



## Soups

Our three daily soups are made from scratch using fresh ingredients. Served with baguette & butter. Cup 6/ Bowl 11

### Signature Soup *GF*

Coconut Curry Butternut Squash - a customer favorite for 25 years!

Soups du Jour - one meat based, and one vegetarian, Ask your server for the soups of the day.

## Starters

### Salmon Cakes *GF*

Roasted salmon, red pepper, onions, celery, parsley, oregano, dill, panko breading fried and served with roasted red pepper & basil aioli. \$20

### Mediterranean Meatballs *GF*

50/50 Lamb & Beef meatballs with za'atar seasoning, tzatziki & lemon tahini sauces, micro greens, pickled onion, \$19

### Lobster & Shrimp Stuffed

#### Mushrooms *GF*

Lobster meat, shrimp, Parmesan, mozzarella, red onion, dill, celery. \$19

### Skillet Brie du Jour

Our skillet brie is topped with a selection of seasonal fruit, herbs, and may include nuts, and honey. Served piping hot in a cast iron pan with baguette. \$20

### Argentine Steak Satay

Grilled flank steak skewers, mixed greens, pickled veggies with hand-chopped chimichurri sauce. \$19

### Fried Cauliflower *GF, V*

Fried cauliflower with lemon tahini sauce, za'atar seasoning, pickled radish, micro greens. \$16

### Mexican Street Corn Dip

A blend of corn, jalapeño, parmesan, cheddar cheese, green onion, cilantro & lime. Served with house made tortilla chips. \$15

### Hummus Plate *VD*

Our popular creamy garlic hummus, EVOO, sumac, carrot, cucumber, bell pepper, Castelvetrano olives, warmed pita. \$15  
\**Gluten free* sub for corn tortilla chips

### Rosemary, Garlic, Sea Salt Focaccia *V*

Housemade focaccia served with extra virgin olive oil & balsamic vinegar. \$10  
add Castelvetrano olives +\$2.5

## Fried Potatoes

Potatoes are fried in a dedicated fryer with rice bran oil.

### White Truffled Sweet Potato Fries

Served with stone ground mustard aioli. \$15

### BBQ Russet Potato Fries

Served with Buttermilk Ranch & Marionberry Chipotle BBQ sauce. \$13

### Sweet Potato Fries \$12

### Mixed Fries \$11

### Russet Fries \$10

#### Served with choice of one:

Ketchup, Garlic Aioli, Spicy Aioli, Stone Ground Mustard Aioli, Buttermilk Ranch, Marionberry BBQ sauce. Extra sauces +\$.75 each.

## Deluxe Bowls

### Mediterranean Meatball Bowl *GF*

50/50 Lamb & Beef meatballs with za'atar seasoning, fried cauliflower, cucumber, roasted red peppers, pickled onion, tzatziki & lemon tahini sauces, micro greens and brown rice. \$25

### Cecilia's Bowl *GF, V*

Roasted sweet potatoes, chickpeas, avocado, red pepper, toasted almonds, brown rice, vegan creamy sesame-ginger dressing, cilantro. \$20

Add your protein of choice  
Marinated Chicken +\$5, Grilled Steak +\$8  
Herb Salmon +8, Vegan Patty +\$7

### Pho: Vietnamese Beef

#### Noodle Soup *GF, D*

It all starts with a large bowl of our family recipe-slow simmered beef marrow bone broth seasoned with ginger, onion, herbs and spices with a generous portion of thinly sliced Angus sirloin, rice noodles, bean sprouts, onion, cilantro, basil and lime. Served with hoisin and spicy chili sauces on the side. \$21

## Specialty Sandwiches

## & Burgers

Served with Mixed Fries or Cup of soup.  
Sub Mixed Greens, Caesar, Fruit Salad, or 3 P's Pasta +\$2  
Sub Wild Pear Salad, Kale Caesar, or Truffled Sweet Potato Fries +\$3 *Sub gluten-free bun +\$2.5*

### Pho Dip

Sliced roasted beef, lime-garlic aioli, bean sprouts, basil, cilantro, onion, hoisin & sriracha on a toasted hoagie roll. Served with our pho beef broth for dipping. \$22

### Lobster & Shrimp Melt

Served toasted & open faced on focaccia bread with dill Havarti cheese, tomatoes, red onion & a creamy dill dressing. \$22

### Kahlua Pork

House smoked pulled pork with a ginger-lime slaw, garlic aioli, on a pub bun with housemade marionberry BBQ sauce on the side. \$21

### French Dip

Served toasted with roast beef, provolone cheese, roasted red peppers, caramelized onions & garlic aioli on a French baguette. Served with our rich au jus. \$20

### BBQ Pork Banh Mi

A Vietnamese sandwich with BBQ pork, pickled carrot & daikon radish, cucumber, cilantro, onion & a Sriracha mayo on a traditional crusty roll. \$20

### Salmon Burger

Roasted salmon patty with red pepper, onions, celery, herbs, panko breaded fried, with tomato, lettuce, red onion, chili-lime aioli on a pub bun. \$23

### The Jessica Burger\*

6oz Beef patty, crispy bacon strips, melted brie, lettuce, smoked tomato ketchup & garlic aioli on a pub bun. \$22

### Wild Pear Beef Burger\*

6oz seasoned all-natural beef patty, caramelized onions, provolone cheese, tomato & lettuce with spicy aioli on a pub bun. \$22

### Classic Burger\*

6oz seasoned all-natural beef patty, cheddar cheese, tomato, lettuce & garlic aioli on a pub bun. \$18

### Vegan Burger *V*

Plant based patty, tomato, butter lettuce, pickled onion, vegan black bean aioli, vegan pub bun. Served with *gluten free* tortilla chips & hummus. \$19

## Pasta & More

Served with your choice of Mixed Greens, Caesar Salad, or Cup of soup.  
Wild Pear Salad or Kale Caesar +\$3

### Lobster Mac & Cheese

Our famous four cheese mac baked with lobster meat, topped with herbed bread crumbs. \$30

### Caprese Chicken Radiatore

Creamy pesto sauce over roasted chicken breast, with Radiatore pasta, roasted cherry tomatoes with EVOO, garlic, white wine, sea salt & pepper, Parmesan cheese, basil. \$25

### Chicken Verde Casserole *GF*

Chicken breast, green chilies, sautéed onions, cheddar & mozzarella cheese, & creamy tomatillo sauce layered with corn tortillas - baked & topped with salsa fresca & crema. \$23

### Deluxe Mac 'n Cheese

Our famous four cheese mac topped with herbed bread crumbs and more cheese! \$22

*Feeling BOLD*~ Make it Bacon & Jalapeno Mac!+\$5

## Pizzas

10" from scratch crust.  
Sub crispy *gluten-free crust* +\$3  
Sub *vegan cheese* +\$3

### Wild Pear Chicken Pizza

Fresh pears, chicken breast, candied pecans, blue cheese crumbles & mozzarella cheese on a pesto base. \$19.00

### Deluxe Vegetable

Castelvetrano olives, mushrooms, red pepper, red onion, Mozzarella, Parmesan, chili pepper flake, oregano, marinara base. \$17

### BBQ Kahlua Pork

Shredded slow roasted kahlua pork, caramelized onions, marionberry bbq sauce, mozzarella, marinara base. \$17

### Pepperoni

loaded with spicy pepperoni, mozzarella cheese on our marinara base. \$16.00

### Classic Cheese

Mozzarella and Parmesan, Italian herbs, & marinara. \$14

## Sandwiches & Wraps

### Served Mon-Sat 11am-3:00pm

Served with house potato chips.

Upgrade to Wild Pear Salad or Truffled Sweet Potato Fries +\$5  
Mixed Fries, Sweet Potato Fries, Mixed Green, Caesar, or Fruit Salad +\$4  
Cup of Soup +\$3 / *Sub gluten-free bun +\$2.5*

#### Spicy Chicken Club

Marinated grilled chicken breast, melted Provolone, bacon, roasted red peppers, lettuce, red onion, spicy aioli, toasted housemade focaccia bread. \$18

#### Turkey Club

Roasted turkey, smoky bacon, avocado, tomato, leaf lettuce & herbed mayonnaise on housemade focaccia. \$18

#### Deluxe BLT & Avocado

Crispy bacon, tomato, avocado & fresh basil leaves. lettuce on toasted multi-grain bread with spicy aioli. \$16

#### Asian Chicken Wrap

Marinated chicken breast, red pepper-cabbage slaw, mixed greens & crispy wontons in a sesame-ginger vinaigrette wrapped inside a tomato flour tortilla. \$15

#### Chicken-Hazelnut Sandwich

Roasted chicken breast blended with dried cranberry, red onion, leaf lettuce & creamy dill dressing on multi-grain bread. \$15

#### Bacon, Chicken Caesar Wrap

Marinated chicken breast, crispy bacon, romaine lettuce, Caesar dressing & spicy aioli wrapped in a tomato flour tortilla. \$15

#### Turkey & Dill Havarti

Leaf lettuce, tomato & herbed mayonnaise on focaccia. \$15

#### Black Forest Ham & Brie

Leaf lettuce & peppered Dijonnaise on housemade focaccia. \$15

#### Mediterranean Wrap *V*

Hummus, pesto, cucumber, red pepper, tomato, green olives, red onion, romaine, feta, & lemon vinaigrette wrapped in a tomato flour tortilla \$15  
Add Marinated Chicken +\$2

#### Albacore Tuna

Lemon caper mayo, thinly sliced red onion & leaf lettuce on multigrain bread. \$15

#### Caprese Sandwich

Tomato, fresh basil leaves & provolone with balsamic vinaigrette on French baguette. \$14

## Classic Combinations

### Served Mon-Sat 11am-3:00pm

Served with French baguette & butter.

Includes Mixed Green, Caesar, 3 P's & Fruit Salad.

Upgrade to Chicken-Hazelnut Salad, Wild Pear Salad, Kale Caesar +\$2  
Ask your server for the soup & quiche daily selections.

QUICHE &  
CUP OF SOUP  
\$21

QUICHE &  
SALAD  
\$22

ONE SALAD &  
BOWL OF SOUP  
\$21

TWO SALADS &  
ONE CUP OF SOUP  
\$22

ONE SALAD &  
TWO CUPS OF SOUP  
\$22

## Deluxe Salads

Served with French baguette & butter.

Add your protein of choice  
Marinated Chicken +\$6, Grilled Steak +\$8  
Roasted Salmon +8, Vegan Patty +\$7

#### Protein Lovers Steak Salad *GF*

Seared chopped flank steak, crispy bacon, hard boiled egg, avocado, garbanzo beans, blue cheese crumbles, cucumbers, tomato, carrot, red onion, romaine lettuce and choice of dressing. A very large salad! \$30

#### Asian Sesame Chicken

Chopped marinated chicken breast, red pepper, cilantro, green onions, cabbage slaw, mixed greens, crispy wontons, sesame ginger vinaigrette.  
Small \$15/ Large \$20  
*Gluten free without wontons*

#### Wild Pear *GF*

Mixed greens, romaine, sliced pear, candied pecans, blue cheese crumbles, roasted pear vinaigrette.  
Small \$14 / Large \$20

#### Chicken Hazelnut Salad

Chopped roasted chicken breast, hazelnuts, craisins, red onion, celery, & creamy dill dressing all mixed together, on a light bed of mixed greens with sliced pear & baguette. \$21  
*Gluten free without bread*

#### Kale Caesar *GF*

Tuscan kale, crispy chickpeas, lemon garlic Caesar dressing, shaved Parmesan.  
Small \$12 / Large \$19

#### Classic Caesar

Lemon garlic Caesar dressing, romaine, herbed croutons, Parmesan.  
Small \$10 / Large \$17  
*Gluten free without croutons*

#### Mixed Green Salad

Organic mixed greens, carrot, tomato, cucumber, herbed croutons. Choice of dressing:  
Ranch, Creamy Cucumber Dill, Blue Cheese, Balsamic Vinaigrette, Pear Vinaigrette, Sesame-Ginger Vinaigrette  
Small \$10 / Large \$17  
*Gluten free without croutons*

#### 3 P's Pasta

Our most requested pasta salad! Creamy pesto, peas, Parmesan, Radiatore pasta.  
Small \$10/ Large \$17

## Childrens Menu

For guests 12 & under only

Hamburger  
6 oz. beef patty, mayo, pub bun.  
Served with russet fries. \$12  
Add cheese +\$2  
*Sub gluten free bun +\$2*

Turkey Sandwich  
Served on multi-grain bread with lettuce & mayonnaise, side of Kettle chips. \$10  
Add cheese +\$1

Cheese Quesadilla  
Cheddar & mozzarella cheeses grilled in a tomato tortilla with a side of Kettle chips. \$10  
Add Grilled Chicken +\$4

#### PIZZAS

Pepperoni Pizza- Mozzarella & Parmesan cheese, pepperoni on a tomato sauce base. \$10  
Cheese Pizza- Mozzarella and Parmesan cheese atop a tomato sauce base. \$8

Buttered Pasta  
Warm pasta tossed with butter \$7  
Add parmesan +\$1  
Add marinara +\$1

Fresh Fruit Cup *GF V*  
A mix of fresh fruit including grapes, strawberries, berries, and pears \$8

Coke, Diet Coke, Sprite & Regular Lemonade \$4.75  
*- one refill*

Paradise Iced Tea \$4.75  
Brewed black tea & fruit blend- *-one refill*

Strawberry Lemonade \$5.75  
*-one refill*

Italian Soda:  
\$5.50 regular  
\$6.00 with cream

Premium Monin Syrups:  
Blackberry, Caramel, Hazelnut, Lime, Peach, Pomegranate, Raspberry, Strawberry & Vanilla.

*Sugar-Free:* Raspberry, Caramel, Hazelnut & Vanilla.

Illy Coffee,  
Italian Dark-Roast  
House regular or decaf  
coffee \$4.50

Vietnamese Iced Coffee \$6.5

Two shots of espresso with sweetened condensed milk over ice

Espresso: Single \$4 | Double \$5

Cappuccino: Single \$5 | Double \$6

Latte: Single \$5 | Double \$6

Mocha: Single \$5.5 | Double \$6.5

*\*Sub half & half, almond milk or oat milk +\$0.75*

Chai \$5.5 | Dirty Chai \$7

Hot Chocolate \$4.75

Tea Forte: \$4.75

White Tea:  
White Ginger Pear Tea

Black Tea:  
Earl Grey, English Breakfast, Decaf English Breakfast, Black Currant, Bombay Chai, Darjeeling

Green Tea:  
Jasmine, China Gunpowder

Herbal Caffeine-Free Tea:  
Citrus Mint, Ginger Lemongrass, Chamomile Citron, Blueberry Merlot

Bottled Beverages:  
\$4.50

San Pellegrino Sparkling Water  
San Pellegrino Sparkling Fruit  
IZZE Sparkling Juice Flavors  
Cock 'n Bull Ginger Beer  
Apple Juice

*GF* Indicates gluten-free, *V* Indicates vegan, *D* Indicates dairy-free.

Parties of 5 or more - 20% Auto Gratuity is applied.

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.