

Garlic Cheese Bread

Our house bread toasted crisp and topped with roasted garlic butter and marble cheese. \$6

Roasted Red Pepper Provolone

Our house bread topped with garlic butter, bruschetta, roasted red peppers and provolone cheese. \$9

Focaccia Bianco

Basil infused olive oil, bruschetta, feta stuffed jalapeño peppers, grilled egg plant, fresh herbs and asiago cheese. \$12

Baked Brie

Almond and corn flake crusted brie cheese topped with fresh pear in a brown sugar reduction. \$10

Escargot Stuffed Mushrooms

Fresh caps stuffed with garlic marinated escargot and topped with melted cheese. \$10

Lobster Dippers

Lobster popcorn fried golden served with pinā colada sauce and chipotle aioli. \$9

Urban Mussels

Sautéed and steamed with sausage, bruschetta, garlic and pinot grigio wine with a splash of tomato sauce. \$10

Shrimp Cocktail

Jumbo tiger shrimp served chilled with our grand marnier seafood sauce. \$10

Cheese Platter

An international selection of fine cheeses from Chez Fromage, served with fruit and crackers. Serves two people. \$18

Shrimp Platter

A shrimp lover's dream starting with pan fried tiger shrimp in garlic butter. Breaded torpedo shrimp, fried golden with our pinā colada sauce for dipping and "shrimp diablo" - horseradish stuffed and bacon wrapped, grilled with chili and lime bbq sauce. \$23

Antipasto Platter

Salami, spicy capicola and prosciutto meats. Bocconcini, mozzarella, marble and havarti jalapeño cheeses. Stuffed peppers, roasted red peppers, grilled egg plant, mixed olives and a spicy vegetable gardenia. Served with baked focaccia bread. \$24