



109 Restaurant
& Lounge

STARTERS

Potato Shells

Potato shells filled with three cheese blend, apple wood smoked bacon, chicken and chives

\$6.95

Calamari

Classic baby calamari with a marinara dipping sauce

\$6.95

Shrimp Cocktail

With a zesty cocktail dipping sauce

\$9.95

Potstickers

Chicken lemongrass potstickers with a ponzu dipping sauce

\$5.95

Chicken Strips

With ranch dressing

\$5.95

Chili Cheese Fries

\$4.95

Chicken Quesadilla

With fresh salsa

\$6.95

Artichoke Hearts

Spanish artichoke hearts sautéed in a five herb champagne butter sauce

\$6.95

Buffalo Wings

With classic buffalo sauce and bleu cheese dressing

\$6.95

Mushroom of the Day

The Chef's daily creation of fresh wild mushrooms

\$6.95

SALADS & SOUPS

HOUSE GREEN SALAD \$4.95

CAESAR SALAD \$5.95

Crisp romaine greens tossed in a classic Caesar dressing with garlic croutons and parmesan cheese

COLD SPINACH SALAD \$5.95

With dried cranberries and balsamic vinaigrette

BLEU CHEESE, WALNUT AND GREEN APPLE SALAD \$5.95

Tossed with crisp Granny Smith apples, walnuts, dried cranberries, bleu cheese and cabernet vinaigrette

CREAM OF TOMATO SOUP or CHEF'S DAILY CREATION OF SOUP

CUP \$4.95/BOWL \$6.95

PIZZA & PASTA

BBQ CHICKEN PIZZA \$12.95

Thin crust pizza with chicken breast, sliced red onion, green onion, mozzarella & parmesan cheeses and a smokey bbq sauce

CLASSIC FOUR CHEESE PIZZA \$10.95

Thin crust pizza with mozzarella, parmesan, asiago & provolone cheeses and house made marinara sauce

PIZZA OF THE DAY \$ As Quoted

LASAGNA AL FORNO \$12.95

Ricotta, mozzarella and parmesan layered & baked between house made sheets of fresh pasta – selection of Bolognese (meat sauce) or Vegetarian

ANGEL HAIR ALLA CHECCA \$11.95

Roma tomatoes, basil, extra virgin olive oil and roasted garlic sautéed in Pinot Grigio tossed over angel hair pasta

FETTUCCINE STROGANOFF \$13.95

Filet tips, caramelized onions, mushrooms sautéed with a rich brandy demi glace with a touch of cream, over fettuccine pasta

PASTA OF THE DAY \$ As Quoted

ENTREES

all entrees come with your choice of the soup du jour or house salad

Chicken and Mushroom Crepes \$14.95

Chicken breast and sliced mushroom sautéed then wrapped in a crepe and finished in a rich Madeira cream sauce

Sand Dabs Meuniere \$15.95

Delicate sand dabs sautéed with white wine, butter, parsley, and lemon

Chicken Marsala \$14.95

Chicken breast sautéed with mixed wild mushrooms and Marsala wine

Chicken Picatta \$14.95

Chicken breast sautéed with lemon, white wine, butter and capers

Grilled Housemade Sausage Platter \$14.95

The Chef's daily selections of house made sausage served with French fries and mustards

Poached Salmon \$15.95

Fresh wild salmon poached and finished in a whole grain Dijon mustard brandy cream sauce

Fish and Chips \$13.95

Golden breaded Cod fish, tartar sauce on the side, served with a side golden French Fries

Filet Mignon (6 oz.) \$19.95

Grilled to your preference

Rack of Lamb \$23.95

(3) Chops slow roasted with a garlic thyme sauce

Gulf Prawns \$17.95

Grilled with a smokey chipotle buerre blanc

Ahi Tuna (6 oz.) \$18.95

Seared RARE then finished with a ginger soy marinade