


<b>Baked Brie</b>	\$7.75	<b>Crab &amp; Artichoke Dip</b>	\$7.50
Brown Sugar Almond Glaze, Caramel and Citrus Flavors, Sour Dough Crostini		House Favorite, With Seasoned Pita Chips	
<b>Baked French Onion</b>	\$3.95	<b>Cup of Potato Soup</b>	\$3.25
French Style made with Sherry and then combined with Crostini, Cheese Gratinée		Our Homemade and Loaded Potato Soup in a Cup. A Smaller Version for "just a taste"	
<b>Florida Style Crab Cakes</b>	\$8.50	<b>Poki</b>	\$9.50
A refreshing departure from the traditional, loaded with real crab meat and oozing with the real flavors of the Caribbean		A Ceviche for the new age. Finely diced Ahi Tuna, blended with Maui onion and ogo sea weed, marinated in soy and ginger sauce.	

Fresh French Fries, Soup Du Jour, or Side Salad may be Substituted on any Sandwich for \$1.25. Some sandwiches may be split and served with French Fries, Salad or Soup.  Denotes Which Sandwiches may be split.

<b>Norseman</b>	\$7.75
Fried Chicken Tossed With Baby Greens, Tomato, Cucumber, Onion., Dried Apricots, Toasted Almonds, and Currents. Served with Flat-Bread Crackers and House Dijon Honey Mustard Dressing	
<b>Bohemian Toss</b>	\$9.75
Mixed Greens and House Raspberry-Walnut Vinaigrette Served on the Side. Served with your choice of Seared Ahi Tuna, Shrimp or Chicken	
<b>Shanghai Salad</b>	\$11.50
We Marinate a Petite New York Strip in Home made Teriyaki Sauce for 48 hours, grill to Order and Toss with Baby Spring Mix, Fresh Julienne Veggies, Cabot Cheddar and Crispy Wontons. Dressed with an Au Jus Vinaigrette	
<b>Key West Caesar</b>	\$9.50
Traditional Caesar salad. Spice thing up by adding your choice of grilled chicken, grilled fish of the day, or jumbo gulf shrimp.	
<b>House Side Salad or Cup of Soup Du Jour</b>	\$2.25
Garden or Caesar	

<b>Parisian Chicken Boule</b>	\$8.25
We Hollow out the Top of a French Boule Loaf, Stuff it with Hand Wilted Spinach in Lemon Vinaigrette, Flame Roasted Sweet Red Peppers and Fresh Grilled Chicken Breast. Kettle Chips and Pickle Spear. Substitute Grilled Mushrooms for an excellent Vegetarian Version.	
<b>Monterey Chicken Sandwich</b>	\$7.25
Char-Grilled Butterflied Breast of Chicken Topped with Smokehouse Bacon, House Made Barbecue Sauce and Swiss and Monterey Jack Cheese. Served on a Toasted Kaiser Roll with Kettle Chips and Pickle Spear.	
<b>Mexican Wrapped Club</b> 	\$6.95
Thin Sliced oven Roasted Turkey, Pitt Ham and Smoke House Bacon, with Green Leaf Lettuce, Vine Ripe Tomato's and Chipotle Mayonnaise. Rolled in a Flour Tortilla. Served with Kettle Chips and Pickle Spear	

<b>Idaho's Loaded Potato Soup &amp; Side Salad</b>	\$6.95	<b>Jackson-Long Fish &amp; Chips</b>	\$9.25
Fresh Made Chunky and Creamy Soup, Topped With Bacon, Sour Cream, Cheddar Cheese & Green Onion		The real McCoy! Tender Guinness Stout Beer Battered White Fish with French Fried Potatoes. Served with Malted Vinegar	
<b>French Caribbean Chicken Salad</b>	\$7.50	<b>Ft. Collins Roast Beef Dinner</b>	\$8.50
Cold homemade Chicken Salad Served on a Bed of Mixed Greens with Fresh Seasonal Fruit. Topped with Almonds		Tender Roast Beef with Homemade Gravy and Whipped Mashed Potatoes. May be Served as an Open Faced Sandwich.	
<b>Trinidad Omelet</b>	\$8.95	<b>Tokyo Chicken Pasta</b>	\$8.95
Fresh Lobster Meat, Spinach and Portobello Mushrooms Crammed into this delicate Omelet and then topped with Hollandaise Sauce.		Rice Noodles Tossed with Fried Chicken Strips in a Bath of Chef Pete's Sweet and Savory Teriyaki Sauce	
<b>Soft Beverages</b>	\$1.50	<b>Long Beach Lasagna</b>	\$9.25
Coke, Diet Coke, Sprite, Mountain Dew, Ginger Ale, Sweet or Un- sweet Tea		Mouth Watering Roasted Vegetables, Mixed with Marinara, Ricotta, Parmesan and Mozzarella Cheeses.	

<b>Victor's Coffee or Hot Tea</b>	\$1.75	<b>Specialty Iced Teas (17oz)</b>	\$2.75
<b>Stewart's Sodas</b>	\$1.75	<b>Republic of Tea</b>	
Root beer, Grape, Key Lime & Orange Sodas		Blackberry/Sage	
<b>Fiji Water (Still Artesian Water)</b>	\$1.95	Passion Fruit	
<b>Sparkling Water (Liter)</b>	\$2.75	Ginger/Peach	
<b>Cappuccino (Many Flavors .50)</b>	\$3.00	Mango/Ceylon	
<b>Latte (Many Flavors .50)</b>	\$3.50	Jade/Mint—Green Tea	
<b>French Pressed Coffee</b>	\$4.75		

<b>Houston Burger</b>	\$6.75
Large enough for a Cowboy and Equally Delicious. Starting with a 1/2 pound of premium ground beef. Topped with Smoky Bacon, Cheddar, Onion and Tomato. Served with Kettle Chips and Pickle Spear.	
<b>New Orleans Burger</b>	\$6.75
A Mildly Blackened Patty served on a French Quarter Bistro roll with Onions and Voodoo Mushrooms.. May be served Extra Spicy by Request. Served with Kettle Chips and a Pickle Spear.	
<b>Florida Grouper Sandwich</b> 	\$8.75
Starting with a tender filet of this white Fish then Battered and Fried. Served on a Hoagie Roll with Tarter Sauce, Kettle Chips and a Pickle Spear	
<b>Philadelphia Cheese Steak</b> 	\$7.75
Tender Beef Sautéed with Onions, Peppers and Mushrooms all on a grilled Hoagie Roll. Topped with Cheddar Cheese. Served with Kettle Chips and Pickle Spear	