

## APPETIZERS

<b>Fried Calamari</b> spicy tomato aioli	10.00
<b>Wisconsin Spinach Dip</b> grilled bread, fresh broccoli	10.00
<b>Roasted Vegetable Flatbread</b> inspired by the Green City Market	11.00
<b>Chef's Soup of the Day</b>	5.00
<b>Lobster Bisque</b>	7.00

## SALADS

<b>Green City Market Salad</b> seasonal greens and vegetables; red wine vinaigrette	8.00
<b>Mediterranean</b> romaine hearts, feta cheese, marinated olives, artichokes, roasted beets; red wine vinaigrette with grilled chicken breast or shrimp 16.00	13.00
<b>Grilled Chicken Caesar</b> romaine hearts, brioche crouton, shaved Parmigiano-Reggiano	13.50
<b>Tuna Nicoise</b> olive oil poached tuna, hard boiled egg, potatoes, haricot verts, kalamata olives; preserved lemon vinaigrette	15.00
<b>Lobster Cobb</b> poached lobster, avocado, blue cheese, bacon, hard-boiled egg; buttermilk herb dressing	22.00

## THE SIGNATURE BUFFET

Served Monday through Saturday

Children (12 & Under) \$11.00    Adults \$18.00

Featuring a carving station, seafood specialties, Chef's selection of potato, rice or pasta, seasonal vegetables, poultry and meat selections, gourmet salads and homemade soups.

## SANDWICHES

(served with your choice of natural-cut fries or kettle chips)

<b>Portobello</b> fried eggplant, Provolone cheese	<b>10.00</b>
<b>Black Angus</b> Your choice of Aged Cheddar, American, Emmental Swiss, Maytag Blue or Provolone (Applewood smoked bacon, caramelized onions, garlic roasted mushrooms or avocado can be added for 2.00 each)	<b>11.00</b>
<b>Blackened Salmon</b> shaved cabbage slaw, toasted bun	<b>12.00</b>
<b>Chicken Salad</b> golden raisins, cashews, pickled red onion, whole grain bread	<b>12.00</b>
<b>Turkey Club</b> bacon, lettuce, avocado, tomato; mayonnaise	<b>12.00</b>
<b>Cheese Steak</b> roasted shaved sirloin, sautéed onions, Provolone cheese; horseradish mustard sauce	<b>13.00</b>

## SPECIALTIES

<b>Chicken Milanese</b> baby arugula, tomato and fennel salad; natural jus	<b>15.00</b>
<b>White Cheddar Pasta</b> Neuske's bacon, toasted bread crumbs	<b>15.00</b>
<b>Grilled Scottish Salmon</b> roasted sunchoke, wilted greens; sake brown butter sauce	<b>18.00</b>
<b>Sliced N.Y. Strip Steak</b> roasted vegetables; balsamic teriyaki sauce	<b>19.00</b>

A MINIMUM OF ONE MAIN COURSE PER PERSON IS REQUESTED  
SERVICE CHARGE OF 18% WILL BE ADDED TO PARTIES OF SIX OR MORE  
PLEASE NOTIFY YOUR SERVER OF ANY DIETARY RESTRICTIONS OR FOOD ALLERGIES

# SIGNATURE WINES BY THE GLASS

## Champagnes & Sparkling Wines

	<u>Glass</u>	<u>Bottle</u>
<b>Marquis de la Tour, Brut, Loire Valley, France, NV</b> Light and bubbly with flavors of ripe melon and peach	12.00	44.00
<b>Piper Heidsieck, Brut, Reims, France, NV</b> Dry, fruit-forward champagne with a smooth, long finish	15.00	56.00
<b>Piper Heidsieck, Cuvée Sublime, Reims, NV</b> Sweet champagne with flavors of caramelized pear, vanilla and cinnamon	18.00	68.00
<b>Moët &amp; Chandon, Rosé Imperial, Epernay, France, NV</b> Deep copper rosé with subtle cherry, cinnamon and toast flavors	22.00	85.00

## White Wines

<b>A to Z Wineworks, Rosé, Willamette Valley, Oregon, 2006</b> Aromas of watermelon, strawberry and a hint of herbs	11.00	40.00
<b>Chalone, Chardonnay, Monterey, California, 2006</b> Aromas of meyer lemon, pear and stone fruit with a light minerality	11.50	42.00
<b>Brassfield, Pinot Grigio, High Valley, California, 2007</b> Loaded with aromas of pear, apples and peach blossoms with a dry, crisp finish	12.25	45.00
<b>Casa Lapostolle, Sauvignon Blanc, Rapel Valley, Chile, 2008</b> A mouthwatering wine with hints of lemon peel and freshly cut grass on the nose	13.00	48.00
<b>Good Harbor, Riesling, Leelenau Peninsula, Michigan, 2007</b> Bright aromas of pear and tropical fruits with a slightly sweet finish	13.00	48.00

## Red Wines

<b>Besa Me, Grenache, Carinena, Spain, 2006</b> Jammy red fruits with a hint of cracked pepper and round tannins on the finish	11.00	40.00
<b>Red Diamond, Merlot, Columbia Valley, Washington, 2006</b> Bright red raspberry with notes of blueberry, vanilla and a touch of spice	12.00	44.00
<b>Nugan Estate, "Vision" Shiraz, Riverina, Australia, 2007</b> Rich in blueberry and plum fruit flavors with hints of spice and freshly cracked black pepper	12.25	45.00
<b>Twenty Bench, Cabernet Sauvignon, Napa Valley, California, 2005</b> Aromas of blackberry and cherry with hints of licorice and a spicy finish	12.50	46.00
<b>Row Eleven, Pinot Noir, Napa Valley, California, 2006</b> Rich in fruit with notes of blueberry and raspberry and a hint of vanilla	13.00	48.00