



Soup Spoon Cafe

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Cafe Sandwiches	
ITEM	PRICE
Kobe Wagyu Burger Un burger de wagyu Kobe de 8 onces, garni d'oignons caramélisés et de fromage gorgonzola, niché dans un pain asiatique g...	\$13.99
French Dip Tranches de rôti de bœuf et provolone sur un baguette, accompagnées d'un jus de viande savoureux.	\$11.99
The Peacemaker Pain de campagne grillé, galette de lentilles vegan épicée, légumes grillés, avocat crémeux, tranches de tomate, feuille...	\$11.99
Jake’s Kickin’ Pastrami Hot pastrami, caramelized onions and melted gruyere cheese on a grilled french baguette with a kick in’ horseradish mayo...	\$12.99
Cajun Chicken Po Boy Cajun-seared chicken, grilled peppers and onions, tomato, carrots and provolone on a sun-dried tomato roll and chipotle...	\$11.99
The Windy City Shaved ribeye, grilled peppers and onions, pesto, goat cheese, provolone, steak roll.	\$14.99
Georgia Reuben Grilled turkey breast, provolone cheese and coleslaw on sourdough with 1000 island dressing.	\$11.99
Cubano Slow roasted pork loin, caramelized onions, pickles, and melted gruyere cheese on a brick pressed sundried tomato bun wi...	\$11.99
Reuben Thinly sliced corned beef with gruyere and sauerkraut on grilled marble rye served with russian dressing & dijon mustard...	\$11.99
B.I.tand. Avocado Apple-smoked bacon piled high with lettuce, tomato, avocado and chipotle mayo on toasted sourdough.	\$11.99
Ava’s Turkey Tranches de poitrine de dinde, bacon fumé au bois de pommier, provolone fondant, accompagnés de laitue croquante, tomate...	\$11.99
Deaner Schnitzel Faux-filet de porc croustillant, nappé de gruyère fondant, accompagné de champignons et oignons grillés, lard croustilla...	\$15.99
Smoked Salmon Wrap Un roulé comprenant notre saumon fumé maison, du concombre croquant, des rondelles d'oignon rouge, de l'œuf, des légumes...	\$12.99
Grilled 3 Cheese and Tomato Choice of bread with sharp cheddar, gruyere, provolone and tomato.	\$9.99
Gus’ Greek Wrap Grilled chicken, spicy feta cheese spread, romaine, tomato, cucumbers and red onions, Greek dressing in a sun-dried toma...	\$11.99
Revolver Asian braised short rib, sweet chili sauce, cucumber, Asian slaw and wasabi mayo on grilled naan.	\$14.99
Cape “codder” Cornflake seared cod, mustard pickle aioli, lettuce, tomato, onion, grilled sun dried tomato bun.	\$13.99
Lamb Burger* Ground lamb on a grilled asiago bun with lettuce, tomato, red onion, feta and greek yogurt-mint sauce.	\$14.99
The “gardner” Fresh tomato, onion, carrots, cucumber, avocado, provolone, cheddar and balsamic vinaigrette on farmer’s wheat, or in a...	\$10.99
Spyro’s Gyro Pork loin marinated with fresh lemon, olive oil, garlic, oregano, housemade tzatziki, lettuce, tomato, and red onion on...	\$14.99
Tuna Melt Salade de thon maison garnie de cheddar et de tomate, servie sur du pain de seigle marbré.	\$11.99
Apple Chicken Salad Melt Salade de poulet aux pommes et estragon, accompagnée de tomates et de cheddar, le tout grillé sur du pain au levain.	\$11.99

ITEM	PRICE
Asian Wrapper Faux seulement.	\$11.99
Black and Blue Wrap Cajun-seared beef tenderloin, grilled peppers and onions, romaine, tomato, gorgonzola cheese and caesar dressing.	\$11.99
The “soprano” Sundried tomato focaccia with pesto, hard salami, provolone, tomato and onion.	\$11.99
Stacked Roast Beef Thinly sliced roast beef and sharp cheddar with lettuce, onion and tomato on sourdough with café sauce.	\$11.99
The Acropolis Lamb meatballs, grilled pita, greek tomato sauce, feta, grilled peppers, onions.	\$12.99
Dana’s Club Roast beef, turkey breast, sharp cheddar, provolone, lettuce, tomato, onion and chipotle sauce.	\$11.99
Porky’s Club Canadian bacon, apple smoked bacon, lettuce, tomato, red onion, whole grain mustard-maple sauce, toasted marble rye.	\$13.99
Kristen's Clucker Cornflake fried chicken thigh, buffalo sauce, pickles, lettuce and tomato on a grilled Asiago bun with a side of bleu ch...	\$14.99

Homemade Soups

ITEM	PRICE
Seafood Chowder Faux-filet de mer et palourdes mijoté dans une soupe crémeuse pour une rencontre saisissante avec l'océan.	\$5.99
French Onion Un savoureux bouillon d'oignon recouvert de croûtons de pain français et nappé de gruyère fondant.	\$4.99
Chicken Noodle false	\$4.99

Dinner (entrees)

ITEM	PRICE
Voodoo Pasta Shrimp sauteed with bell peppers and onions, tossed with linguine in a cajun-tarragon-sherry cream sauce.	\$21.99
Fresh Salmon Panko sear, peppadew-Kalamata relish and Spanish aioli with wild rice and seasonal vegetable.	\$24.99
Mediterranean Shellfish Risotto Shrimp, blue crab, sun-dried tomato, artichoke heart, lobster risotto, asiago finish.	\$25.99
East Side Chicken Chicken breast stuffed with spinach, sun dried cranberries, garlic and goat cheese served with chef’s rice, and fresh ve...	\$21.99
Seasonal Pasta Seared duck breast, sweet potato bisque, wild mushrooms, leeks, roasted tomatoes and spinach in herbed pappardelle pasta...	\$21.99
Vegan Mushroom Ravioli Fresh wild mushroom-roasted garlic filling, roasted tomato, kalamata olive, spinach, and roasted onion sauce.	\$21.99
Walleye Pickle-garlic aioli, fried capers, chef’s rice, and fresh vegetable.	\$23.99
Ethiopian Vegan Stew Pois chiches et champignons sautés avec des poivrons, épinards, oignons, pois mange-tout, ail et carottes dans une sauce...	\$20.99
Braised Lamb Shank Faux filet d'agneau de 16 oz mijoté doucement avec des tomates et de l'ail, nappé d'un glaçage balsamique. Accompagné d'...	\$27.99

ITEM	PRICE
Lamb Ragu Large ribbons of pappardelle are coated in a rich lamb ragu, leaving room for the sharp notes of pecorino to shine throu...	\$22.99
Pork Schnitzel Burgundy-bacon-mushroom demi, mashed potato and seasonal vegetable.	\$24.99
Acadia National Penne Lobster tail, sun-dried tomato, spinach, garlic, onion and shrimp bisque.	\$23.99
Pub House Top Sirloin sliced over grilled ciabatta, topped with herbed goat cheese and red currant gastrique. Served with au grati...	\$28.99
Lamb Meatballs With cinnamon-tomato-garlic sauce and feta, over mediterranean orzo, and fresh vegetable.	\$21.99
Sea Scallops Panko crusted with garlic, herbs, white wine, roasted tomatoes, onion and Kalamata olives over Mediterranean orzo.	\$31.00
Spoon-i-pino Fresh scallops, shrimp, chorizo, chicken, vegetables, and asiago cheese in a tomato-tarragon-clam broth served over ling...	\$25.99
Johnny’s Chicken Two cornflake fried chicken thighs atop johnny cakes, with a maple drizzle and topped with our homemade rosemary-sausage...	\$21.99
Halibut Enrobé de pommes de terre et d'herbes fraîches, ce filet de flétan est relevé par une touche de citron Meyer et d'Asiago...	\$31.99
Bone in Pork Loin Faux filet de porc de 14 oz, accompagné d’un chutney de poires rôties, nappé d'une gastrique de cidre de pomme. Il est s...	\$26.99
Venison Meatloaf Viande de cerf hachée en pain, nappée d'une sauce crémeuse aux lardons, servie avec des champignons sauvages, une purée...	\$20.99
Beef Short Rib Asian braised with hoisin demi, Kewpie Sriracha drizzle, crispy wontons, rice noodles and Kirin braised cabbage.	\$21.99
Pork Loin Center cut bone in pork loin, roasted red pepper, poblano and corn salsa, Tabasco - lime sour cream, au gratin potatoes...	\$22.99

Small Plates

ITEM	PRICE
Goat Cheese Points French bread points topped with goat cheese, tomato garlic, herbs and drizzled with balsamic syrup.	\$11.99
Empanadas Chorizo, goat cheese, shredded potato, Spanish green olive aioli	\$10.99
Cherry Bomb Shrimp Shrimp sautéed with cajun spices and a lobster cream sauce, served with french bread.	\$13.99
Maryland Blue Crab Cakes 2 crab cakes pan seared and drizzled with chipotle aioli.	\$13.99
Dynamo Shrimp Panko Sear, Dynamo sauce, asian slaw.	\$14.99
Cafe Bread Focaccia aux tomates séchées garnie de pesto frais, provolone et parmesan, gratinée jusqu'à coloration dorée.	\$10.99
Venison Potstickers Fausse	\$10.99
Crispy Baked Cheese Feuilletés au fromage Port-Salut, nappés d'une sauce ancho-mûre.	\$11.99
Lamb Sliders 3 braised lamb sliders drizzled with a greek yogurt-mint sauce and topped with feta.	\$13.99

ITEM	PRICE
Greek Island Plate Spicy feta dip served with fresh cucumber slices, pepperoncinis, french bread, and kalamata olives.	\$11.99
Naan Pizza Ask for today's presentation.	\$13.99
Zack’s Cheese Baked sun dried tomato-horseradish goat cheese, naan chip.	\$12.99

Fresh Produce

ITEM	PRICE
Smoked Salmon Salad House smoked atlantic salmon atop field greens with tomato, egg, cucumber, red onion, carrot & raspberry vinaigrette.	\$15.99
Caesar Crisp romaine with tomato, red onion and egg tossed with garlic croutons, fresh parmesan and caesar dressing.	\$11.99
Garden “chef ” Salad Fresh greens, tomato, red onion, carrot, cucumber, egg, bacon, feta cheese and choice of dressing.	\$10.99
Blackened Tenderloin Salad Feuilles de romaine croquantes nappées de vinaigrette César, parsemées de miettes de gorgonzola. Garnies de carottes, to...	\$14.99
Asian Sesame Salad Un mélange de jeunes pousses, pois mange-tout, châtaignes d'eau, oignons verts et carottes, surmonté de poulet saisi au...	\$13.99
Grilled Shrimp Salad Crevettes grillées avec une touche de piment doux reposant sur un lit de verdure, ornées de canneberges séchées au solei...	\$15.99
Spaz’s Cobb Spinach, egg, tomato, turkey, avocado, red onion, gorgonzola, & hot bacon dressing.	\$14.99
Mediterranean Salad Field greens and crisp romaine with imported hard salami, tomato, cucumber, red onion, gorgonzola crumbles, kalamata oli...	\$13.99

Homemade Desserts

ITEM	PRICE
Bread Pudding With housemade caramel sauce, whipped cream & cinnamon.	\$7.99
Housemade Cheesecake *ask for today's flavor.	\$7.99
Flourless Chocolate Torte Gluten free.	\$7.99
Key Lime Pie	\$7.99

Cafe Sandwiches

ITEM	PRICE
Ava’s Turkey Turkey breast, apple smoked bacon, provolone, lettuce, tomato, onion and mayo on sourdough.	\$12.99
Cajun Chicken Po Boy Poulet cajun po boy avec poulet assaisonné et saisi à la perfection, accompagné de poivrons et oignons grillés. Ajoutez-...	\$12.99
Jake’s Kickin’ Pastrami Pastrami chaud accompagné d'oignons caramélisés et de fromage gruyère fondant, le tout servi sur une baguette française...	\$13.99

ITEM	PRICE
B.I.tand. Avocado Bacon fumé aux pommes, croustillant et appétissant, accompagné de laitue fraîche, tranches de tomate, avocat crémeux et...	\$12.99
French Dip Sliced roast beef & provolone on a baguette, served with au jus.	\$12.99
Kobe Wagyu Burger 1/2 pound kobe burger topped with caramelized onion and gorgonzola cheese served on a grilled asiago bun with bistro sau...	\$14.99
The Peacemaker Grilled sourdough, spicy housemade vegan lentil patty, grilled vegetables, avocado, tomato, lettuce, vegan mayo and tama...	\$12.99
Reuben Thinly sliced corned beef with gruyere and sauerkraut on grilled marble rye served with russian dressing & dijon mustard...	\$12.99
Georgia Reuben Grilled turkey breast, provolone cheese and coleslaw on sourdough with 1000 island dressing.	\$12.99
Cubano Slow roasted pork loin, caramelized onions, pickles, and melted gruyere cheese on a brick pressed sundried tomato bun wi...	\$12.99
Grilled 3 Cheese and Tomato Choice of bread with sharp cheddar, gruyere, provolone and tomato.	\$10.99
Black and Blue Wrap Faux-bold de bœuf façon cajun, poivrons et oignons grillés, croquante romaine, tomate juteuse, fromage gorgonzola onctue...	\$12.99
The Windy City Tranches de ribeye, poivrons et oignons grillés, avec pesto, fromage de chèvre, provolone, servies dans un pain à steak.	\$15.99
Gus’ Greek Wrap Morceaux de poulet grillé, tartinade de feta épicée, morceaux croquants de romaine, tomate tranchée, concombres frais et...	\$12.99
Tuna Melt Our secret tuna salad with cheddar and tomato on marble rye.	\$12.99
Apple Chicken Salad Melt Apple tarragon chicken salad with tomato and cheddar on sourdough.	\$12.99
Deaner Schnitzel Pork schnitzel, gruyere, grilled mushrooms, grilled onion, bacon, dill sauce, lettuce, tomato, grilled naan.	\$16.99
Spyro’s Gyro Pork loin marinated with fresh lemon, olive oil, garlic, oregano, housemade tzatziki, lettuce, tomato, and red onion on...	\$14.99
Smoked Salmon Wrap House-smoked salmon, cucumber, red onion, egg, greens, tomato and mustard-caper sauce.	\$13.99
Asian Wrapper Sesame-seared chicken, water chestnuts, peapods, carrots, avocado, green onion, lettuce, asian vinaigrette and sriracha.	\$12.99
Cape “codder” Cornflake seared cod, mustard pickle aioli, lettuce, tomato, onion, grilled sun dried tomato bun.	\$14.99
Dana’s Club Faux-filet rôti, poitrine de dinde, cheddar fort, provolone, laitue croustillante, tomate juteuse, oignon croquant et sa...	\$12.99
The Acropolis Boulettes d'agneau servies avec pita grillé, accompagnées de sauce tomate à la grecque, fromage feta, poivrons grillés e...	\$13.99
The Revolver Côtes levées braisées à l'asiatique, accompagnées d'une sauce chili douce, de tranches de concombre croquantes, d'une sa...	\$15.99
The “soprano” Sundried tomato focaccia with pesto, hard salami, provolone, tomato and onion.	\$12.99
The “gardner” Fresh tomato, onion, carrots, cucumber, avocado, provolone, cheddar and balsamic vinaigrette on farmer’s wheat, or in a...	\$10.99

ITEM	PRICE
Lamb Burger*	\$14.99
Ground lamb on a grilled asiago bun with lettuce, tomato, red onion, feta and greek yogurt-mint sauce.	
Porky’s Club	\$14.99
Canadian bacon, apple smoked bacon, lettuce, tomato, red onion, whole grain mustard-maple sauce, toasted marble rye.	
Stacked Roast Beef	\$12.99
Thinly sliced roast beef and sharp cheddar with lettuce, onion and tomato on sourdough with café sauce.	
Kristen's Cluster	\$14.99
Cornflake fried chicken, buffalo sauce, pickles, lettuce and tomato on a grilled Asiago bun with a side of bleu cheese d...	

Breakfast Sammies

ITEM	PRICE
Tina’s Bacon Bonanza	\$13.99
Toasted sourdough with apple smoked bacon, fried egg, lettuce, tomato and chipotle mayo.	
Patty Cakes	\$12.99
Une galette de saucisse au romarin faite maison accompagnée de deux mini-pancakes légers, d'œufs brouillés crémeux, et d...	
Matt’s Morning Slider	\$13.99
Œuf frit, bacon canadien maison, cheddar fort, tomate, nappé de hollandaise aux piments ancho, le tout niché dans un muf...	
Gabriel’s Gone Veggie	\$12.99
Tranches de pain de blé artisan cuites au four, garnies d'œuf au plat, de poivrons et d'oignons grillés, d'avocat crémeu...	

Breakfast (Eggs & Omelets)

ITEM	PRICE
Baja Scramble	\$13.99
Two eggs scrambled with chorizo, onion and bell peppers topped with sharp cheddar cheese, sour cream and avocado salsa.	
Build Your Own Omelet	\$13.99
Start with a three-egg omelet. Add any ingredient for \$0.25 each onions, peppers, tomatoes, cheddar, provolone, Gruyère,...	
Black Forest Omelet	\$13.99
Three-egg omelet with house-made Canadian bacon, mushrooms, onions, tomatoes and Gruyère, topped with traditional hollan...	
Irish Scramble	\$13.99
House-made corned beef hash topped with grilled bell peppers, melted cheddar, green onions and two eggs any style.	
Allan’s Smokey Scramble	\$13.99
Two eggs scrambled with house smoked salmon, apple-wood smoked bacon, green onions, and tomatoes, drizzled with a smoky...	
Southwestern Omelet	\$13.99
Three-egg omelet with sausage, peppers, onions and cheddar topped with ancho pepper hollandaise.	
Cali Club Omelet	\$13.99
Three - egg omelet with turkey, bacon, tomato and pepper jack cheese topped with chipotle mayo and avocado.	
Pesto Scramble	\$13.99
Œufs brouillés avec oignons, tomates, champignons, pesto et fromage gorgonzola.	
North Eastern Omelet	\$14.99
Faux	
Eggs Your Way*	\$10.99
Œufs préparés selon votre goût, accompagnés de viande de votre choix.	
Chowderhead	\$13.99
Three-egg omelet with green onion, provolone and our famous seafood chowder.	
Spicy Greek Omelet	\$13.99
Three-egg omelet with kalamata olives, pepperoncini, tomatoes, onions and our spicy feta dip folded in.	

Breakfast (Café Specialties)

ITEM	PRICE
Gourmet Breakfast Wrap Scrambled eggs, hash browns, grilled peppers, and onions, tomato, sour cream, sriracha, cheddar, avocado salsa.	\$13.99
Stacked French Toast Fresh baked bread, triple-stacked and layered with cream cheese, blended with strawberry preserves, served with 100% pur...	\$13.99
Buttermilk Pancakes A stack of buttermilk pancakes served with 100% pure Michigan maple syrup, served with your choice of meat.	\$12.99
Cafe’ Benny Two poached eggs with housemade Canadian bacon, atop two English muffins with hollandaise sauce. Served with Cafe potato...	\$13.99
Steak and Eggs Flank steak, avocado salsa, ancho hollandaise, crispy onions, hash browns, two eggs any style. Choice of toast.	\$15.99
Biscuits and Gravy Un biscuit maison à l'asiago, nappé d'une sauce au romarin, accompagné de pommes de terre et d'un œuf frit.	\$12.99
Spoon-i-cristo Dinde, bacon canadien, Gruyère, confiture d'ancho et de mûres, pain perdu, pommes de terre rissolées.	\$13.99
A “very Vegan” Start Pommes frites croustillantes et légumes grillés, galette de lentilles épicée au goût relevé, tomates fraîches, filet de...	\$12.99
Chesapeake Benny Two poached eggs, English muffin, Maryland crab cake, avocado salsa and ancho hollandaise. Served with Cafe potatoes or...	\$14.99
Johnny Cakes Cornmeal pancake with jalapeño, topped with smoked salmon and served with green onion butter, maple syrup and choice of...	\$13.99
Yooper Benny Two poached eggs, grilled walleye, English muffin and lemon-tarragon aioli. Served with Cafe potatoes or a small brunch...	\$14.99
The “san Diego” Two poached eggs, English muffin, avocado salsa and ancho hollandaise. Served with Cafe potatoes or a small brunch salad...	\$12.99

Breakfast Sides

ITEM	PRICE
Asiago Biscuits and Gravy House made biscuit with rosemary sausage gravy.	\$6.99
Apple Smoked Bacon	\$5.99
Sausage Links	\$3.99
Rosemary Sausage Patty false	\$4.99
Toast and Butter false	\$3.50
Canadian Bacon false	\$3.99

Homemade Soups

ITEM	PRICE
Seafood Chowder With shrimp & clams.	\$5.99

ITEM	PRICE
French Onion With french bread croutons & dripping with melted gruyère.	\$4.99
Chicken Noodle	\$4.99
Soup Du Jour Ask for today's selection.	\$4.99

Small Plates

ITEM	PRICE
Goat Cheese Points French bread points topped with goat cheese, tomato garlic, herbs and drizzled with balsamic syrup.	\$11.99
Cherry Bomb Shrimp Shrimp sautéed with cajun spices and a lobster cream sauce, served with french bread.	\$14.99
Empanadas Chorizo, goat cheese, shredded potato, Spanish green olive aioli	\$11.99
Maryland Blue Crab Cakes Voici deux galettes de crabe bleu de Maryland, légèrement dorées à la poêle et nappées d'une sauce chipotle crémeuse.	\$13.99
Venison Potstickers De tendres raviolis farcis de venaison, accompagnés d'une sauce hoisin-prune.	\$11.99
Dynamo Shrimp Crevettes en croûte de panko, servies avec une sauce dynamo épicée et accompagnées d'une salade de chou asiatique croqua...	\$14.99
Crispy Baked Cheese Port Salute, puff pastry, ancho-blackberry sauce	\$12.99
Petit Vegan Duo Grilled artichoke, vegan roasted garlic aioli, seared chickpea, dill, fresh lemon.	\$11.99
Lamb Sliders 3 braised lamb sliders drizzled with a greek yogurt-mint sauce and topped with feta.	\$13.99
Greek Island Plate Spicy feta dip served with fresh cucumber slices, pepperoncinis, french bread, and kalamata olives.	\$11.99
Cafe Bread Sun-dried tomato focaccia bread topped with fresh pesto, provolone and parmesan, broiled golden brown.	\$11.99
Naan Pizza Ask for today's presentation.	\$13.99
Zack's Cheese Baked sun dried tomato-horseradish goat cheese, naan chip.	\$12.99

Small Entrees

ITEM	PRICE
Cafe Tenderloin Stroganoff Morceaux de filet mijotés avec champignons et oignons, nappés d'une sauce crémeuse à base de crème sure, dijon et aneth,...	\$14.99
Vegetable Stir Fry Un mélange savoureux de légumes frais sautés avec notre sauce café douce et épicée, accompagné de riz.	\$12.99
Shrimp Penne Pâtes penne agrémentées de crevettes juteuses, accompagnées de tomates éclatantes, d'oignons doux et d'épinards frais. L...	\$15.99
Chicken Bacon "mac" Crispy chicken thigh, cheesy bacon penne, onion, garlic bread.	\$14.99

ITEM	PRICE
Pesto Primavera Vegetables tossed with linguine in a pesto cream sauce.	\$12.99
Lunch Schnitzel Panko seared, candied bacon, ancho-blackberry drizzle, chef's mash	\$13.99
Lamb Ragu Crispy polenta, pecorino	\$13.99
Greek Linguine Beef tenderloin, kalamata olive, onions, garlic, tomatoes, spicy feta-lemon cream.	\$13.99

Fresh Produce

ITEM	PRICE
Smoked Salmon Salad House smoked atlantic salmon atop field greens with tomato, egg, cucumber, red onion, carrot & raspberry vinaigrette.	\$15.99
Caesar Crisp romaine with tomato, red onion and egg tossed with garlic croutons, fresh parmesan and caesar dressing.	\$11.99
Spaz’s Cobb Épinards frais, œuf dur, tomates juteuses, morceaux de dinde, avocat crémeux, oignon rouge croquant, gorgonzola piquant,...	\$14.99
Blackened Tenderloin Salad Feuilles de romaine croustillantes nappées de vinaigrette César, parsemées de fromage gorgonzola, carottes, tomates, con...	\$14.99
Asian Sesame Salad Un mélange de jeunes pousses agrémenté de pois mange-tout, châtaignes d'eau, oignons verts et carottes, accompagné de po...	\$13.99
Garden “chef ” Salad Fresh greens, tomato, red onion, carrot, cucumber, egg, bacon, feta cheese and choice of dressing.	\$11.99
Grilled Shrimp Salad Sweet chili-grilled shrimp atop field greens with sun-dried cranberries, tomatoes, cucumbers, carrots, red onion, crouto...	\$15.99
Mediterranean Salad Field greens and crisp romaine with imported hard salami, tomato, cucumber, red onion, gorgonzola crumbles, kalamata oli...	\$13.99
Steams and Greens Cup of soup and a house salad with dressing choice. Upgrade to a small specialty salad ata an extra cost.	\$12.99

Homemade Desserts

ITEM	PRICE
Bread Pudding With housemade caramel sauce, whipped cream & cinnamon.	\$7.99
Creme Brulee	\$7.99
Housemade Cheesecake *ask for today's flavor.	\$7.99
Flourless Chocolate Torte Ce gâteau au chocolat sans farine est naturellement sans gluten.	\$7.99
Seasonal Fruit Cobbler false	\$5.99
Key Lime Pie Un croquant biscuit Graham forme la base de cette tarte, surmonté d'une crème soyeuse au citron vert. Les saveurs acidul...	\$7.99