

# DINNER MENU

## Soups

Onion Soup Gratin housemade herbed garlic croutons and melted Swiss gruyere cheese...\$4.75

Lobster and Shrimp Bisque cooked a la mirepoix with garlic chives...\$4.95

## Salad Plates

Mixed Greens Salad tossed with our housemade champagne dijon dressing...\$4.50

Bilbo's Salad fresh tossed romaine and field greens, julienne of apples, fresh orange slices, caramelized walnuts and crumbled Feta cheese in a toasted walnut raspberry vinaigrette...  
\$9.95/\$11.95

Mandarin Chicken Salad fresh tossed romaine and napa cabbage accompanied by sliced cucumbers, shredded carrots, julienne red peppers, fried won tons, rice vermicelli noodles, Mandarin oranges and grilled chicken breast; tossed with a sesame Tahini dressing...\$9.95/\$12.95

Spinach, Bacon and Mushroom Salad peppered spinach tossed with fresh shiitake, enoki and cremini mushrooms, applewood bacon, red onions, croutons and chopped egg; tossed in a warm bacon dressing...\$9.95/\$11.95

Thai Shredded Beef Salad fresh tossed mesclun greens, sliced wok seared tenderloin with Thai basil, shiitake mushrooms and julienne red peppers; served with rice noodles and ginger lime shoyu-fish sauce...\$11.95/\$13.95

Smoked Duck Salad romaine and mesclun lettuce, duck, julienne of red peppers, almonds, Laura Chennal goat cheese and fried won-tons tossed in a raspberry - hoisin vinaigrette...\$11.95/\$13.95

Grecko - Roman Caesar Salad\* our famous dressing tossed with housemade croutons and shaved parmesan cheese...\$8.95/\$11.95 with grilled chicken...\$12.95 with calamari fritti...\$14.95

## GOURMET 10" PIZZA

Gandalf's Pie tomato, mozzarella, salami, prosciutto, herbs, parsley, parmesan/ romano...\$14

Sam's Garden tomato, spinach, mozzarella, red onions, garlic, cremini & shiitake mushrooms...\$13

Bilbo's tomato, mozzarella, basil and olive oil...\$12

Four Cheese's mozzarella, parmesan, asiago, romano cheese's, garlic and parsley...\$13

Smaug's Delight basil pesto, Italian sausage, parmesan and asiago cheese...\$14

Green Dragon chicken breast, broccoli rabe, mozzarella and parmesan cheese...\$14

ADD CHEESE \$1.50 each mozzarella, parmesan, asiago, goat  
ADD MEAT \$2 each chicken, salami, pepperoni, sausage, prosciutto

\*May contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## Dinner Menu

### Pasta Plates

Tortellini Chardonnay housemade pasta filled with salmon, crab meat and fresh dill; served in a light apple ginger Chardonnay cream sauce...\$15.95

Queen Street Pasta chicken breast filled with Feta cheese and dill, coated with panko; fresh vegetables and Fettuccine pasta tossed in a parmesan cheese butter sauce...\$16.95

Giardiniera Chicken Penne penne pasta and chicken tossed with fresh vegetables in a cilantro cream sauce topped with a dollop of sundried tomato pesto and parmesan cheese...\$14.95

Linguine Frutti Di Mare jumbo Shrimp, Calamari, Mussels, Sea Scallops, backfin Crab meat and fresh egg Fettuccine pasta in a light basil marinara sauce...\$23.95

Gnocchi Pasta potato dumplings with your choice of sauces; Alfredo(cream), Bolognese (meat & tomato), Napolitano(cream & tomato) or Pomodoro(tomato)...\$14.95

### Main Plates

Cedar Plank Salmon with fresh asparagus and ginger infused spinach, sesame sticky rice cake seasoned with Forikake; served with ginger mango cream sauce...\$19.95

Veal Scallopini Piccata w/ Crab Meat served on a bed of garlic mashed potatoes and grilled asparagus spears with a lemon caper demi-glace ...\$19.95

Seared Yellowfin Tuna with roasted garlic & kalamata olive crust, Yukon gold mashed potatoes, and grilled broccoli rabe with a sundried tomato tapenade....\$19.95

Grilled Seafood Platter Swordfish, Salmon, Shrimp, Sea Scallops and Calamari marinated in a citrus ginger soy sauce. Served on a bed of Asian vegetable slaw with cilantro fries...\$23.95

Grilled Lamb Chops served with yukon gold mashed potatoes, grilled asparagus spears, roasted butternut squash, mint basil emulsion and roasted chestnut garlic cream.....\$23.95

Wild Mushroom Beef Filet served on Stilton blue cheese mashed potatoes, garlic infused spinach, ragout of wild mushrooms, yukon gold potatoes chips and a balsamic demi-glace...\$23.95

Cinnamon Porkloin w/ Fruit Chutney served with fluffy mashed potatoes, roasted butternut squash with cranberry, figs, pears, apple and crystallized ginger chutney.....\$16.95

Andouille Chicken Breast stuffed with andouille sausage and jalapeno jack cheese, encrusted with walnuts and pecans; served with black bean mango salsa and chipotle sour cream....\$16.95

Grilled Portabello Chicken served on a bed of wild mushroom polenta, topped with a grilled portabello mushroom cap, sundried tomato tapenade and parmesan cheese...\$16.95

Vegetarian Platter served with wild mushroom polenta, yukon gold mashed potatoes, portabella mushroom, spinach, butternut squash, asparagus spears, broccoli rabe and sundried tomato tapenade...\$16.95

