starters and salads
poached jumbo shrimp cocktail with traditional cocktail sauce and peach mango chutney sauce~ 13
gallery greek plate: lamb, marinated eggplant, cucumber, cured olives, tomato, feta, bulgur wheat salad~ 11
gallery caesar salad with white anchovies~ 7
chicken liver and foie gras mousse with pickled red onion and grilled country toast~ 13
pan seared ahi tuna with cucumber ‘linguine’, lemon, chili and wasabi micro greens~ 13
baby frisee, crispy fingerling potatoes, applewood smoked bacon, grape tomatoes, aged sherry vinaigrette and poached egg~ 9
classic waldorf salad: chicken, apples, toasted walnuts, raisins, celery, and bibb lettuce~ 9
mixed baby greens with orange-basil vinaigrette~ 5

entrees
crepes du jour~ market
grilled prime house burger on a bun with onion rings and special sauce~ 13
marinated grilled chicken gyros with cucumber salsa and tzatsiki on flat bread~ 11
organic chicken pot pie with a herbed crust~ 11
grilled fontina cheese with tomato and shiitake mushrooms~ 9
roast turkey on whole wheat bread with caramelized vidalia onion, avocado, tomato and ginger cranberry mayo~ 13
grilled rainbow trout over warm spinach, walnut and lentil salad ~ 15
toasted fresh ham and turkey with gruyere sandwich with sweet pickles and mayonnaise on sour dough~ 12
smoked salmon ‘reuben’ pickled cabbage, green onion horseradish smear on toasted rye~ 11
half&half- half turkey sandwich and small house salad~ 9
pasta du jour~ consult your server for today’s preparation~ market
panko crusted atlantic salmon with tomato, arugula, pancetta, and herb aioli~ 15