



TAPAS

- Tomato Bruschetta** fresh tomato and basil on garlic crostini topped with mozzarella cheese and balsamic reduction 9.25
- The Spread** olive tapenade, hummus, herbed cream cheese served with crackers 9.95
- Honey Roasted Pork Belly** slow roasted and honey glazed served over warm parmesan polenta 10.00
- Portabella Parmesan** blessed with olive oil, stuffed and baked with asiago & parmesan cheeses served on house marinara 10.00
- Tacos Pescado** handmade corn-flour tortilla filled with fresh pico de gallo and seasoned mahi filet 10.00
- Baked Brie** double creamed brie with roasted garlic clove, candied walnuts & garlic crostini 10.95
- Poke Bowl*** fresh sashimi ahi tuna marinated in traditional Hawaiian style with rice and fresh avocado 11.95
- Sesame Tuna*** ahi filet coated in sesame, seared rare, set with wasabi & soy sauce 11.95
- Calamari** lightly battered and fried, served with a cilantro peanut sauce over spring greens 11.95
- Crab Artichoke Dip** baked three-cheese blend with snow crab and artichoke hearts served with garlic crostini 11.95
- Philosopher's Plate** sliced cheeses, salami and specialty meat with a vegetable relish tray & lahvosh 14.95
- Crab Cakes** topped with coconut curry sauce 15.95
- Cheese Flite** selected artisan cheeses served with fruit and lahvosh 14.95

SOUP & SALADS

Soup Du Jour Cup 2.95 Bowl 5.00

French Onion Cup 3.75 Bowl 6.00

House Salad mixed greens, tomato, red onion & cucumbers with your choice of dressing 6.95

Side ~ House Salad 4.00

Caesar romaine with asiago/parmesan cheese and garlic croutons 6.95

Side ~ Caesar Salad 4.00

Spinach fresh leaves with sliced strawberry, dried cranberries, tomato, red onion & candied walnuts 8.95

Side ~ Spinach Salad 5.25

Add to these salads...Chicken \$3.25 – Steak \$3.95 – Shrimp \$5.95 -- Salmon \$6.25

Blue Cheese Steak mixed greens topped with sautéed steak tips, tomato, red onion, cucumbers and blue cheese crumbles 11.95

Caribbean Shrimp Salad Jerk seasoned shrimp sautéed with fresh avocado and sweet peppers on mango lime vinaigrette dressed greens 12.95

PANINIS & SANDWICHES

Cranberry-Apple & Brie Panini grilled flat bread with apple-cranberry chutney & crème brie 9.00

Caprese Panini fresh basil leaves, sliced tomato, balsamic reduction & melted mozzarella on grilled flat bread 8.95

Italian Classic Panini salami, roasted red peppers, olive tapenade & mozzarella on grilled flat bread 9.25

Chicken & Artichoke Panini flat bread with sliced chicken breast, artichokes, havarti cheese & bistro sauce 9.95

Cheese Burger... Swiss, cheddar, blue, havarti or smoked gouda 9.95

BIN 119 Burger sautéed red onion with mushrooms and melted havarti cheese 10.95

Paninis and burgers include choice of soup or homemade potato chips

***Sub Side House or Caesar Salad for \$2.00 *Sub Fruit Cup \$1.95 *Sub French Onion for \$1.50**

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Section 3-603.11, FDA Code

ENTRÉES

Ribeye Steak 14oz choice beef ribeye steak seasoned and broiled to perfection 28.95

Tenderloin Filet 8oz cut broiled and oven seared 28.95

Steak Options

Sautéed or Panko Fried Jumbo Prawns (3) \$14.95

Melted Blue Cheese 2.75 Garlic Sautéed Mushroom 2.95 Mushroom Demi-Glace 3.95

Shrimp Scampi herb and garlic butter sautéed jumbo prawns 23.95

Panko Fried Shrimp lightly breaded and served with cocktail sauce 23.95

Salmon Filet 8oz Alaskan Sockeye pan seared in lemon & dill butter 21.95

Braised Short Rib Angus beef ribs slow cooked and served over garlic-mashed potatoes* 21.95

Roasted Duck pan seared and oven roasted duck breast with red wine hoisin sauce 18.95

Pork Chop 10oz bone-in center cut chop with sautéed green apple and bourbon glaze 15.95

Stuffed Chicken Florentine chicken breast wrapped around pecans and blue cheese served over fresh spinach leaves with a rosemary béchamel sauce 17.95

Entrées Are Served With Choice Of:

Vegetable, Parmesan Polenta, Baked Potato, Garlic Mashed Potato or Rice (Except Short Ribs)

PASTA

Chicken Linguine with artichoke & mushroom in our garlic cream sauce 14.95

Meatball Marinara seasoned beef and pork slow cooked in house made marinara served over linguine 14.95

Steak Stroganoff sautéed steak, red onion and mushroom in beef cream sauce over fresh herb fettuccini 15.95

Lobster Mac & Cheese lobster meat sautéed in a white wine and garlic cream sauce over pasta shells 18.95

Seafood Linguine sautéed jumbo prawns, scallops & lobster in our garlic cream sauce 25.95

DESSERTS

Chocolate Ballerina Cup

Dutch dark chocolate cup filled with milk chocolate mousse and fresh berry 3.50

Crème Brule

Traditional 'burnt cream' with fresh berries 6.00

House Cheesecake

Ask your server for today's selection 7.00

BEVERAGES

Coke, Cherry Coke & Diet Coke 2.75

Dr. Pepper 2.75

Sprite 2.75

Ginger Ale 2.75

Lemonade 2.75

Arnold Palmer 2.75

Iced Tea 2.75

Coffee 2.75

Hot Herbal Tea 2.95

Hot Chocolate 2.75

Orange Juice 3.25

San Pellegrino Mineral Water 3.25

Strawberry or Raspberry Lemonade* 3.25

Strawberry or Raspberry Soda* 3.25

*Refills \$1

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