

Appetizers

Artichoke Dip

A creamy blend of cheddar and Parmesan cheese, artichokes, and green chilies.

Served with baguette slices. 7.50

Seared Ahi

Seared 6oz. Ahi Tuna Steak served with Ponzu dipping sauce (soy citrus sauce) on a bed of baby greens. 11.75

Calamari

Julienne Calamari steak seasoned breaded and fried served over a bed of fresh spring greens served with our lemon Aioli, and a side of cocktail sauce. 8.50

Macaroni & Cheese

A perfect portion with our creamy sauce-cheddar, swiss, and parmesan cheeses tossed with macaroni and baked to a golden brown 5.95

Soup & Salads

Soup of the day Bowl 5.00 Cup 3.00

House Salad

Fresh baby greens, sliced apples, toasted almonds and our citrus dressing. 3.00

Fresh Harvest Salad

Mixed baby greens with tomato and carrots served with choice of dressing 3.00

Entree Salads

Add Grilled Chicken 3.00 Salmon or Shrimp 4.00 Ahi Tuna Steak 6.00

Grilled Chicken Oriental

Grilled chicken with sliced cabbage, baby greens, mandarin oranges, toasted almonds, crunchy noodles, and our ginger sesame dressing 9.50
Substitute Sesame Crusted Seared Ahi Tuna - Add 5.00

The Artisan

Baby greens, sliced apples, oranges, toasted almonds, Gorgonzola cheese and our unique citrus vinaigrette 9.25

Specialties

Served with soup or salad, risotto or roasted garlic mashed potatoes, and vegetables

Chicken Marsala

Breast of chicken sautéed with Marsala wine, garlic, mushrooms and green onions 16.50

Chicken Picatta

Breast of chicken sautéed in white wine with a lemon caper butter sauce 16.00

Shrimp Scampi

Sautéed with butter, garlic, white wine and lemon 18.00

Sesame Crusted Salmon

Salmon filet crusted in sesame seeds, served with a ginger soy glaze and a wasabi drizzle. 19.75

Ahi Tuna Steak

Sesame crusted with our soy ginger glaze and a wasabi drizzle 21.00

Almond Crusted Halibut

Almond crusted with a raspberry sauce 26.00

From the Broiler

Served with soup or salad, risotto or roasted garlic mashed potatoes and vegetables

Broiled Chicken Breast

A broiled breast of chicken with chef's seasoning or basil pesto butter 15.00

Broiled Shrimp

Choose between a Curry or Cajun rubbed shrimp. 18.00

Ribeye Steak

Served with your choice of chef's seasonings, roasted garlic and Gorgonzola cheese 26.00

Salmon Steak

Broiled and seasoned with our chef's seasonings or basil pesto butter. 18.00

Classic Burger - 1/3 pound patty, lettuce, tomatoes, on our high-rise bun and fries. 6.95

Artisan Burger - Served with our famous Artisan Sauce, a creamy blend of cheddar and

Parmesan cheese, artichokes, and green chiles and fries 8.50

Gorgonzola Bacon Burger - Our classic burger topped with Gorgonzola blue cheese and bacon and fries . . . 8.75

**18% gratuity will be added to all discounted tickets before discount is taken*

One Check per table for parties of 6 or more

Pasta & Sandwiches

With soup or salad add 2.50 Add Grilled chicken 3.00 Shrimp 4.00

Milano

Penne pasta with fresh spinach, tomatoes, olive oil, and asiago cheese13.50

Artisan's Alfredo

Creamy garlic sauce with asiago cheese12.00

Tuscan

Penne pasta loaded with sun-dried tomatoes and Bacon in a basil cream sauce14.50

Asian Wrap

A light but satisfying dish made with asian noodles, turkey, cabbage carrots, green onions, cilantro and peanuts with a ginger sesame. Served with choice of soup or salad.8.95

Grilled Chicken Sandwich

Grilled chicken breast served on Ciabatta with creamy Ranch, Gorgonzola, fresh spinach and tomato. Served with choice of soup or salad8.95

Beverages

Coffee 1.85

Tea 1.85

Fountain Drinks 1.85

Perrier Sparkling Water 2.50

We have a constantly evolving and exciting Wine List

Ask your server about our fabulous desserts

18% gratuity on parties of 6 or more