



## Tempting Favorites

### Salads

- Cranberry Goat Cheese Salad** 11.50  
*Fresh Spinach, Bacon, Red Onions, Dried Cranberries, Candied Pecans and Crumbled Goat Cheese with Balsamic Vinaigrette. (Add Chicken \$2 or Shrimp \$4)*
- Chinese Chicken Salad\*** 10.99  
*Shredded Iceberg Lettuce, Carrots, Crispy Asian Noodles, Scallions, Diced Chicken and Almonds tossed with our Special Tart Ginger Dressing. Caution: Very Addictive.*
- Blue Pear Salad** Regular 10.25 Petite (1/2 Portion) 7.25  
*Mixed Field Greens, Sliced Fresh Pears, Blue Cheese Crumbles, Grapes, Candied Pecans and Raspberry Poppy Seed Dressing. (Add Chicken \$2 or Shrimp \$4)*
- Tuna Nicoise Salad\*** 12.99  
*Seared Rare Ahi Tuna, Kalamata Olives, Roasted Red Peppers, Capers, Hard Boiled Egg, Tomatoes and Spring Lettuce tossed with House Vinaigrette and topped with Tapenade. Artwork on a Plate!*
- Creamy Shrimp Salad\*** 12.99  
*Chilled Scampi Shrimp tossed in Our Special Creamy Dill Dressing. Served on a Bed of Romaine Lettuce with Tomatoes, Cucumbers & Diced Bell Pepper.*
- Steak Salad\*** 15.99  
*Tender Slices of Steak served on a bed of Mixed Field Greens topped with Crumbled Blue Cheese, Tomatoes and Bacon with Balsamic Vinaigrette.*

### Signature Specialties

All Sandwiches include your choice of standard side item.

- Chicken Salad Croissant** Regular 9.75 Petite (1/2 Sandwich) 6.99  
*Choice of either Classic Chicken Salad or Temptations Tarragon & Almond Chicken Salad Served on a Flaky Croissant with Fresh Lettuce.*
- Turkey, Brie & Apple** Regular 11.99 Petite (1/2 Sandwich) 8.99  
*Smoked Turkey, Creamy Brie Cheese and Sliced Green Apples. Served on a French Baguette with Homemade Cranberry Mustard.*
- Pimento Cheeseburger\*** 11.50  
*Our Twist on the Classic Cheeseburger. 1/2lb Pure Angus Beef Patty Grilled and topped with our Homemade Pimiento Cheese, Lettuce & Tomato.*
- Chef David's Burger of the Week\*** AQ  
*Please ask about what Special Creation David has done this week.*
- Monte Cristo Panini** 11.50  
*Ham, Turkey & Swiss Cheese on Flat Bread. Finished in a Panini Press, Dusted with Powdered Sugar and served with Raspberry Preserves.*

### Quiche

A slice of our Freshly Baked Quiche of the Day  
 Served with your choice of side item. 10.99

### The Salad Sampler

Choice of Three of the  
 Following items:  
 9.99

- Garden Salad
- Fruit Salad
- Potato Salad
- Pasta Salad
- Caesar Salad
- Egg Salad
- Sliced Tomatoes
- Pimento Cheese & Crackers
- Classic Chicken Salad
- Temptations Chicken Salad  
 (Tarragon & Almond)
- French Onion Soup

#### Premium Selections (add \$1.50)

- Greek Salad
- Strawberry Salad
- Blue Pear Salad
- Chicken Orange Pecan Salad
- Tuna Salad
- Sliced Brie
- Seafood Bisque

### Creative Soups

- French Onion  
 Cup 5.50 Bowl 7.50
- Seafood Bisque  
 Cup 6.50 Bowl 8.99

### Side Items

#### Standard Sides

- Fruit Salad
- Pasta Salad
- Potato Salad
- Caesar Salad
- Garden Salad
- Kettle Chips
- French Onion Soup

#### Premium Sides (add \$1.50)

- Greek Salad
- Blue Pear Salad
- Chicken Orange Pecan Salad
- Strawberry Salad
- Seafood Bisque

\*May be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform your server about any allergy concerns

**Wine By the Glass**

Ask about this week's featured wine selections.

**Beer**

Coors Light	3
Miller Lite	3
Bell's Two Hearted Ale	4.5
Amstel Light	4
Maisel's Weisse Kristall	4.5
Stella Artois	4
Heineken	4
Hell or High Watermelon	4
Samuel Adams Seasonal	4
Ayinger Doppelbock	5.5
Woodchuck Cider	4

**Final Temptations**

<b>Caramel Fudge Pecan Cake</b>	7
<i>Dense Chocolate Cake, Caramel Fudge Swirls, topped with Pecans and Candy Bar Pieces.</i>	
<b>"OMG" Bread Pudding</b>	7
<i>Our secret recipe, flavors vary ask about today's selection.</i>	
<b>Chocolate "Lava" Cake</b>	7
<i>Rich Chocolate Cake with a "Molten" Hot Fudge Center.</i>	
<b>Crème Brûlée</b>	6
<i>Chef Selected Flavor of the day.</i>	
<b>Key Lime Pie</b>	6
<i>Grandma's recipe with Real Key Lime Juice.</i>	

**Executive Chef: Michael Comer**

**Appetizers**

<b>Pimento Cheese &amp; Crackers</b>	4.50
<b>Cheese &amp; Fruit Plate</b>	11.99
<i>Chef's assortment of Specialty Cheeses, Homemade Pimento Cheese and Fresh Fruit, served with Crackers.</i>	

**Entrees**

*(Add a side Caesar or Garden Salad for \$3 to any Entree)*

<b>Lasagna</b>	13.99
<i>Our house recipe with Mild Italian Sausage, Roasted Red Peppers, Pesto, Marinara Sauce and plenty of cheese.</i>	
<b>Spicy Peanut Noodle Bowl</b>	10.25
<i>A Fantastic Combination of Carrots, Scallions, Fresh Herbs, Red Bell Pepper, Peanuts, Whole Wheat Noodles and Spicy Peanut Sauce. (Add Chicken \$2 or Shrimp \$4)</i>	
<b>Chicken Pot Pie</b>	10.99
<i>The Café version of our Famous Chicken Pot Pie.</i>	
<b>Not Your Mama's Meatloaf</b>	16.00
<i>With Pesto Mashed Potatoes, Wilted Spinach and Fresh Mushroom Gravy.</i>	
<b>Danish Baby Back Ribs*</b>	19.00
<i>Slow Roasted and served with Cole Slaw and Mike's Tangy BBQ Sauce.</i>	
<b>Grilled Salmon*</b>	20.00
<i>Choice of Citrus Soy Glaze or Lemon Buerre Blanc. Served with Mashed Potatoes And Seasonal Vegetable.</i>	
<b>Chicken Piccata*</b>	20.00
<i>Thinly sliced Chicken, lightly floured and Sautéed with Capers, Artichoke Hearts, Angel Hair Pasta and Lemon Butter Sauce.</i>	
<b>Veal Milanese*</b>	22.00
<i>Thinly Sliced Veal Lightly Breaded and Baked. Served with Italian Chopped Salad with Eggs, Pepperoni, Tomato, Olives, Provolone and House Vinaigrette.</i>	
<b>Chef Mike's Fresh Catch*</b>	AQ
<i>Please ask us what the Chef sourced from our local fishermen today.</i>	

**Chef's Dinner Features**

**Each day our Chef's Create several additional features, please ask us about tonight's selections.**

**Please ask your server about Gluten Free & Vegetarian Options**