

SOUPS & SALADS

Soup of the day	\$4.50
Seafood Chowder made with Clams, Shrimp, Salmon and Scallops and a hint of Pernod.	\$6.50
Classic Caesar Salad (add Chicken \$3)	\$8.00
Citrus Salad with Mixed Greens, Grapefruit and Orange Segments, Grape Tomatoes and Julienne Prosciutto Ham garnished with Pink Grapefruit dressing and Pine Nuts.	\$9.50
Mixed Field Greens with Fresh Avocado, Dried Mango, Walnuts, Cucumbers and Julienne Peppers with Pomegranate Honey Vinaigrette & Blue Cheese.	\$9.00

SANDWICHES, WRAPS, PIZZAS & PASTAS

(SANDWICHES & WRAPS SERVED WITH YOUR CHOICE OF CAESAR SALAD, MIXED GREENS, HOMESTYLE FRIES OR SOUP OF THE DAY)

The Storm Burger: A 6 oz. Homestyle Beer Burger with Jalapeño Cheese, Roasted Garlic Mayo, Lettuce, Tomato & Sweet Tomato Jam served in a Fresh Kaiser Bun.	\$9.75
5 Spice Salmon on Ciabatta Bread with Leaf Lettuce, sliced Roma Tomato and a Lime Cilantro Mayonnaise.	\$10.00
Grilled Chicken Ciabatta with Fresh Basil, Sun Dried Tomato Mayonnaise, Spicy Pancetta and Smoked Mozzarella topped with Lettuce and Tomato.	\$10.75
Philly Beef Wrap with Dijon Mayonnaise, sautéed Peppers and Onions with a Sharp Horseradish Cheddar.	\$10.00
Portobello Mushroom Wrap , filled with a Roasted Portobello Mushroom mixture, mixed Greens and Herbed Chevre Cheese.	\$9.00
Cajun Chicken Pizza with Green onions, Julienned Peppers, Sliced Jalapeños and Smoked Mozzarella Cheese.	\$11.00
Roasted Portobello Mushroom Pizza topped with Herbed Chevre Cheese and Shredded Parmesan on top of a Sundried Tomato Pesto. (add Chicken \$3, or Shrimp \$4)	\$10.00

Shrimp and Basil Pesto Pizza with Kalamata Olives, sliced Tomato and Spinach and sprinkled with Feta Cheese.	\$12.00
Spicy Chorizo and Chicken Penne Pasta with Rustic Tomato Sauce, julienned Peppers and Onions and topped with Parm Cheese.	\$13.00
Smoked Salmon Fusili with Horseradish Dill Cream Sauce, Mushrooms and Spinach.	\$10.00
Cauliflower, Snow peas, Red Peppers, julienned Carrots and Apple Slices in a Creamy Coconut Curry Sauce served over Lime scented Basmati Rice. (add Chicken \$3 or Shrimp \$4)	\$11.00
Chicken Tenders finished in a Triple Mustard Beer Batter, lightly seasoned and served with Honey Dill sauce.	\$10.00
Fruit and Cheese Plate (Brie, Blue and Parm Cheese Wedges with Seasonal Fruit).	\$10.00

DESSERTS

Rich Chocolate Pate infused with Hazelnuts	\$5.50
Wild Berry Crumble	\$5.00
Chefs Selection of Tortes/Cheesecakes	\$6.00