

Appetizers

Soup du Jour CUP 4.50 BOWL 7.50

SERVED WITH HOUSE BAKED BREAD

French Onion Soup 7.95

WITH MELTED SWISS CHEESE AND CROUTON

Potato Skins 8.95

STUFFED WITH CHEDDAR AND JACK CHEESE,
BACON, AND CHIVES

Potato Skins, Vegetarian-Style 6.95

WITH MIXED VEGETABLES AND CHEESE

Caprese 7.95

FRESH MOZZARELLA, TOMATO, BASIL AND
BALSAMIC VINAIGRETTE

Baked Artichokes 8.95

ARTICHOKE HEARTS BAKED IN A GORGONZOLA CREAM
SAUCE, TOPPED WITH PARMESAN HERB BREAD CRUMBS

French Fried Brie 7.95

WITH GRILLED BAGUETTE AND JALAPEÑO PEPPER JELLY

Shrimp Cocktail 8.75

WITH COCKTAIL SAUCE

Maryland Crab Cakes 8.95

JAPANESE PANKO CRUST AND ROASTED
PEPPER TARTAR SAUCE

Nachos 8.95

w/Chicken 11.95 w/Carne Asada 12.95
MELTED CHEESE ON CHIPS WITH JALAPEÑOS, SALSA,
GUACAMOLE, AND SOUR CREAM

Jerk Grilled Shrimp 9.95

WITH CARIBBEAN PINEAPPLE CHUTNEY

Calamari Strips 8.95

SAUTÉED AND SERVED WITH COCKTAIL SAUCE & LEMON

Salads

Caesar Salad 8.95

With Grilled Chicken 12.95

ROMAINE TOSSED WITH CROUTONS AND CREAMY ANCHOVY DRESSING

Blackened Chicken Caesar 13.95

WITH TOMATO AND PEPPERS

Tossed Spinach Salad 10.95

With Grilled Chicken 13.25

MUSHROOMS, CROUTONS, BACON, FETA CHEESE WITH POPPY SEED DRESSING

Blackened Chicken Spinach Salad 13.95

WITH CORN, RED ONIONS, AND BLACK BEANS

Grilled Salmon Salad 13.25

ON CHOPPED ROMAINE WITH TOMATO AND CUCUMBER DILL DRESSING

Shrimp, Crab and Tomato Salad 13.95

TOSSED WITH MIXED GREENS, CAPERS AND POPPY SEED DRESSING

Grilled Steak Salad 13.95

MIXED GREENS WITH JAMAICAN GRILLED FLANK STEAK, FETA CHEESE, AND POPPY SEED DRESSING

Soup and Salad 8.95

A CUP OF SOUP DU JOUR SERVED WITH A PETITE CAESAR OR SPINACH SALAD

House Salad 5.95

FIELD GREENS WITH ROTINI, CROUTONS, CUCUMBER, AND TOMATO

Beverages

Coffee, Ice Tea

2.25

Jones Sodas

3.50

Hot Tea Selections

2.95

Raspberry Tea

2.95

Hot Chocolate

2.75

Bottled Water

2.95

Soft Drinks, Lemonade

2.75

Milk

SM 2.00 LG 3.00

ALL ITEMS PREPARED TO GO, ADDITIONAL 50¢ EACH.

Sandwiches, Burgers, & More

Served with a choice of fresh fruit, french fries or a cup of soup.

Goldfinch Burger 7.95

CHARBROILED WITH LETTUCE, TOMATO,
AND MAYONNAISE

Cheese, bacon or mushroom, add .1.00 each

Southwest Burger 9.95

AVOCADO, JACK CHEESE AND SALSA

Blue Cheese Burger 8.95

Smoked Turkey

1/2 SAND. 6.95 FULL 8.95

WITH AVOCADO, LETTUCE, TOMATO, AND ALFALFA
SPROUTS ON WHOLE WHEAT BREAD WITH MAYONNAISE

Vegetarian Sandwich

1/2 SAND. 6.50 FULL 8.90

ON WHEAT WITH LETTUCE, TOMATO, AVOCADO,
JACK AND CHEDDAR CHEESE,
ONION, SPROUTS, AND MAYONNAISE

Join The Club 10.95

SMOKED TURKEY, BACON, LETTUCE, TOMATO,
AVOCADO, AND MAYONNAISE ON SOURDOUGH

French Dip 9.50

ROAST BEEF WITH SAUTÉED ONIONS, MELTED SWISS
ON FRENCH ROLL AND SIDE AU JUS

Our Monte Cristo 11.95

GRILLED EGG DIPPED TEXAS TOAST WITH SWISS,
HAM & TURKEY. TOPPED WITH POWDERED SUGAR
AND SIDE OF JAM

San Diegan 9.95

CRAB AND SEAFOOD SALAD, ASPARAGUS,
AND MELTED JACK CHEESE
ON GRILLED GARLIC SOURDOUGH

Meat Lovers Grilled Cheese 9.50

WITH JACK AND CHEDDAR CHEESE, HAM AND BACON
ON GRILLED SOURDOUGH

Chicken Torta 10.95

GRILLED CHICKEN BREAST WITH TOMATO,
LETTUCE, MAYONNAISE, AVOCADO
AND SIDE OF JALAPEÑOS

Calamari Sandwich 10.95

ON WHEAT BREAD, WITH SPROUTS, AVOCADO, LETTUCE,
TOMATO AND MAYONNAISE

Cajun Chicken Wrap 10.95

LETTUCE, TOMATO, MAYONNAISE ON FLOUR TORTILLA

Grilled Salmon Wrap 12.95

CHOPPED ROMAINE, TOMATO, AVOCADO AND
MAYONNAISE ON FLOUR TORTILLA

Entrees

House Special Carne Asada 12.95

THIN SLICES OF CHARBROILED FLANK STEAK WITH
SALSA, GUACAMOLE, AND BLACK BEANS

Grilled Salmon Piccata 16.95

IN PARSLEY LEMON CAPER BUTTER

Vegetable Lasagne 11.95

LAYERED WITH MIXED GARDEN VEGETABLES,
RICOTTA AND MOZZARELLA CHEESE.
BAKED IN MARINARA OR ALFREDO SAUCE

Chicken Parmesan 14.95

BREADED CUTLET BAKED WITH TOMATO SAUCE AND
MOZZARELLA, SIDE OF PENNE PASTA

Fish and Chips 11.95

DIPPED IN OUR ALE BATTER. SERVED WITH
FRENCH FRIES, COLE SLAW AND TARTAR SAUCE

Fettucini Alfredo 12.95

WITH CHICKEN, MUSHROOMS, GREEN PEAS
AND ROASTED PEPPERS

Country Style Meatloaf 12.95

TOPPED WITH MUSHROOM GRAVY

Penne Arrabiata 14.95

ROASTED CHICKEN SIMMERED IN SPICY MARINARA,
TOSSED WITH PENNE PASTA

Steak Napoli 19.95

NEW YORK STEAK RUBBED WITH FENNEL,
GARLIC AND HERBS, GRILLED AND DRIZZLED
WITH AGED BALSAMIC VINEGAR

Jamaican Pork Tenderloin 16.95

ROASTED JERK SPICED FILET ON GRILLED
PINEAPPLE CHUTNEY

Chicken Crepes 12.95

WITH HAM AND ASPARAGUS
TOPPED WITH ALFREDO SAUCE

Seafood Crepes 14.95

WITH SHRIMP, SCALLOPS, SEAFOOD, AND CRABMEAT
AND TOPPED WITH SHRIMP ALFREDO SAUCE

ENTREES CREATED BY CHEF JOHN BOCCUZZI