

lunch

served daily 11:00 am to 5:00 pm

Starters

Crisp Calamari with Smoked Chile Mayo for Dipping \$10

Steamed Mussels with Roasted Garlic and Tomato
Curry Sauce \$9

Mezze – Baba Ghanouj, Tabouleh, Hummus, Feta Cheese
and Olive Tapenade \$8

Miniature Beef Wellingtons with Bordelaise Sauce \$9

Moroccan Spiced Lamb Sausage over Roasted Eggplant
and Yogurt Harissa Sauce \$10

Organic Field Greens with Cucumbers and Cherry Tomatoes
in White Wine Vinaigrette \$6

Chicken Quesadilla with Pico de Gallo \$9

Soup Du Jour \$5

Entrée Salads

Caesar Salad with Grated Parmesan Cheese
and Crisp Croutons \$7

Add Grilled Chicken \$13

Add Grilled Steak* \$14

Add Fish of the Day \$16

twist Cobb Salad with Grilled Chicken, Avocado, Greens,
Eggs, Bacon, Tomatoes & Stilton Blue Cheese \$12

Steak Provencal Salad* with Potatoes, Carrots, Peppers
and Scallions Tossed in House Vinaigrette \$14

Tuna Nicoise* with Grilled Yellowfin Tuna, Roasted Peppers,
Eggs, Greens and Basil Vinaigrette \$16

Greek Salad with Grilled Shrimp, Romaine Lettuce, Onions,
Black Olives, Tomatoes, Feta Cheese and Herb Vinaigrette \$16

Main Courses

House Made Ravioli Filled with Wild Mushrooms in a
Chardonnay Cream Sauce \$16

Fresh Linguine Tossed with Rock Shrimp, Arrow Leaf
Spinach, Toasted Garlic and Virgin Olive Oil \$17

Grilled NY Strip* with Roasted Fingerling Potatoes
and Vegetable Medley \$21

Pan Seared Salmon with Risotto, Wilted Spinach
and Tomato Coulis \$19

Roasted Chicken Breast in a Peppercorn Sauce with
Garlic Mashed Potatoes and Asparagus \$17

Sandwiches All sandwiches served with French Fries

1/2 lb of Fresh Local Ground Sirloin Burger*

on Toasted Brioche Bread \$9

Sautéed Wild Mushrooms \$10

Smoked Bacon and Cheddar \$11

Grilled Tomatoes and Goat Cheese \$11

twist Eggplant Panini with Roasted Peppers and Fresh
Mozzarella Cheese and Rubbed with Olive Tomato Tapenade \$11

Roasted Turkey Panini with Peppers, Tomatoes, Cheese
and Chipotle Mayo \$11

Mediterranean Chicken Panini with Brie Cheese, Grilled
Tomatoes and Spinach in a Balsamic Glaze \$12

Tuna Club* Grilled Rare with Bacon, Pickled Cucumbers
and Sesame Aioli \$13

Salmon BLT with Lemon Aioli on Toasted roll \$12

NY Strip* Rubbed with Garlic and topped with Melted Cheese
and Sautéed Onions on a Baguette \$12

*These menu items are cooked to order. Consuming raw or undercooked meats may increase your risk of food borne illness.

wine list & cocktails

WHITES

HOUSE WHITES: BW Coastal, California 6 / 30
Chardonnay • Pinot Grigio • Sauvignon Blanc

Chardonnay, Terrazas Mendoza, Argentina 8 / 40
Pinot Grigio, Stella di Notte, Italy 9 / 45
Sauvignon Blanc, Moon Mountain
Sonoma County California 9 / 45
Riesling, Trimbach, Alsace, France 12 / 60

REDS

HOUSE REDS: BW Coastal, California 6 / 30
Merlot • Cabernet • Pinot Noir • Shiraz

Merlot, Sagelands, Columbia Valley, Washington 10 / 50
Cabernet Sauvignon, Echelon, Central Coast, California 8 / 40
Shiraz, Archetype, Barossa, Australia 13 / 65
Malbec, Terrazas, Mendoza, Argentina 8 / 40
Pinot Noir, A by Acacia, Carneros, California 13 / 65

SPARKLING & CHAMPAGNE

Brut, Sparkling, Domaine Chandon, Napa, California 10 / 50
Brut, Veuve Clicquot Yellow Label, Champagne, France 20 / 100

DC Manhattan \$11

Bulleit Bourbon stirred with Vermouth, Amber Liquor and Bitters

The Suites Martini \$11

Tanqueray Rangpur Gin or Chopin Vodka Stirred with Dry
Vermouth and Orange Bitters

Bittersweet Affair \$12

Belvedere Pomaranza Orange Vodka, Passion Fruit and Orange
Juices finished with a dash of Grand Marnier served tall

Romanza \$11

Grand Marnier, Campari and Grapefruit Juice

Biarritz Cocktail \$10

Tanqueray 10, Riesling, Citrus and Apple Juice served tall

English Summer \$10

Belvedere Citrus, Pimms Cup and Ginger Beer served tall

Uva Maria \$11

Don Julio Silver Tequila, Muscat, Grand Marnier and Muddled
with Grapes and Citrus served on the stem

Urbanito \$14

10 Cane Rum, Muddled Mint, Apple Juice and Lime Juice

sweets

Two Way Creme Brulée \$7

With Chocolate Cigarette

Martini Tiramisu \$7

With Whipped Cream and Strawberries

Chocolate Fondant \$7

With Raspberry Coulis

Mango Mousse Cake \$7

With Vanilla and Strawberry Sauce

Banana Bread Pudding \$7

with Vanilla Ice Cream

Ice Cream \$6

Choice of Chocolate, Vanilla or Green Tea
Served in a Martini Glass with Fresh Mint