



## 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.

<b>Chardonnay</b>	<b>4.5</b>
<b>Pinot Grigio</b>	<b>4.5</b>
<b>Riesling</b>	<b>5</b>
<b>Pinot Noir</b>	<b>6.5</b>
<b>Cabernet Sauvignon</b>	<b>6.5</b>

**Beer**

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

**Final Temptations**

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

**Executive Chef: Michael Comer**

**Chef's Creations****Appetizers**

<b>Pimento Cheese &amp; Crackers</b>	<b>4.50</b>
<b>Cheese &amp; Fruit Plate</b>	<b>11.99</b>
<i>Chef's assortment of Specialty Cheeses, Homemade Pimento Cheese and Fresh Fruit, served with Crackers.</i>	
<b>Hot Crab Dip</b>	<b>10.99</b>
<i>Creamy Hot Crab Dip served with Crostini.</i>	
<b>Stuffed Cherry Peppers Antipasti</b>	<b>10.99</b>
<i>Stuffed with Reggiano Parmesan and Prosciutto. With Olives, Tomatoes and Basil Pesto Vinaigrette.</i>	

**Entrees**

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

<b>Lasagna</b>	<b>13.99</b>
<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>	<b>10.25</b>
<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>Southwestern Chicken Pasta</b>	<b>20.00</b>
<i>Roasted Chicken, Chorizo, Grilled Red Onion, Roasted Red Peppers, Spinach, Roasted Corn, Penne Pasta with 8<sup>th</sup> Wonder Cream Sauce.</i>	
<b>Chicken Pot Pie</b>	<b>10.99</b>
<i>The Café version of our Famous Chicken Pot Pie.</i>	
<b>Not Your Mama's Meatloaf</b>	<b>16.00</b>
<i>With Pesto Mashed Potatoes, Wilted Spinach and Fresh Mushroom Gravy.</i>	
<b>Delmonico Steak*</b>	<b>28.00</b>
<i>USDA Prime Cut Ribeye, Caramelized Onion Blue Cheese Butter, Spinach &amp; Twice Baked Potato.</i>	
<b>Veal Toscana*</b>	<b>22.00</b>
<i>Pan Seared Veal Scallopini, Prosciutto, Cherry Peppers, Fresh Tomato &amp; Basil and Melted Provolone Cheese. Served with Roasted Potatoes.</i>	
<b>Danish Baby Back Ribs*</b>	<b>19.00</b>
<i>Slow Roasted and served with Cole Slaw and Mike's Tangy BBQ Sauce.</i>	
<b>Grilled Salmon*</b>	<b>20.00</b>
<i>Choice of Citrus Soy Glaze or Lemon Buerre Blanc. Served with Mashed Potatoes And Seasonal Vegetable.</i>	
<b>Chef Mike's Fresh Catch*</b>	<b>AQ</b>
<i>Please ask us what the Chef sourced from our local fishermen today.</i>	

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

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