



Dinner September 2008

Appetizers

- Mesclun Salad with Croutons and Balsamic Vinaigrette 4.95
- Soups of the Day 6.95
- Smoked Paprika Deviled Eggs 6.95
- Farm Fresh Tomato Salad with Mozzarella, Basil, Olive Oil and Balsamic Vinegar 8.95
- All Natural Buffalo Wings with Choice of Sauce: Traditional Spicy or Mild Parmesan and Garlic 8.95
- Sauteed Mushrooms with Parsley and Thyme and a Griddled Barley Cake 8.95
- Chicken and Black Bean Nachos with Cheese, Fresh Salsa, Guacamole and Sour Cream 10.95
- Seasonal Antipasto Plate - an Assortment of Items to Enjoy 12.95

Sandwiches and Other Good Stuff

- Build Your Own Salad 7.95+
- BLT - Crisp Bacon, Lettuce, Field Fresh Tomato, and Mayonnaise on Toasted Bread, and Hand-Cut Fries 8.95
- Roseda Angus Beef Hamburger on a Toasted Bun with Garlic Butter and Hand-Cut Fries 9.95*
Add Grilled Onions, Crisp Bacon, Provolone, Swiss, Mozzarella, White Cheddar, Tomato .75
- Smoked Turkey and Brie on Multigrain Bread with Pesto, Tomato, Arugula, Banana Peppers and Hand-Cut Fries 9.95
- Organic Vegetable Sub with Roasted Peppers, Eggplant, Zucchini, Arugula, Spicy Garlic Spread and Hand-Cut Fries 9.95
- Tomato Soup with Grilled Portobello and Fontina Sandwich 10.95

Entrées

- Build Your Own Side Plate (Choice of Four Side Dishes) 13.95
- Baked Stuffed Tomato with Ratatouille and Quinoa Pilaf 15.95
- Roast Amish Chicken Breast with Mashed Potatoes and Gravy and Kale 17.95
- Jumbo Shrimp Fettuccine with Chef's Basil Pesto 18.95
- Mild Chile Marinated and Grilled Pork Chop with Zucchini-Tomato Gratin and Corn Polenta 19.95
- Grilled Catch of the Day with Fingerling Potatoes, Cress, and Marinated Roasted Peppers 24.95
- Pan Seared Angus Ribeye Steak with Warmed Tomatoes, Pesto and Roasted Potatoes 25.95*

Sides 4.95

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| Hand-Cut Fries | Corn Polenta | Zucchini-Tomato Gratin |
| Sautéed Kale with Chile Flakes | Quinoa Pilaf | Grilled Corn on the Cob w/Butter |
| Broccoli | Mashed Potatoes and Gravy | Farm Fresh Watermelon |
| Buttery Spinach | Roasted Gold Potatoes | |

Dessert

- Chocolate Chocolate Raspberry Bread Pudding 6.95
- Chocolate Brownie Sundae with Vanilla Ice Cream, Hot Fudge Sauce, Peanuts, and Whipped Cream 6.95
- Ice Cream Handwich - Chocolate Chip Cookies with Vanilla Ice Cream or Bittersweet Chocolate Ice Cream 4.95
- Bowl of Ice Cream or Sorbet - 6.95

Our chefs put a lot of thought into these dishes. We will try our best to accommodate dietary restrictions, but please keep your special requests to a minimum.
*Warning: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

**Wednesday Night Is Always Pasta Night at Food Matters:
Salad and Unlimited Servings of Three Different Pastas-\$18**