
Seasonal Menu

STARTERS

Classic Shrimp Cocktail

Chicken Spring Roll with peanut ginger sauce

Basil Hummus with marinated vegetables

SOUPS AND SALADS

Soup of the Day: made daily with seasonal ingredients

House Salad: crisp lettuce, grape tomatoes, red onions, bacon bits with house dressing

Caesar Salad: baby romaine, Parmesan, house-made croutons with Caesar dressing

Caprese: ripe tomatoes, fresh mozzarella, basil, EVOO on a bed of arugula

SANDWICHES AND SUCH

Smoked Salmon & Brie Quesadilla:

smoked salmon, brie cheese, zesty salsa and avocado sour cream in flour tortillas

Artisan Grilled Cheese:

sharp cheddar and Monterey jack on your choice of bread

Tarragon Chicken Salad:

roasted chicken meat, celery, grapes and cashews on a buttery croissant

Country Ham and Cheese:

smoked ham, cheddar, honey mustard on your choice of bread

Royale Burger:

pub hamburger topped with sautéed onions and mushrooms, baby swiss cheese served on a brioche bun with secret dressing

Sides:

cole slaw, seasoned fries, onion rings, old-fashioned potato salad and seasonal vegetables

MAINS

Fettuccine Primavera:

fettuccine with peas, broccoli, asparagus, Cremini mushrooms in a parsley, oregano cream sauce

Spaghetti & Meatballs:

spaghetti and house-made meatballs with Marinara sauce and freshly grated Parmesan

Flatbread Pizza:

crispy flatbread with Prosciutto, pepperoni, provolone and artichoke hearts, drizzled with balsamic syrup

Lemon Dill Salmon:

grilled salmon served with lemon dill butter, crispy rice cakes and seasonal vegetables

Beef Filet:

beef tenderloin in red wine shallot sauce, roasted red potatoes and seasonal vegetables