



### SOUP, SALADS & STARTERS

- ~ SOUP OF THE DAY                      \$3.50 CUP                      \$4.50 BOWL
- ~ SUMMER LOBSTER & CORN SOUP WITH TOMATO, BASIL & CHIVES \$4.50 CUP \$6.50 BOWL
- ~ SIMPLY TOSSED HOUSE MIXED GREENS SALAD WITH BALSAMIC VINAIGRETTE \$4.50
  - ~ TOPPED WITH BLUE CHEESE \$5.75
- ~ RASPBERRY SALAD, MESCULIN GREENS TOSSED IN A RASPBERRY VINAIGRETTE WITH BLUE CHEESE, CINNAMON POACHED PEARS, SPICED PECANS & CRISP LEEKS \$7.00
- ~ TRADITIONAL CAESAR DRESSING TOSSED WITH ROMAINE, ARUGULA & RADICCHIO TOPPED WITH TOASTED FLAT BREAD \$6.00                      ~ WITH FLASH FRIED OYSTER \$9.00
  - ~ AS ENTRÉE WITH GRILLED ROSEMARY CHICKEN BREAST \$13.00
  - ~ AS ENTRÉE WITH GRILLED SALMON FILET \$17.00
- ~ SEMOLINI CRUSTED FRIED CALAMARI SERVED WITH A SPICY PEPPER VINAIGRETTE, GRILLED ASIAGO BREAD & MARINARA SAUCE \$7.50
- ~ PROSCUITTO DI PARMA STUFFED WITH GRILLED FIG, TEMPURA OF PORTOBELLO, ENOKI MUSHROOMS & PEA SHOOTS WITH A BALSAMIC HONEY GLAZE \$8.50
- ~ ESCARGOT & PROVOLONE CHEESE BAKED IN PUFF PASTRY SHELL SERVED WITH PESTO SAUCE & A RED PEPPER CREAM \$9.00
- ~ NAWLIN'S BAR-B-QUE STYLE SHRIMP, SEARED SHRIMP IN A SPICY BAR-B-QUE SAUCE WITH GRILLED FRENCH BREAD & CORN RELISH \$9.75

### VEGETABLE & SIDES SELECTIONS

- ~ GRILLED FISH OF THE DAY                      ~ GRILLED ROSEMARY CHICKEN BREAST \$8.00
- ~ MASHED POTATOES \$4.00                      ~ GRILLED GREEN ASPARAGUS \$4.00
- ~ WILTED GARLIC SPINACH \$4.00
- ~ BAKED STUFFED IDAHO POTATO WITH CHEDDAR CHEESE \$5.00
- ~ SWEET POTATO FRENCH FRIES WITH BARBECUE DIPPING SAUCE \$5.00

TRY TO SAVE ROOM FOR DESSERT



CHEF PATTY'S ENTREE SELECTIONS

- ~ CHEF PATTY'S VEGETARIAN SUMMER LASAGNA, POLENTA SHEET'S LAYERED WITH THREE CHEESES, ZUCCHINI, SPINACH & EGGPLANT WITH SUNDRIED TOMATO VINAIGRETTE & ARUGULA \$17.00
- ~ SEMI-BONELESS STUFFED GAME HEN TOPPED WITH A STRAWBERRY & GRAN MARNIER SAUCE SERVED OVER WILD & WHITE RICE & SOY GLAZED GREEN BEANS \$18.00
- ~ NAWLIN'S SUMMER SAMPLER, SEAFOOD & ANDOUILLE SAUSAGE GUMBO. TEMPURA OF CATFISH, FRIED OYSTERS & CRAWFISH REMOULADE SERVED ON FRENCH BREAD \$19.00
- ~ GRILLED FIVE-SPICE RUBBED PORK LOIN WITH GINGER APRICOT GLAZE, MASHED POTATOES & SAUTÉED VEGETABLES \$19.00
- ~ PINENUT CRUSTED SALMON FILET SERVED OVER COUS COUS SPIKED WITH PESTO SAUCE, STIR FRY OF VEGETABLES & PEA SHOOTS \$21.00
- ~ HOUSE SMOKED GRILLED RIBEYE STEAK WITH CHARRED TOMATO DEMI-GLACE STUFFED RED PEPPER BOAT WITH TOMATO, GREEN BEANS & ZUCCHINI & CHEDDAR CHEESE MASHED POTATOES \$22.00
- ~ GRILLED TENDERLOIN OF BEEF SERVED ON A BED OF ROASTED POTATOES WITH CREAM CORN & A ROQUEFORT BORDELAISE SAUCE \$28.00

"LIFE'S TOO SHORT, SO EAT, DRINK AND BE MERRY"

~ EXECUTIVE CHEF PATTY QUEEN ~

PLEASE NO SUBSTITUTIONS OR OMISSIONS