

Dinner Menu

SOUPS & SALADS

Soup of the day | cup 7

House Soup | Smoked Tomato Bisque | cup 7

Wine Country Salad | organic mixed greens | crumbled gorgonzola | figs | candied pecans |
honey balsamic vinaigrette | 10

Caesar Salad | chopped romaine | focaccia croutons | pecorino romano | classic dressing | 10

Maytag Salad | iceberg lettuce wedge | diced red onion | bacon crumbles | diced tomato |
blue cheese crumbles | blue cheese dressing | 10

Baby Spinach Salad | baby spinach | apple | bacon | hardboiled egg | cranberry | candied pecans
| molasses vinaigrette | 10

Beet Salad | gold & red beets | crumbled goat cheese | pistachios | pickled onions |
balsamic reduction | 11

STARTERS

Antipasto Platter | *serves up to 3 people* | artisan cured meats & cheeses | roasted tomatoes |
roasted bell peppers | pickled red onions | olives | mustard | 20

Fried Castelvetrano Olives | semolina flour & buttermilk crusted | meyer lemon dipping aioli | 9

Spinach Artichoke Dip | spinach | cured artichokes | roasted garlic | baguette crostini | 13

Nonna's Meatballs en Sugo | San Marzano tomatoes | basil | reggiano parmesan | grilled bread | 14

Chipotle Honey Glazed Prawns | marinated with tropical fruit salsa | 17

Prawn Cocktail | jumbo prawns | homemade cocktail sauce | 17

Calamari Fritti | calamari | onions | lightly breaded | chipotle aioli | 16

Baked Brie | filo dough | brie | blackberry chipotle relish | crostini | 16

Sesame Crusted Ahi Tuna | served with crispy wonton | ponzu sauce | 17

Steamed Mussels | served in a tomato thyme broth | 15

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PIZZAS

Garre's Famous Smoked Salmon | fried capers | dill | kalamata olives | crème fraiche | 21

Roasted Mushrooms & Duck Confit | mozzarella | poached garlic | 23

Margherita | marinara sauce | sliced tomatoes | mozzarella | pesto | 20

Molinari Pepperoni | marinara sauce | mozzarella | 20

Hawaiian | marinara | mozzarella | sliced ham | fresh pineapple | 21

Gluten Free | rice flour crust | marinara sauce | mozzarella | choose 3 toppings | 20

STEAKS

WE SELECT ONLY MIDWESTERN CORN-FED BEEF | AGED 21 TO 28 DAYS | CAB - CERTIFIED ANGUS BEEF
ALL STEAK ENTREES SERVED WITH MASHED POTATOES AND SEASONAL VEGETABLES

Barbecued Beef Short Ribs | cooked for hours until fork tender | 32

Filet Mignon | 7 oz | center cut tenderloin | Market Price

Rib Eye | 16 oz | bone-in rib eye steak | Market Price

WE OFFER THE FOLLOWING SAUCES:
BOURDERLAISE | JACK DANIELS PEPPERCORN

CAFÉ FAVORITES

Seafood Rigatoni | prawns | salmon | calamari | mussels | saffron-tomato broth | shaved parmesan | 26

Eggplant Parmesan | breaded eggplant | mozzarella | fusilli pasta | marinara sauce | 18

Carbonara | roasted chicken | prosciutto | oven roasted wild mushrooms | poached egg |
spinach linguini | 25

Chicken Scallopini | lightly breaded chicken breast | fusilli pasta | spinach | lemon butter sauce | 24

Chicken Saltimbocca | chicken breast | prosciutto | mushrooms | sage provolone | fusilli pasta | spinach |
chicken au jus | 26

Nonna's Gravy | Bob's grandmother's recipe | porcini mushrooms | meat Bolognese |
rigatoni | 20 **add Nonna's meatballs (2)** | 6

Jambalaya | prawns | andouille sausage | chicken | sweet peppers | mushrooms | tomatoes | green onion | spicy
tomato cream sauce | long grain rice | 22

Chipotle Prawns | sautéed jumbo prawns | spicy chipotle cream sauce | yukon gold mashed potatoes |
corn relish | 28

Pan Seared Wild Salmon | crispy stacked potato | haricots verts | sun dried tomatoes | fried onions | 29

Petrale Sole | lightly breaded and pan seared | served scampi style over roasted garlic risotto | 21

Risotto | roasted garlic | beech mushrooms | parmesan | 14
add chicken | 8 | **salmon** | **prawns** | **tuna** | 12