> <p><b>Garlic Chicken or Shrimp</b> 12.50 Sautéed mushrooms, bell peppers, sliced red onion, roasted garlic sauce</p> <p><b>New York Style</b> 12.50 Sautéed mushrooms, pepperoni, salami and Italian sausage, with our homemade sauce</p> <p>✓ <b>Margherita</b> 11.50 A classic with tomatoes, garlic, fresh basil</p> <p><b>LaDov's Barbecue Chicken</b> 12.50 Our most popular pizza! Sweet and sassy barbecue sauce, barbecue chicken breast, cilantro, smoked gouda, sliced red onion</p> <p>✓ <b>Goat Cheese</b> 12.50 Sautéed wild mushrooms, garlic, organic spinach, sliced red onion, goat cheese</p>
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## Noodles - Pastas

Whole wheat pasta available upon request

<p><b>Pappardelle Bolognese</b> 15.00 Fresh wide egg noodle, Kobe beef tomato sauce, topped with Pecorino Romano</p> <p><b>Szechuan Spicy Beef Noodle</b> 15.00 Tender marinated steak, fresh lo mein noodles, mushroom, bell peppers, garlic, onion, organic spinach, spicy lo mein sauce</p> <p><b>Tomato Angel Hair</b> 13.50 Tomatoes, fresh basil, chicken stock, sautéed garlic in olive oil</p>	<p><b>Shrimp Angel Hair</b> 16.00 Garlic marinated shrimp, sautéed wild mushrooms, julienne vegetables, artichoke hearts, white wine cream sauce</p> <p><b>Chicken Tequila Fettuccine</b> 15.00 Fresh spinach fettuccine sautéed with red onions, bell peppers, jalapeños, tequila-lime cream sauce</p> <p>✓ <b>Fettuccine Alfredo</b> 13.00 Fresh egg fettuccine, cream sauce, Pecorino Romano, tomatoes</p>
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 Water, Bread and Butter Available Upon Request. Conserving Our Resources.

Please ask your server for our full Gluten-Free Menu!

## Specialties

<b>Grilled London Broil</b> 8oz. marinated in fresh herbs, with fries and sautéed green beans, mushrooms, roasted garlic	16.00	<b>Oak Roasted Chicken Breast</b> Fresh herbs, roasted asparagus, pine nuts, extra virgin olive oil, balsamic vinegar	15.00
<b>Oak Roasted Salmon Filet</b> Asian salad, cucumber, edamame, ponzu sauce	16.00		

## Tacos and Mini Burgers

<b>Grilled Shrimp Tacos</b> Avocado-lime cream, feta, cilantro with your choice of flour or corn tortillas	11.00	<b>Chicken and Roast Chile Tacos</b> Onions, pepper jack, lettuce, guacamole, salsa with flour or corn tortillas	10.00
<b>Rolled Steak Tacos</b> Marinated steak, guacamole, scallions, pepper jack, cilantro, salsa rolled in flour tortillas	12.00	<b>Crispy Hawaiian Ono Tacos</b> Creamy tomato-cilantro dressing, lime, guacamole, salsa with flour or corn tortillas	11.00
<b>Kobe Beef Hamburgers</b> With chipotle aioli	11.50	<b>Ahi Burgers</b> With ginger miso sauce and sliced cucumber	12.00
<b>Kobe Beef Cheeseburgers</b> Chipotle aioli and gorgonzola or aged cheddar	12.50	<b>Fresh Salmon Burgers</b> With mustard mayonnaise	12.00

## Sandwiches and Wraps

<b>Grilled Chicken and Hummus</b> Kalamata olives, roast bell pepper, lettuce, extra virgin olive oil, rolled in Lavash	10.50	<b>White Tuna Salad Sandwich</b> With apples, celery, walnuts, lemon, topped with sliced mozzarella, guacamole, served on multigrain ciabatta	10.50
<b>Grilled Chicken Wrap</b> Onion, feta, bell pepper, romaine, kalamata olives, our Caesar dressing in a pesto flour tortilla	10.50	<b>Grilled Steak Sandwich</b> Baguette, caramelized onion, mustard mayonnaise	14.00

Served with your choice of coleslaw or French fries. Lettuce wraps may be substituted for tortillas.

## Salads

Our salad dressings are made from scratch daily, available in 16 oz. jars 6.00

<b>✓ Chilled Roast Vegetable</b> Spinach, fresh mozzarella pearls, edamame, artichoke, yellow tomato, red bell pepper, onion, basil, lemon, balsamic, extra virgin olive oil	10.50	<b>✓ Fresh Beets &amp; Organic Arugula</b> Toasted walnuts, gorgonzola cheese, spinach, Pomegranate Vinaigrette	10.50
<b>Caesar</b> Romaine, homemade garlic croutons, romano, Famous Caesar dressing	10.50	<b>✓ Mediterranean Pomegranate</b> Romaine, Japanese cucumber, tomato, mint, toasted cracker, sesame seeds, onion, parsley, Pomegranate dressing	9.50
<b>✓ House</b> Mixed greens, tomato, whole kalamata olives, sliced pepperoncini, red onion, Red Wine Vinaigrette	8.50	<b>✓ Greek</b> Romaine, organic spinach, red onion, whole kalamata olives, feta, tomato, Japanese cucumber, sliced pepperoncini, Red Wine Vinaigrette	9.50

Add chicken breast 6.00, half portion 4.00, grilled shrimp (5) 5.00, oak roasted salmon 10.00, half portion 5.00

<b>White Tuna and Spinach <i>NEW</i></b> Flaked white tuna, organic spinach, Japanese cucumber, toasted walnuts, tomato, basil, lemon wedge, Red Wine Vinaigrette	10.50	<b>Balsamic Grilled Chicken</b> Mixed greens, toasted walnuts, marinated chicken breast, gorgonzola, Balsamic Basil dressing	10.50
<b>Chinese Chicken</b> Grilled chicken breast, napa cabbage, bok choy, carrots, bell pepper, sesame seeds, cilantro, scallions, crisp noodles, Mandarin oranges, Soy Asian dressing	10.00	<b>Chopped Chicken or Pepperoni</b> Crisp lettuce, tomato, mozzarella, fresh basil, Red Wine Vinaigrette, choice of oven roasted tomatoes or kalamata olives	10.50
<b>Thai Chicken</b> Asian-marinated grilled chicken breast, julienne vegetables, tomato, peanuts, bean sprouts, cilantro, Spicy Thai dressing	10.50	<b>Grilled Shrimp</b> Mixed greens, bell pepper, tomato, feta, roasted sunflower seeds, scallions, cilantro, grilled garlic shrimp, Balsamic Basil dressing	12.50