

Soups / Salads

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

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...
\$8.95 / \$11.95

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

Spinach, Bacon and Mushroom 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 wontons tossed in a raspberry hoi sin 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

Sandwiches & Quiche

served with choice of salad or fries

Salmon and Crab Cake Sandwich seasoned with Jamaican jerk spices, served on a toasted English muffin with lettuce, tomato and sauce Remoulade...\$9.95

Carolina Pulled Pork Barbecue served with cabbage slaw and vinegary mop...\$8.95

New York Reuben Corned beef, melted Swiss cheese, sauerkraut and dressing on rye...\$8.95

Chicken Fajitas Wrap marinated grilled chicken breast wrapped in a warm tortilla; served with sauteed onions & peppers, jalapeno, avocado, sour cream and salsa...\$9.95

Monte Cristo thick crust French toast filled with honey maple ham, smoked turkey and Swiss cheese; served with melba sauce...\$9.95

Bilbo's Burger* 1/2 pound sirloin on a toasted English muffin with lettuce and tomato...\$9.95

Quiche of the Day ask your server about the chef's creation...\$11.95

Applewood Bacon BLT served on whole wheat with cabbage slaw...\$8.95

*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.

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

Pasta Plates

Tortellini Chardonnay housemade pasta filled with salmon, crab meat and fresh dill, served in a light apple ginger Chardonnay cream sauce...\$12.95

Queen Street Pasta chicken breast filled w/ Feta cheese and dill, coated w/ panko; fresh vegetables and Fettuccine pasta tossed in a parmesan romano butter sauce...\$13.95

Giardiniera Chicken Penne penne pasta and chicken tossed with fresh garden vegetables in a cilantro cream topped with a dollop of sundried tomato pesto and shaved romano cheese...\$11.95

Gnocchi Pasta potato dumplings with your choice of sauces; Alfredo(cream), Bolognese (meat & tomato), Napolitano(cream & tomato) or Pomodoro(tomato)...\$10.95

Main Plates

Cedar Plank Salmon with asparagus and ginger infused spinach, sesame sticky rice cake seasoned with Forikake; served with a ginger mango cream sauce...\$13.95

Grilled Skirt Steak served with yukon mashed potatoes, seasonal vegetables, black bean mango salsa and chipotle sour cream sauce on the side...\$14.95

Grilled Portabello Chicken served on a bed of wild mushroom polenta, topped with a grilled portabello mushroom cap, sundried tomato tapenade and Romano cheese...\$11.95

Middle Earth Chili course ground beef simmered with three alarm chili; served over fresh Fettuccine pasta with melted jalapeno jack and diced red onions...\$12.95

Blackened Fish today's fresh catch sauteed with creole spices and served on a bed of fluffy mashed potatoes and fresh garden vegetables...\$12.95

