

Starters

| | | |
|---|----------------------|-----------------------|
| *Fried Green Tomatoes, Peach Relish & Lime Cream | | \$7 ⁹⁵ |
| *Crispy Green Beans w. Horseradish Sauce | | \$6 ⁵⁰ |
| Ginger Calamari, Flash Fried | sm \$8 ⁹⁵ | lg \$15 ⁹⁵ |
| Fried Calamari w. Marinara | sm \$7 ⁹⁵ | lg \$14 ⁹⁵ |
| Buffalo Shrimp w. Blue Cheese Sauce | sm \$9 ⁹⁵ | lg \$13 ⁷⁵ |
| *Crispy Fresh Artichokes, Parmesan & Lemon Horseradish | | \$7 ⁵⁰ |
| Grilled Scallops w. Balsamic Reduction | | \$9 ⁹⁵ |
| Ricecracker Crusted Tuna Tataki, Seaweed Salad & Ginger-Soy | | \$11 ⁹⁵ |
| Lump Crab Cake, Pan Sautéed | | \$9 ⁷⁵ |
| *Grilled Portobellos, Feta Cheese & Sun-Dried Tomato Pesto | | \$7 ⁹⁵ |
| Roasted Dates Wrapped in Bacon, Parmesan Cheese | | \$7 ⁵⁰ |
| Buffalo Wings w. Blue Cheese Dressing | sm \$8 ⁹⁵ | lg \$13 ²⁵ |

Soups & Salads

Soup of the Day \$3⁹⁵ / \$5⁹⁵ Crab Bisque \$4⁹⁵ / \$6⁹⁵

| | |
|---|-------------------|
| *Mixed Greens & Jicama Salad | \$4 ⁷⁵ |
| Iceberg Wedge, Blue Cheese & Bacon | \$8 ⁹⁵ |
| *Arugula, Apples, Walnuts, Blue Cheese & Sun-Dried Tomato Vinaigrette | \$8 ⁹⁵ |
| *Baby Spinach, Goat Cheese, Candied Walnuts & Orange Vinaigrette | \$8 ⁹⁵ |
| *Butter Lettuce, Arugula, Radish Sprouts & Fine Herb Vinaigrette | \$5 ⁹⁵ |
| *Heirloom Tomatoes & Mozzarella, Balsamic Reduction | \$8 ⁹⁵ |

(To any salad above add Chicken, Salmon or Shrimp, \$3⁹⁵ Tuna or Steak, \$4⁹⁵)

Other Fare

add a cup of soup or mixed greens & jicama salad, \$2⁵⁰

| | |
|---|--------------------|
| Grilled Burger (9 oz) (Add Cheese, Bacon, Sautéed Mushrooms or Avocado \$.75) | \$9 ⁹⁵ |
| Double-Double Burger (12 oz) Cheddar, Lettuce, Onions, House Sauce | \$12 ⁹⁵ |
| Grilled Turkey Burger, Roasted Red Pepper Relish | \$10 ⁹⁵ |
| *Portabello & Eggplant Sandwich, Feta Cheese & Sun-Dried Tomato Pesto | \$9 ⁹⁵ |

above sandwiches served with hand cut fries

| | |
|---|--------------------|
| Grilled Pressed Chicken, Arugula & Tomato Salad, Balsamic Vinegar | \$12 ⁹⁵ |
| Crab & Shrimp Mac 'n Cheese | \$15 ⁹⁵ |
| Big Chopped Salad, Chicken, Feta & Szechwan Vinaigrette | \$14 ⁵⁰ |

(Substitute Salmon or Shrimp, add \$3⁹⁵ Tuna or Steak, add \$4⁹⁵)

Sides

| | | |
|--|---|--------------------------------------|
| *Garlic Mashed...\$3 ²⁵ | * Jasmine Rice...\$2 ²⁵ | *Sautéed Spinach...\$3 ⁷⁵ |
| *Grilled Asparagus...\$3 ⁷⁵ | *Garlic Broccoli...\$3 ⁹⁵ | *Hand Cut Fries...\$3 ²⁵ |
| *Sautéed Mushrooms...\$4 ⁵⁰ | Crab & Shrimp Mac 'n Cheese...\$6 ²⁵ | *Creamy Polenta...\$3 ²⁵ |

Choose 3 Sides for \$11⁹⁵ (Served w. Salad)

*Indicates vegetarian item.

All served with mixed greens & jicama salad. Other salads are available for a small upcharge

Boneless Southern Fried Chicken w. Garlic Mashed
caramelized onion gravy \$16⁵⁰



Crispy Chicken Paillard & Mozzarella w. Polenta
lemon-garlic sauce \$17⁹⁵

Portobello Ravioli w. Grilled Chicken
sautéed mushrooms, truffled beurre rouge \$16⁹⁵



Wasabi Crusted Meatloaf w. Garlic Mashed
caramelized onion gravy \$15²⁵

Grilled Flatiron Steak (10 oz) w. Garlic Mashed
sautéed mushrooms, red wine sauce \$20⁹⁵

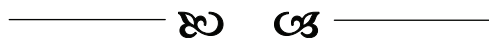


Filet Mignon (8 oz) w. Garlic Mashed
stuffed w. blue cheese & marinated red peppers, red wine sauce \$26⁹⁵

Blackened Sirloin (12 oz) w. Hand Cut Fries
house steak sauce \$23⁹⁵

Grilled Rack of Lamb w. Creamy Polenta
grilled asparagus, minted chili sauce \$21⁹⁵

BBQ Baby Back Ribs (half or full rack)
hand cut fries & cole slaw \$15⁹⁵ half \$23⁹⁵ full



Grilled Salmon w. Jasmine Rice
fine herb vinaigrette \$19⁵⁰

Lump Crab Cakes, Pan Sautéed w. Hand Cut Fries
lime-cilantro tartar sauce \$20⁹⁵

Sesame Crusted Tuna w. Jasmine Rice
seaweed salad, enoki mushrooms, ginger soy \$21⁹⁵

Seared Sea Scallops w. Truffled Polenta
wilted greens, sun-dried tomato coulis \$19⁹⁵

Horseradish Crusted Tilapia
grilled portobello, miso aioli \$19⁹⁵

Shrimp & Chorizo over Whole Wheat Spaghetti
tomato & fresh herb sauce \$16⁹⁵



*Creamy Truffled Polenta & Grilled Asparagus
wilted greens, sun-dried tomato coulis \$13⁹⁵

House-Made Desserts

Mango Key Lime Pie - "Our EatWell Signature Dessert"

A rich, key lime custard flavored with mango filling in a cinnamon and graham cracker crumb crust. \$6⁵⁰

Warm Bittersweet Chocolate Fudge Cake

An intensely rich, dark chocolate cake. Served à la mode. \$5⁹⁵

White Chocolate & Cranberry Bread Pudding

Challah bread pudding, creamy white chocolate & sweet cranberries. Served à la mode with raspberry puree. \$6⁵⁰

Warm Apple Crisp w. Ice Cream

Granny Smith Apples, maple syrup and spices topped with crisp rolled oats. Served à la mode. \$6⁵⁰

Heathbar Cheesecake

Rich and smooth cream cheese filling in graham cracker crust, with heath bar & caramel. \$6²⁵



After Dinner Drinks

All \$8²⁵

Logan's Coffee

Jameson, Bailey's, brown sugar & whipped cream

Café Italia

Tuaca, Bailey's, coffee, whipped cream & cinnamon

Royal Hot Chocolate

Chambord, Crème de Cocoa, & hot chocolate

Godiva Espresso Martini

Godiva Chocolate, Stoli Vanilla, cocoa, & espresso

Amore

Amaretto di Saronno, Espresso, whipped cream & brown sugar

Beatrice

Stoli Vanilla, Gran Marnier, Espresso, on the rocks or up



Coffee Drinks

| | | | | | |
|---------------|---------------------------------------|------------|-------------------|-----------|-------------------|
| Espresso | \$2 ⁹⁵ / \$3 ⁹⁵ | Cappuccino | \$3 ⁹⁵ | Americano | \$3 ²⁵ |
| Café Au Lait | \$2 ²⁵ | Latte | \$3 ⁹⁵ | Mocha | \$3 ⁹⁵ |
| Hot Chocolate | \$2 ⁵⁰ | Chai | \$2 ⁹⁵ | Iced Chai | \$3 ⁵⁰ |

happy hour, mon-fri, 3-7, sat & sun, 4-7, at the bar • brunch, sat, sun & holidays 11 am

children's menu available • please inform your server of any food allergies

18% gratuity will be added to parties of 9 or more • limit 3 credit cards per table



We use only recycled or recyclable paper, plastic and bath products.

Takeout & Delivery Available.

Order online for delivery @ expressentree.com or finefood2u.com

Order online for pickup @ www.gomobo.com