

BREAKFAST ANYTIME!

EGG SPECIALTIES

SERVED WITH HOME FRIES (UNTIL 4:00 PM) OR FRENCH FRIES AND TOAST

- Two Egg Breakfast 11.00
with Ham, Bacon or Sausage 16.00
with Chicken-Apple Sausage, Spicy Chorizo, Turkey Bacon
or Canadian Bacon 17.00
- Steak ‘n’ Eggs 29.00
Skirt Steak, Two Eggs, Chimichurri

Hash ‘n’ Eggs 22.00
Crispy Shredded Corned Beef & Potatoes, Fresh Herbs & Charred Scallions,
Herb Roasted Tomato, Sunny Side Eggs, Toast

Avocado Toast 17.00
Multi-Grain Bread, Local Greens, Poached Eggs

Poblano Braised Short Rib Hash 25.00
Poached Eggs, Braised Short Rib, Roasted Peppers & Onions,
Crispy Potato Medley, Poblano Hollandaise, Toast

BENEDICTS

FEATURING OUR SIGNATURE HOLLANDAISE SAUCE
SERVED ON A TOASTED ENGLISH MUFFIN
WITH HOME FRIES (UNTIL 4:00 PM) OR FRENCH FRIES

- Eggs Benedict 17.00
Canadian Bacon and Two Poached Eggs
- Lox Benedict 24.00
Sliced Smoked Salmon and Two Poached Eggs
- Florentine Benedict 17.00
Fresh Spinach and Two Poached Eggs
- West Coast Benedict 19.00
Avocado, Grilled Tomato & Two Poached Eggs
- Crab Cake Benedict 24.00
Crab Cakes & Two Poached Eggs

THREE-EGG OMELETTES

SERVED WITH HOME FRIES (UNTIL 4:00 PM) OR FRENCH FRIES AND TOAST

- Western Omelette 17.00
Ham, Onions and Peppers

L.E.O. Omelette 22.00
Smoked Salmon and Onions

Italian Omelette 18.00
Mushrooms, Tomatoes, Sausage
and Mozzarella Cheese

Greek Omelette 18.00
Feta Cheese, Tomatoes, Onions
and Dill

Farmers Omelette 18.00
Ham, Bacon and Sausage

New York Omelette 19.00
Corned Beef and Swiss Cheese

Veggie Omelette 18.00
Mushrooms, Onions, Broccoli
and Tomatoes
- California Omelette 18.00
Avocado, Mushrooms, Tomato,
Pepper Jack Cheese

Alpine Omelette 18.00
Bacon, Mushrooms, Onions
and Swiss Cheese

Florentine Omelette 17.00
Spinach and Feta Cheese

Mediterranean Omelette 18.00
Tomatoes, Peppers, Onions, Mushrooms
and Feta Cheese

The Docks Omelette 22.00
Garlic Shrimp, Spinach, Tomato,
Caramelized Onions, Gruyere

Capone Omelette 18.00
Spicy Chorizo, Roasted Peppers,
Basil, Mozzarella

BREAKFAST EXTRAS:

Ham, Bacon or Sausage 5.00 Extra • Cheese 1.50 • Extra Egg 1.50

SUBSTITUTE:

Substitute Canadian Bacon, Chicken-Apple Sausage or Turkey Bacon 1.00
Egg Whites 1.50 • Onion Rings or Sweet Potato Fries 2.00
English Muffin, Bagel or Roll instead of Toast 1.00
Croissant or Pita instead of Toast 1.50
Gluten Free Bread 2.00 extra • Pure Maple Syrup 2.50

GRIDDLE TREATS

SERVED WITH BUTTER AND SYRUP

- Golden Brown Pancakes 11.95
with Ham, Bacon or Sausage 16.95
with Chicken-Apple Sausage or Turkey Bacon 17.95
with Canadian Bacon 17.95
- Banana-Nut Pancakes 15.95
Pancakes filled with Bananas and Walnuts
- Chocolate Chip Pancakes 15.95
Pancakes loaded with Hershey’s Chocolate Chips
- Blueberry Pancakes 15.95
Pancake filled with Fresh Blueberries
- Oreo Pancakes 15.95
Pancakes loaded with Oreo Cookies

Pancakes Deluxe 18.95
Two Pancakes, Two Eggs, Ham, Bacon and Sausage

- French Toast 11.95
Two Thick Slices of Our Homemade Challah Bread French Toast
with Ham, Bacon or Sausage 16.95
with Chicken-Apple Sausage or Turkey Bacon 17.95
with Canadian Bacon 17.95
- Fruity Pebbles French Toast 16.00
Seasonal Berries, Fruity Pebbles & Whipped Cream

French Toast Deluxe 18.95
with Two Eggs, Ham, Bacon and Sausage

BELGIAN WAFFLES

- Crisp Belgian Waffle 11.95
with Ham, Bacon or Sausage 16.95
with Chicken-Apple Sausage or Turkey Bacon 17.95
with Canadian Bacon 17.95
- Waffle and Strawberries 16.95
Crisp Waffle topped with Fresh Strawberries and Whipped Cream

Waffle Deluxe 18.95
with Two Eggs, Ham, Bacon and Sausage

Chicken & Waffles 23.00
House Made Vanilla-Buttermilk Belgian Waffle, Crispy Fried Chicken Cutlet,
Salted Honey Butter, Spiced Syrup, Fried Leeks

BREAKFAST WRAPS & SANDWICHES

- Breakfast Wrap 10.95
Two Scrambled Eggs, Bacon, Home Fries and American Cheese
- Western Wrap 10.95
Scrambled Eggs with Ham, Onions, Peppers and American Cheese
- DBar Wrap 10.95
Scrambled Eggs, Bacon, Avocado and American Cheese
- Lite Wrap 11.95
Egg Whites, Turkey Bacon, Tomato, Fresh Spinach and Swiss Cheese
- A.M. Quesadilla 13.95
Three Scrambled Eggs, Sausage and Mozzarella Cheese,
served with Pico de Gallo

- “The Breakfast” Sandwich 9.65
Two Eggs Scrambled, Bacon, American Cheese,
served on a Brioche Roll
- Smoked Salmon Platter 23.00
Red Onion, Capers, Vine Ripe Tomatoes, Cucumber, Cream Cheese,
Toasted Sesame or Plain Bagel

SANDWICH EXTRAS

Cheese 1.50 • Tomato 1.50 • Egg 1.50 • Avocado 3.50 • Bacon 3.50
Roll, Bagel or English Muffin 1.00 • Pita, Croissant or Ciabatta 1.50

BREAKFAST STARTERS

- Power Greek Yogurt 9.50
Chia Seeds, Banana, Blueberries,
Walnuts, Agave
- Parfait 6.50
Greek Yogurt, Granola, Fruit and Honey
- Hot Oatmeal 6.50
Brown Sugar and Cinnamon

- Berry Oatmeal 9.50
Blueberries, Strawberries,
Dried Cranberries, Raw Honey
- Protein Oatmeal 9.50
Natural Peanut Butter, Banana,
Flax Seeds

FRESH FROM THE BAKERY

- New York Bagel 4.00
with Cream Cheese or Peanut Butter
- with Nutella 5.00
with Smoked Salmon
& Cream Cheese 13.00
- Danish 4.00
Cheese or Fruit Tart
- Homemade Muffins 4.00
Blueberry, Corn, Raisin Bran, Red Velvet
or French Toast
- Croissant 4.00
- Cookies 4.00
Chocolate Chip, Oatmeal Raisin
or Macadamia White Chocolate

BREAKFAST SIDES

- French Fries 7.00
- Tri-Color Home Fries 7.00
with Peppers
& Onions (Until 4:00 pm)
- Applewood Bacon 7.00
- Pork Sausage 7.00
- Chicken-Apple Sausage 7.00
- Chorizo Sausage 7.00
- Canadian Bacon 7.00
- Turkey Bacon 7.00
- Corned Beef Hash 12.00
- Sliced Smoked Salmon 13.50
- Avocado 7.00
- Fresh Blueberries 7.00
- Strawberries 7.00
- Short Stack (2) 7.00
- Toast 3.00
- Side Salad 7.00
- Fresh Fruit Salad 9.00

JUICES

- Fresh Squeezed Orange Juice 16 oz. 6.75
- Apple, Cranberry or Tomato Juice 16 oz. 5.50

SMOOTHIES

ALL SMOOTHIES CONTAIN WHEY PROTEIN, BANANA
& YOUR CHOICE OF WHOLE, SKIM OR ALMOND MILK
Chocolate, Green Tea, Mango or Strawberry 9.00 / 10.50

COFFEE / ESPRESSO / TEA

- Espresso 3.50 / 4.50
- Cappuccino 5.00 / 6.00 / 6.50
Thick Milk Foam, Steamed Milk, Espresso
- Latte 5.00 / 6.00 / 6.50
Steamed Milk, Light Foam, Espresso
- Matcha Latte 6.00 / 7.00 / 7.50
Almond Milk, Green Matcha
- Hot Filtered Dark Note
Coffee or Tea 2.75 / 3.75 / 4.25
- Cafe Americano 4.50
Espresso, Hot Water
- Cafe Mocha 6.00 / 7.00 / 7.50
Steamed Milk, Chocolate, Espresso,
Whipped Cream
- Caramel
Macchiato 6.00 / 7.00 / 7.50
Vanilla, Steamed Milk, Espresso, Caramel
- Iced Dark Roast
Coffee 4.50 / 5.50
- Cold Brew
Iced Coffee 5.00 / 6.00
Slow Steeped in Small Batches
For Smooth Balanced Flavor
- Freddo 4.50
Whirled Espresso over Ice
- Freddo Cappuccino 5.00 / 6.00
Ice, Espresso, Frothy Milk
- Iced Caramel
Macchiato 6.00 / 7.00
Vanilla, Milk, Ice, Espresso,
Caramel Drizzle
- Frappé 4.50 / 5.50
Greek Iced Coffee with Milk and Sugar
- Iced Tea 4.50 / 5.50
Unsweetened Green Tea
or Sweet Raspberry Tea

Rishi Organic Teas 16 oz. 4.50 / 20 oz. 5.25
GREEN: Jade Cloud, Jasmine
BLACK: Earl Grey, English Breakfast
CAFFEINE FREE HERBAL: Chamomile, Peppermint,
Blueberry Hibiscus, Tumeric Ginger



dinerbar

97-45 Queens Blvd,
Rego Park, NY
718-459-7000 / 718-897-6000

ORDER FOR PICKUP OR DELIVERY AT:

towerdiner.com
thedinerbar.com



“SCAN TO ORDER ONLINE”

DAILY SPECIALS

*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May
Increase Your Risk of Foodborne Illness, Especially If You Have Certain Medical

ALL SUBSTITUTIONS ARE CHARGED ALA CARTE
PRICES SUBJECT TO CHANGE WITHOUT NOTICE

APPETIZERS

Mozzarella Sticks 11.95
with Marinara Sauce

Buffalo Chicken Wings 13.95
with Bleu Cheese Dressing & Celery

Chicken Fingers 12.95
with Honey Mustard Sauce

Chicken Quesadillas 15.95
served with Pico de Gallo,
Guacamole and Sour Cream

Truffle Mac & Cheese Bites 13.00
Cheddar, Parmesan, Jack, Bleu Cheese

Jumbo Lump Crab Cakes 19.00
Local Greens, Sweet Chili Remoulade

Crispy Fried Calamari 19.00
Hot Cherry Peppers, Garlic-Buttermilk
& Marinara Dipping Sauces

Margherita Flatbread 14.00
Tomato Sauce, Mozzarella & Basil

Fig Flatbread 16.00
Arugula, Goat Cheese & Fig Jam

Firecracker Shrimp 19.00
Sweet Chili Sauce, Romaine

Grilled Shrimp Siders 15.00
Brioche, Pico de Gallo,
Chipotle Aioli

Short Rib Sliders 16.00
Braised Short Rib, Horseradish Aioli,
Pickled Red Onions, Arugula, Brioche

Blackened Fish Tacos 19.00
Spiced Cod, Green Papaya Citrus Slaw,
Avocado Crema, Crispy Shallots,
Cilantro, Warm Flour Tortillas

Lollipop Wings 16.00
with Sweet Chili Sauce

SOUP KETTLE

Soup of the Day 8 oz. 5.00 • **16 oz.** 9.00 • **Quart** 16.00

French Onion Au Gratin 10.00
Country Baguette, Gruyere

Matzoh Ball Soup 8 oz. 5.00 • **16 oz.** 9.00 • **Quart** 16.00
Traditional Jewish Dumpling in a Light Chicken Broth

SALADS

ADD: Chicken 6.00 • **Shrimp, Crab Cake, Steak or Salmon** 12.00

Classic Caesar Salad 13.00
Creamy Caesar Dressing House Croutons, Parmesan

Cobb Salad 22.00
Tomatoes, Roasted Corn, Avocado, Grilled Chicken, Olives,
Bleu Cheese, Applewood Bacon, Egg, Basil Balsamic Vinaigrette

Greek Salad 16.00
Local Greens, Tomato, Red Onions, Capers, Olives, Cucumber,
Feta Cheese, Oregano & Lemon Vinaigrette

Local Greens Salad 15.00
Charred Corn, Shaved Radish & Spring Onion,
Cherry Tomatoes, Toasted Quinoa, Basil Vinaigrette

Beet Salad 16.00
Sherry-Thyme Marinated Beets, Blackberries, Mesclun Greens,
Basil Mascarpone, Shaved Radish, Toasted Walnuts

The Lunch Bowl

15.00
Toasted Quinoa & Mesclun Green Bowl with Choice of Grilled Chicken
or Roasted Vegetables, Chili Roasted Sweet Potatoes, Charred Corn, Radish,
Grape Tomatoes & Avocado, with Basil Vinaigrette

Substitute Salmon or Shrimp 7.00 Extra

SIDES

French Fries 7.00

Disco Fries 9.00
with Mozzarella Cheese and Gravy

Pizza Fries 9.00
with Mozzarella Cheese & Tomato Sauce

Sweet Potato Fries 8.00
Chipotle Mayo

Truffle Fries 10.00

Truffle Sweet Fries 12.00

Spaghetti in Marinara Sauce 11.95

House Onion Rings Basil Aioli 8.00

Mashed Potatoes 7.00

Roasted Red Bliss Potatoes 7.00

Sautéed Broccoli, Spinach or Mushrooms 10.00
with Olive Oil and Garlic

Roasted Seasonal Vegetables 10.00

TRADITIONAL DINER SANDWICHES

Avocado Tuna Melt 18.00
Grilled Rye Bread, Albacore Tuna Salad, Tomato & Sharp Cheddar,
served with French Fries

Fried Fish Sandwich 21.00
Beer Battered Crispy Cod with Lettuce, Tomato and Tartar Sauce on Brioche,
served with French Fries

Greek Gyro 13.00
Beef Strips on Pita Bread with Lettuce, Tomato, Onion and Tzatziki Sauce
Platter served with Greek Salad and French Fries 19.00

Greek Souvlaki 13.00
Chicken Souvlaki on Pita Bread with Lettuce, Tomato, Onion and Tzatziki Sauce
Platter served with Greek Salad and French Fries 19.00

Traditional Salad Clubs 17.00
Chunky Chicken or Tuna Salad with Bacon, Lettuce and Tomato
between Three Slices of Toasted Bread, served with French Fries

Avocado Chicken Wrap 19.00
Applewood Bacon, Lettuce, Tomato, Mozzarella, Mayo, Wheat Tortilla, Local Greens

B.L.T.A. 17.00
Applewood Bacon, Lettuce, Tomato, Avocado & Mayo on Multi-Grain Bread,
served with French Fries

Crispy Buttermilk Fried Chicken Sandwich 19.00
Chipotle Aioli, Sour Pickles, Shredded Lettuce, Pickled Red Onions,
Vine Ripe Tomatoes on Brioche, served with French Fries

Turkey Club 19.00
Brown Sugar Brined Roasted Turkey, Applewood Bacon, Lettuce, Tomato Basil Aioli,
served with French Fries

Gruyere Grilled Cheese 14.00
on Country White Bread, served with French Fries

with Tomato 1.50 extra • with Bacon 3.50 extra • with Grilled Chicken 6.00 extra

The “Deli” Sandwich 14.00
Choice of Corned Beef or Roast Turkey on Rye Bread

The “Salad” Sandwich 11.00
Chunky Chicken or Tuna Salad on Your Choice of Sliced Bread

SANDWICH EXTRAS:
Cheese 1.50 • Tomato 1.50 • Egg 1.50 • Avocado 3.50 • Bacon 3.50
Roll, Bagel or English Muffin 1.00 • Pita, Croissant or Ciabatta 1.50

TORTILLA WRAPS

Tuna or Chicken Salad Wrap 12.95
with Lettuce and Tomato

Roast Turkey Wrap 15.95
with Bacon, Guacamole, Lettuce
and Tomato

Chicken Caesar Wrap 13.95
Grilled Chicken with Romaine Lettuce,
Parmesan Cheese, Croutons and
Creamy Caesar Dressing

Grilled Salmon Wrap 16.95
with Mesclun Lettuce, Tomato and
Balsamic Dressing

Turkey Burger Wrap 14.95
Turkey Burger, Avocado,
Swiss Cheese and Honey Mustard

Shrimp Caesar Wrap 16.95
Grilled Shrimp with Romaine Lettuce,
Parmesan Cheese, Croutons
and Creamy Caesar Dressing

PANINI PRESS

PRESSED SANDWICHES ON CIABATTA BREAD,
SERVED WITH FRENCH FRIES OR LOCAL GREENS

#1 Portobello 16.95
Grilled Portobello Mushroom, Tomato
and Mozzarella Cheese

#2 New Yorker 17.95
Corned Beef with Swiss Cheese
and Mustard

#3 Chicken Parm Panini 17.95
Melted Mozzarella Cheese
and Tomato Sauce

#4 Meatloaf Panini 16.95
with Gravy

#5 Tuscan Chicken 17.95
Grilled Chicken, Roasted Peppers
and Mozzarella Cheese

#6 Roast Turkey 17.95
Turkey, Tomato, Swiss Cheese
& Mustard

#7 Eggplant Parmigiana 16.95
Melted Mozzarella Cheese
and Tomato Sauce

#8 Caprese 16.95
Mozzarella Cheese, Tomatoes,
Basil and Olive Oil

#9 Steak Panini 24.00
Gruyere, Horseradish Aioli, Arugula,
Pickled Red Onions, Ciabatta,
served with French Fries

CHAR-BROILED DELUXE 8 oz. BURGERS

Our Burgers are made on Premises with 100% USDA Choice Beef
SERVED ON BRIOCHE WITH CHOICE OF FRENCH FRIES OR LOCAL GREENS
SUBSTITUTE ONION RINGS OR SWEET POTATO FRIES 2.00 EXTRA

Traditional Burger 15.00
Lettuce, Tomato, Red Onion

DBar Burger Deluxe 20.00
Cheddar, Applewood Bacon, Lettuce, Tomato, Roasted Tomato Mayo

Short Rib Burger 23.00
topped with Shredded Short Ribs, Mushrooms, Cheddar, Caramelized Onions

Pizza Burger 18.00
Melted Mozzarella Cheese and Marinara Sauce

Turkey Burger 18.00
Cranberry Mayonnaise, Lettuce, Tomato, Red Onion

Black Bean Veggie Burger 17.00
Smoked Jalapeño Aioli, Lettuce, Tomato, Red Onion

Grilled Salmon Burger 21.00
Herb Tartar Sauce, Lettuce, Tomato, Red Onion

Juicy Lucy 25.00
Double Beef Patty stuffed with DB Cheese Blend, Special Sauce, Lettuce, Tomato,
Frizzled Onions, served with Garlic-Parsley Fries

Crab Cake Burger 25.00
Jumbo Lump Crab Cake, Chipotle Aioli, Tomato, Onion, Pickle,
served with Sweet Potato Fries

BURGER ADD-ONS:
Bacon or Avocado 3.50 extra • Short Rib 6.00 extra
Arugula, Mushrooms, Caramelized Onions, Tomato,
Jalapeños or Fried Egg 1.50 extra
American, Swiss, Cheddar, Gruyere, Pepper-Jack,
Mozzarella, Feta or Goat Cheese 1.50 extra

MILK SHAKES

Traditional Shake 9.00 / 10.50
Chocolate, Fresh Strawberry or Vanilla Maple

Banana Split Shake 12.50 / 14.00
Chocolate & Strawberry Ice Cream, Banana, Whipped Cream,
topped with a Cherry

Toasted Marshmallow Shake 12.50 / 14.00
Vanilla Ice Cream, Nutella, Whipped Cream, Toasted Marshmallows

Peanut Butter Cup Shake 12.50 / 14.00
Chocolate Ice Cream, Peanut Butter, Whipped Cream, Peanut Butter Cups

The Ultimate Bonfire Shake 12.50 / 14.00
Oreo Shake, Graham Crackers, Nutella, Toasted Marshmallows, Whipped Cream

“The Flintstone” Shake 12.50 / 14.00
Vanilla Maple Shake, Fruity Pebbles Cereal

BEVERAGES

Hot Chocolate 4.00 / 4.75 / 5.25
Frothed Milk, Whipped Cream

Milk 4.00 / 5.00

Chocolate Milk 5.00 / 6.00

Fresh Squeezed Orange Juice 6.75

Fresh Squeezed Lemonade 6.00 / 7.00

Pellegrino Cans 3.50
Limonata or Orange

Boylan’s Bottled Soda 4.50
(Made with Pure Cane Sugar) Black Cherry, Root Beer or Ginger Ale

Bottled Soda 3.75
Coke, Diet Coke, Orange, Sprite, Seltzer

Snapple 3.50

Saratoga Sparkling Water 3.75

Poland Spring Bottled Water (16 oz.) 2.00

Fiji Bottled Water (16 oz.) 3.50

DINNER ENTRÉES

SERVED WITH CUP OF SOUP OR LOCAL GREENS

Roasted Turkey Breast 25.00
with Mashed Potatoes, Vegetable,
Gravy and Cranberry Relish

16 oz. Rib-Eye Steak 49.00
Garlic-Parsley Butter, Petite Grilled
Caesar Salad, Spicy Bistro Fries

Grilled Skirt Steak 39.00
Chimichurri, Garlic Spinach,
Yukon Gold Mashed Potatoes

Meatloaf 25.00
Yukon Gold Mashed Potatoes,
Traditional Gravy, Seasonal Vegetables

Chicken Francaise 25.00
Sautéed Chicken Breast
with Lemon Butter Sauce,
served with Jasmine Rice

Simply Grilled Chicken 25.00
Seasoned and Char-grilled Chicken Breast,
Jasmine Rice, Seasonal Vegetable

Brick Roasted Chicken 25.00
Red Bliss Potato, Seasonal Vegetable

Poblano Braised Short Rib 36.00
Roasted Broccoli & Carrots,
Poblano Mashed Potatoes

Fajitas

Chili Rajas, Pico de Gallo, Salsa Verde, Shredded Cheddar,
Rice, Warm Flour Tortillas

Chicken 23.00 • **Steak** 28.00
Shrimp 28.00 • **Veggie** 20.00

PASTA & SEAFOOD

SERVED WITH CUP OF SOUP OR LOCAL GREENS

Shrimp Parmigiana 30.00
Jumbo Shrimp Breaded and Fried then
Baked with Mozzarella Cheese and
Marinara Sauce, served with Spaghetti

Eggplant Parmigiana 23.00
Sliced Eggplant Breaded and Fried then
Baked with Mozzarella Cheese and
Marinara Sauce, served with Spaghetti

Classic Chicken Parmigiana 26.00
Parmesan Crusted Cutlets, Mozzarella,
Marinara, Spaghetti

Chicken Marsala 25.00
Sautéed Chicken Breast
with Mushrooms and Marsala Wine,
served over Pasta

Pasta Bolognese 23.00
Linguini with Meat Sauce

Mac ‘n’ Cheese 20.00
The Ultimate Comfort Food! Made with
Our Four Cheese Sauce, Spiral Pasta
and topped with Seasoned Bread Crumbs

House Spinach Fettuccini 29.00
Jumbo Shrimp, Cherry Tomatoes,
Scallions, White Wine Butter Sauce

Roasted Salmon 31.00
with Lemon and Herbs, Sautéed Spinach,
Yukon Gold Mashed Potatoes

Fish ‘n’ Chips 25.00
Beer Battered Cod, French Fries,
Herb Tartar Sauce

Rigatoni Ala Vodka

20.00
Vodka Sauce, Spinach, Shaved Parmesan
add Char-Grilled Chicken 6.00 extra
add Jumbo Shrimp or Salmon 12.00 extra

Cacio e Pepe Roasted Mushroom Risotto 24.00
Creamy Pecorino Romano, Parmesan, Toasted Black Pepper Risotto,
Garlic-Thyme Roasted Mushrooms

Cajun Fettuccini Alfredo 26.00
Char-Grilled Chicken, Cajun Spiced Creamy Alfredo Sauce, Roasted Peppers
& Caramelized Broccoli Florets, Fresh Egg Fettuccini, Scallions

DESSERTS

Cheesecake 8.95
Light and Creamy French Style Cheesecake
with Fresh Strawberry Compote

Homemade Pies 5.95
Ala Mode 8.95

Triple Chocolate Mousse Cake 8.95
Chocolate Cake with Chocolate
Mousse Filling

Carrot Cake 8.95
Rich and Moist, Full of Grated Carrots
and Toasted Walnuts

Old Fashioned Rice Pudding 5.95
with a Hint of Citrus
and Cinnamon

Chocolate Fudge Cake 8.95
Rich Chocolate Fudge layered between
Three Layers of Fudge Cake

Cookies 4.00
Chocolate Chip, Oatmeal Raisin
or Macadamia White Chocolate

Apple Cinnamon Empanadas 11.00
Vanilla Ice Cream, Caramel,
Whipped Cream