



Lunch

(11am-1pm)

\$10

Meatloaf, Arugula & Swiss on a Toasty Roll

\$2.50

Bailey's Chocolate Cookie

Supper

(4pm – 7pm)

\$16

Guinness Beef Stew

\$6

Spinach Salad with Feta & Greek Dressing

\$6

Parmesan Roasted Asparagus

\$5

Key Lime Cheesecake

Featured Wine List

Ca' Furlan Prosecco

A somewhat soft, extra dry sparkling wine from Italy. This wine is medium bodied and dry, with bright fruit flavors of peach, apple and pear, and slight lemon zest with a hint of sweetness.

\$17.00

Misty Cove Sauvignon Blanc

This refreshing and tasty Sauvignon Blanc is sure to please with a bouquet of ripe passionfruit, kiwifruit, rock melon and lime peel aromas on the nose.

\$17.00

Clos de Lumieres Rosé

Rose petal and fuchsia in color with an intense nose of strawberries, a balanced mouth feel. Red fruit and cherries complemented with notes of citrus fruits, spices, and a minerally finish.

\$17.00

Langhe Barbera

The color is violet-red with a ruby brilliance. An intense nose shows clean scents of mulberry, cranberry and grape vines. On the palate the acidity is perfectly balanced with a well-structured body and has flavors of plum, pomegranate and crushed berries.

\$19.00