

## STARTERS

### SHRIMP COCKTAIL

a house favorite, jumbo boiled shrimp served with the Chef's spicy cocktail sauce  
9.95 sgl, 17.95 dbl

### CHARCUTERIE PLATE FOR TWO

assortment of pates and cured meats and sausages, served with seasonal accompaniments  
13.95

### WORLD CHEESE PLATE

assortment of soft world cheeses served with crackers, crostini and fresh seasonal fruit  
8.95

## SOUPS

### CHILLED STRAWBERRY BISQUE

puree of fresh strawberries, crème fraiche, and a touch of black pepper  
4.95 cup

### SUMMER VEGETABLE MINISTRONE

classic italian soup with mini penne pasta and fresh summer vegetables  
4.95 cup

### CHEF'S MOOD SOUP

sometimes hot, sometimes cold, try our Chef's daily creation  
4.95 cup, 5.95 bowl

## QUICHE

### QUICHE DU JOUR

your server will describe today's housemade selections, served warm with a side of fresh fruit  
9.95

### THE QUICHE SAMPLER

choose two slices from today's selections, served warm with a side of fresh fruit  
10.95

## SALADS

### LOBSTER AND CARAMELIZED PEACH TOWER

fresh lobster meat on mixed greens, with the Chef's caramelized donut peaches, and bourbon vanilla bean vinaigrette  
14.95

### GRILLED CHICKEN AND FIG SALAD

grilled chicken and fresh figs on mixed baby greens, with sliced apples, dolce latté blue cheese, toasted cashews, and a fig balsamic dressing  
10.95

### HEIRLOOM TOMATO CAPRESE SALAD

a summer favorite, sliced heirloom tomatoes and fresh mozzarella cheese on mixed greens, with a summer basil oil drizzle  
10.95

### GRILLED PRAWN AND MANGO SALAD

grilled prawns and ripe mango on mixed baby greens, with diced avocado, fried glass noodles, and a curry sabayon dressing  
12.95

### SEARED AHI AND HEARTS OF PALM SALAD

peppercorn crusted ahi tuna on mixed greens, with local grapefruit, avocado, hearts of palm, and a lemon oil dressing  
14.95

### SKIRT STEAK AND BABY ARUGULA SALAD

grilled marinated skirt steak on a bed of baby arugula with horseradish breadsticks, and Chef's chipotle-lime dressing  
11.95

### PORK TENDERLOIN AND APRICOT SALAD

grilled pork tenderloin on baby spinach with fresh apricots, dried cherries, toasted cashews, and a honey-whole grain mustard vinaigrette  
12.95

### SMOKED COBB SALAD

smoked ham, turkey, bacon, gouda cheese, boiled egg, avocado and tomatoes tossed with green goddess dressing  
11.95

18% SERVICE CHARGE ADDED FOR PARTIES OF EIGHT OR MORE.  
\$2.00 CHARGE ADDED FOR SPLIT PLATES

## SANDWICHES

served with your choice of shoestring fries, cole slaw or fresh fruit

### PRESSED CUBANO SANDWICH

thinly sliced ham and roast pork tenderloin, sliced pickles, gruyere cheese, mayonnaise and mustard in a pressed french roll

11.95

### CHIPOTLE GRILLED CHICKEN SANDWICH

grilled marinated boneless breast of chicken, smoked gouda cheese, house made romesco sauce, on a toasted onion roll

10.95

### TRIPLE DECKER TURKEY CLUB

smoked turkey, horseradish havarti, applewood bacon, avocado, mayo, lettuce, tomato and onion on three slices of toasted sourdough

10.95

### GRILLED SKIRT STEAK PANINI

grilled marinated skirt steak, caramelized vidalia onions and pasilla chilies, and a roasted garlic aioli on pressed sourdough bread

10.95

### POACHED LOBSTER SALAD SANDWICH

our housemade poached lobster-tarragon salad is served cold on a hollowed out french roll with lettuce and tomato

12.95

### GRILLED SALMON BLT

grilled fillet of salmon with applewood smoked bacon, baby arugula and sundried tomato aioli on toasted sourdough

12.95

### VEGETARIAN BURGER

grilled Morningstar Farms vegetarian burger served on a toasted onion roll with lettuce, tomato and onion

8.95

### THE CHEESEBURGER DELUXE

the best in town, our half-pound patty is topped with cheddar, lettuce, tomato, and onion and served on a toasted onion roll

9.95

### PORTABELLA-VEGGIE WRAP

marinated grilled portabella mushrooms, seasonal vegetables, wilted spinach and chevre cheese wrapped in a chipotle tortilla

8.95

## PENTHOUSE FAVORITES

### OUR FAMOUS FRENCH DIP

sliced prime rib, caramelized onions and provolone cheese on a french roll with a side of au jus and shoestring fries

9.95

### PESTO SALMON SALAD

grilled salmon on mixed greens with diced cucumber, avocado and tomato, and creamy lemon-pesto dressing

12.95

### FISH AND CHIPS PLATTER

tempura battered north atlantic cod with shoestring fries, coleslaw, tartar sauce and malt vinegar

11.95

### CHICKEN CAESAR SALAD

grilled chicken breast, romaine lettuce, focaccia croutons, grated parmesan cheese and our own caesar dressing

9.95

## FIFTH AVENUE ENTREES

entrees are served with a cup of the soup du jour or a house salad

### GRILLED PORK TENDERLOIN

with plum barbecue sauce, crispy new potatoes and fresh green beans

15.95

### GRILLED AHI TUNA

with summer squash ratatouille, topped with an aged balsamic summer basil sauce

15.95

### PRAWNS DIABLO

sauteed jumbo prawns on our fresh cappellini pasta, Chef's sauce diablo

15.95

EXECUTIVE CHEF, TONY WILHELM  
CHEF DE CUISINE, BRAD HIGHTOW