

STARTER

Bruschetta

Heirloom tomatoes diced with red onion, EVOO, Feta cheese, on toasted gluten free bread drizzled with balsamic reduction.
\$12.95

SALADS

Sabina's Cobb Salad

Romaine lettuce topped with a scoop of our famous chicken salad, bacon bits, blue cheese crumbles, avocado slices, & bruschetta mix served with your choice of ranch, or balsamic vinaigrette.
\$16.95 full \$11.95 half

Garlic Salad

Vampires beware! House garlic dressing tossed with romaine lettuce, & shaved parmesan.
\$13.95 full \$8.95 half

SOUP



Soup Du Jour

Today's soup, ask your server for details.
\$12.95 bowl, \$7.95 cup

MAKE YOUR NEXT GATHERING UNFORGETTABLE.

TALK TO MANDY ABOUT OUR PRIVATE PARTY OPTIONS, CATERING, TAKE & BAKE, & MORE.

***LUNCH SATURDAYS FROM 11AM-2PM THROUGH MARCH
SPECIAL SLIDERS SERVED ALL DAY ON SATURDAY***

SUPPERS

BREAD SERVICE – GLUTEN FREE SERVED WITH ROASTED GARLIC & WHIPPED IRISH BUTTER. \$6.95

Pasta Della California

We use a vegan & gluten free Fusilli noodle to make this delicious avocado inspired dish with broccoli, white wine, garlic, & spinach. \$22.95

Bourbon & Blue New York Strip

Grilled 12oz New York strip steak marinated in bourbon topped with blue cheese, served with horseradish mashed potatoes & Jeana's collard greens. \$48.95

Lobster Mac & Cheese

Fusilli pasta with big chunks of real lobster in a rich sharp cheddar & smoked gouda cream sauce with mushrooms, roasted red peppers & sherry, served with toasted baguette. \$36.95

Pistachio Crusted Duck Breast

Pan seared "Maple Leaf Farms" duck breast with a pistachio crust on a bed of port wine braised onions, served with saffron risotto & Jeana's collard greens. \$36.95



SWEET

Homemade Ice Cream

We make our own ice cream with only the finest ingredients. Available in real vanilla & a unique daily flavor.

\$7.95/scoop.

Add to another

dessert for \$4.95

Add our hot fudge

\$1.95