

**Please inform your server of any dietary restrictions  
so we may better service your needs.**

### **Appetizers & Soup**

**Moroccan Ragout** - Spicy vegetarian stew served with cool cucumber-cilantro yogurt  
Cup 5/Bowl 8

**Roasted Red Pepper Hummus** - Traditional hummus blended with roasted red peppers and tahini, topped with olive tapenade and served with assorted vegetables 7

### **Salads**

**The Normal** - Field greens, tomatoes, red onion and cucumber wheels, topped with carrot threads 4.5

**Baby Spinach** - Tender, fresh baby spinach tossed with red onion, maple-crustec pecans, and goat cheese with Door County sour cherry vinaigrette 6

**Caesar** - Romaine lettuce with Caesar dressing and topped with shaved Parmesano Reggiano 5

**Medici Wedge** - Blue cheese, kalamata olives, sliced tomatoes, Spanish onion, and crispy Applewood bacon crumbles served with a wedge of iceberg lettuce and topped with Gorgonzola dressing 7

**Buffalo Chicken Salad** - A blend of romaine and iceberg lettuce tossed in our housemade bleu cheese dressing, topped with shaved cucumber, pepper rings, red onion sliced, and crumbled Gorgonzola cheese, finished with spicy buffalo grilled chicken 11

**Dressings available**- Ranch, Gorgonzola, White French, Sour Cherry Vinaigrette, Honey Mustard, Golden Italian, Caesar

### **SANDWICHES**

All sandwiches served open-faced without a bun.

**Choice of side:** fruit, asparagus, green beans, coleslaw or bacon cheddar potato salad

**Plain Jane Burger\***- Grilled any way you like it, served open-faced with lettuce, tomatoes, onion and pickles 10

**Black and Blue Burger \***- Seasoned with Cajun spice and topped with creamy gorgonzola Cheese 11

**Chicken Prosciutto Pesto** - Grilled chicken topped with thinly-sliced prosciutto, provolone cheese, pesto aioli, tomatoes and iceberg lettuce 11

**Bean Burger** - Vegan black bean burger topped with chihuahua cheese, shredded iceberg lettuce, pico de gallo, chipotle aioli and guacamole 10

## Pasta

**Pasta Provencal** - Prosciutto, sweet peas, cherry tomatoes, spinach, roasted red peppers, and lemon zest tossed in linguini with a brandy cream sauce 18

**Spaghetti Squash Bolognese** - A unique gluten-free and vegetarian Bolognese made with Shiitake, button and Portobello mushrooms and our housemade marinara sauce, served Over spaghetti squash noodles, finished with basil butter 14

**Thai Seafood Pasta** - Mussels and clams tossed with shiitake mushrooms, tomatoes, and shredded carrot finished with lemongrass ginger pesto and a touch of coconut milk 20

**Gluten Free Linguine**- your choice of alfredo or marinara sauce 16

**The Chef also suggests grilled additions to your pasta or salad**

**Steak 5 Chicken 4 Salmon 5 Portobella 3**

## Entrees

### *Dinner only*

**Prawns and Polenta** - Jumbo prawns, Applewood smoked bacon, shiitake mushrooms, and tomato sautéed in a light lemon sauce, served over creamy white cheddar polenta  
**Lunch:14 Dinner: 19**

**Smokey BBQ Beef Brisket**- House smoked brisket with mesquite and hickory, shaved thin and topped with an espresso BBQ sauce, served over roasted corn and green chile mashed potatoes and sautéed green beans 16

**Salmon Brulee** - Caramelized Atlantic salmon served with a sweet pea and red pepper risotto and grilled asparagus 19

**Island Snapper** - Grilled Caribbean red snapper served with andouille sausage as well as coconut rice hash, finished with citrus butter and a sesame pineapple relish 18

## Pizza

All Pizza served with gluten free crust, thin medium size only

**Sweet Baby Gouda** - Crispy bacon, sweet cherry peppers, black olives, gouda, and mozzarella with roasted garlic chile oil and marinara 16

**The Medici** - Pepperoni, ground beef, sausage, Canadian bacon, mushrooms, green peppers and onions 16

**Four Cheese** - Asiago, parmesan, blue, and mozzarella cheese with marinara 16

**Margherita** - Basil, grape tomatoes, and fresh garlic with marinara and mozzarella 16

**Spinach and Pesto** - Sautéed spinach, fresh pesto, and goat cheese with mozzarella 16

**Mediterranean** - Artichokes, fresh garlic, olives, sun-dried tomatoes, provolone and mozzarella 16

**Ask your server about our current gluten free beers, meads and ciders available**

\*ITEMS COOKED IN FRYER MAY CROSS CONTAMINATE WITH GLUTEN

\*ITEM COOKED TO DESIRED TEMPERATURE. SOME ITEMS CAN BE CONSUMED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.