9 was 7 dinner

STARTERS

toasted flour tortilla tostada with monterey jack cheese topped with cooked shrimp and mahi ceviche, avocado, tomatoes and shredded lettuce 10.95

a wedge of french brie cheese stuffed with locally grown fig jam served with grilled flatbread 9.95

a zesty platter of traditional middle eastern hummus and black bean hummus, marinated artichokes, roasted sweet peppers, olives and grilled flat bread 8.95

SOUPS OF THE DAY

choice of fresh made veg or not-veg regular 4.25
grande 7.00

SALADS

zesty caesar salad – crisp romaine lettuce with anchovy filets, pecorino romano cheese, toasted focaccia croutons and the most fantastic caesar dressing ever 6.95

the house – specially picked mixed greens surging from a cucumber wrap with your choice of zestmade raspberry balsamic, oregano vinaigrette, lemon tahini, buttermilk horseradish or honey-wasabi dressings 6.95

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above salads with

grilled shrimp	add 4.00
grilled salmon filet	add 4.00
grilled chicken breast	add 3.00

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PEASANT CRUST PIZZESTAS

served with a mixed green salad:

#1 – baked chicken, oven cured tomatoes and asiago cheese with zesty marinara sauce 11.95

#2 – mediterranean style with artichoke hearts, garlic wilted spinach, fresh tomatoes, crumbled feta cheese and hummus spread 10.95

FAVES AND RAVES

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AWARD WINNING
dumplings 'a la james
grill smoked chicken breast and chipotle sweet potato dumplings with roasted carrots and zucchini squash in chicken demi sauce 14.95

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southwest salad bowl
your choice of grilled salmon, chicken or shrimp on a salad of mixed greens, charred corn, black beans, avocado, oven cured tomatoes and crispy tortilla strips served with citrus dijon dressing 13.95

select-o-salad
your choice of grilled salmon, chicken or shrimp on a salad of flat leaf spinach, red leaf lettuce, black mission figs, fresh pears, crumbled blue cheese and toasted pecans with raspberry balsamic vinaigrette 13.95

quesadilla favorite
roasted chicken, poblano peppers and sweet potatoes with monterey jack cheese stuffed in a wheat tortilla-served with cuban black beans, lettuce and tomato salsa 12.95

veggie napoleon
layers of seasonal grilled and roasted veggies, fresh mozzarella cheese and basil with balsamic reduction and cracked black pepper 11.95

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when ordering a pizzesta or entrée
you can add the regular size
soup of the day or
caesar or house salad
add 3.50

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DESSERTS

ask the wait staff for today's recommendations for fresh cakes, pies, brownies and cookies

DINNER MAINS

tuna into this
grilled chili rubbed tuna filet with coconut basmati rice and spicy mango salsa 17.95

crab rav
homemade lump crab and goat cheese ravioli in a light pesto sauce with summer primavera veggies 17.95

mahi al cartoccio
fresh herb topped mahi filet with spicy potato hash and white wine ratatouille steamed in a parchment pouch 16.95

catfish
tortilla crusted catfish filet deliciously paired with roasted red pepper risotto and savory watermelon-pineapple salad - served with jalapeno tartar sauce 15.95

shrimp and gritz
3 grilled black tiger shrimp skewers served on southern style cheddar cheese grits topped with sautéed tri-colored sweet peppers, asparagus and wild mushrooms 15.95

cc
cashew crusted boneless chicken breast served with pan-seared sweet potato fritters, crispy cucumber- cabbage salad and cashew peanut sauce 13.95