



HORS D'OEUVRES

SMOKED SALMON \$10

Delicately smoked Northern Atlantic salmon; complimented with cilantro Aioli, wonton crisps, shaved red onion and micro greens

SHRIMP COCKTAIL \$11

Chilled jumbo wild white shrimp and cocktail sauce

CALAMARI \$8

Tender rings of 'Point Judith' calamari, lightly breaded and quickly fried; complimented with cilantro Aioli

FRIED ARTICHOKE HEARTS \$8

Whole Artichoke filled with Boursin cheese, rolled in panko bread crumbs and quickly deep fried; served with American herbed aioli

SALADS

SERVED WITH OUR HOME MADE ROLLS

HOUSE SALAD \$8

Crisp, chopped mixed greens tossed with Dijon-Balsamic dressing; topped with crumbled gorgonzola, cucumber, shredded carrot, tomato and shaved red onion

CAESAR \$9

Classic salad of chopped romaine, tossed with Caesar dressing and home made croutons; topped with parmesan crisp and anchovy

DOWN TOWNER \$9

Mixed organic mesclun greens tossed with Dijon-Balsamic vinaigrette adorned with dried cherries, orange, toasted pine nuts and gorgonzola crumbles

CAPRESE \$9

An Italian classic salad of sliced tomato, fresh mozzarella, shaved red onion, micro greens, fresh basil, arugula and balsamic vinaigrette

ITALIAN CHOPPED SALAD \$14

Mixed greens and arugula with calamata olives, peperoncini, fresh mozzarella, tomato, artichoke heart, cappicola, sopprasata and Prosciutto in a white balsamic vinaigrette

SPINACH SALAD \$9

Fresh organic baby spinach with red onion, chopped bacon, egg, dried cranberries, croutons and cranberry vinaigrette

ADD TO SALADS: Chicken \$6, Salmon \$7, Shrimp \$6

SOUPS

TOLEDO CLUB TOMATO SOUP

CLASSIC FRENCH ONION

SOUP DU JOUR

CUP \$4 CROCK \$5 BOWL \$5.25



PASTA

SERVED WITH ROLLS AND HOUSE SALAD
(SUBSTITUTE SALAD FOR CUP OF SOUP FOR \$2)

LINGUINE VERDURE \$17

Linguine tossed with spring vegetables in a garlic butter sauce; finished with shredded parmesana grana padano and fresh chopped herbs

ASPARAGUS RAVIOLI \$18

With lemon artichoke sauce and baby spinach

MEAT

SERVED WITH ROLLS, HOUSE SALAD
AND CHOICE OF TWO SIDES
(SUBSTITUTE SALAD FOR CUP OF SOUP FOR \$2)

BEEF FILET \$32

Grilled 8oz. center cut filet, crusted with horseradish gratin and finished with a mushroom demi glace

RACK OF LAMB \$27

Roasted walnut and herb rubbed Natural Australian Rack of Lamb; blessed with herbed lamb reduction

NEW YORK STRIP STEAK \$28

Grilled 12oz. CAB strip steak, with a medallion of butter whipped with gorgonzola, mushroom and thyme

MEDITERRANEAN CHICKEN \$20

Grilled breast of organic chicken, sprinkled with feta cheese, calamata olives, bell peppers, red onion, oregano and basil

SEAFOOD

SERVED WITH ROLLS, HOUSE SALAD
AND CHOICE OF TWO SIDES
(SUBSTITUTE SALAD FOR CUP OF SOUP FOR \$2)

LEMON HADDOCK \$20

Broiled tender and mild 'George's Bank' Haddock with lemon, black pepper and butter.

POTATO ENCRUSTED WHITEFISH \$19

Pan-fried fresh wild whitefish encrusted with shredded potato and scallions; complimented with a mousseline mustard sauce

PARMESAN PERCH \$22

Fried Lake Erie yellow perch lightly breaded with parmesan and cornmeal

SESAME SALMON \$21

Seared organic Irish Salmon encrusted with sesame seed, cracked pepper and corn meal; finished with a ginger-soy glaze

SEARED SEA SCALLOPS \$27

Seared Natural 'Georges Bank' sea scallops with spring pea coulis

SIDES

GRILLED ASPARAGUS WITH HAZELNUT
HOLLANDAISE
SAUTÉED SPINACH WITH PINE NUTS
SEASONAL VEGETABLE

RICE PILAF
MASHED POTATO
STEAK FRIES
KOSHER SALT RUBBED BAKED POTATO