

DINNER
Monday – Saturday 5:00pm-9:00pm

Soups of the day \$6.00
(ask server for daily selections)

Basket of Toasted Ciabatta Bread
Served with: butter **3.00**
Choice of One Dip **6.00**
Trio of Dips **8.00**
Warm Brie with sliced almonds and pineapple chutney **8.50**

Starters

NZ Style Spiced Salmon Cake with citrus beurre Blanc, cucumber, lettuce salad **7.50**

Lamb kebob roasted with black olive oil and served with mushroom grits **9.50**

Spicy grilled calamari served over mixed greens **8.00**

Chicken satay served with peanut sauce over Asian slaw **9.00**

Appetizer Salads

House in a balsamic dressing **6.00**

Caesar **7.00**

Pear and walnut with sun dried cranberry and feta cheese **7.00**

Apple fennel with cheddar cheese, roasted walnuts, and spinach **7.00**

Warm Roasted Beet with goat's cheese in a molasses dressing **8.00**

Belgium endive with blue cheese and honey Sichuan walnuts in a fig wine dressing **9.00**

Pastas

Penne pasta in a chunky tomato sauce with black olives **9.50**
with grilled breast of chicken or Tilapia* **14.50**

Linguine with sauteed calamari, shrimp, sea scallops, and Green Lipped Mussels in lime press olive oil, garlic, spinach, Sichuan walnut, and rosemary **18.00**

New Zealand Light Fare

Kiwi burger* 8 oz. Angus beef with cheddar cheese, caramelized onion, & fried egg served on a Kaiser roll **11.00**

Veggie burger with cheddar cheese, caramelized onion, & fried egg over toast **9.50**

New Zealand-Style Meat and Vegetable Pies* (ask server for selection)
Served with house salad and homemade tomato chutney **11.00**

Green Lipped Mussel fritters served with mango chutney and side salad **12.00**

Mains

(All mains served with vegetable of the day)

Grilled Sea Scallops on kiwifruit, lemon zest, roasted bell pepper salsa, and pressed lime olive oil served with a corn and bacon fritter **17.50**

Salmon rolled with sumac, fennel and apple, grilled medium with an orange glaze, mint oil and balsamic reduction served with a mushroom grits cake **16.50**

Pan Roasted Chicken Breast with chili powder, nutmeg, cumin, and vegetables julienne served with pan fried potatoes and tomato chutney **14.50**

Lamb Leg Steak* Grilled with Marsala and fig sauce, Mushroom and blue cheese, demi glace served with orzo with vegetables **17.00**

Classic Meatloaf* and caramelized onions in a veal demi glace served on grits with mushrooms **13.00**

Children's Menu Items

4.00 if ordered before 6:15, **8.00** for the rest of the evening
(for children 10 and under)

Penne Pasta, Macaroni and cheese, Chicken breast, or Meatloaf
(Served with side salad or chips and a kid's drink)

Parties of six or more receive one check only plus 18% gratuity

*If served raw or undercooked, these dishes increase the risk of food born illness