

## Appetizers

July 29, 30 & 31

- Indian Spiced Tomato Soup with Crème Fraîche 6
- Wild Mushroom Pizzetta with Sweet Peppers and Crispy Pancetta 7
- Baby Spinach Salad with Stone Fruit, Slivered Almonds and Chèvre 6
- Caesar Salad with Romaine Lettuce, Sourdough Croutons, and Shaved Grana 6

## Entrée Salads

- Grilled Chicken Caesar Salad with Sourdough Croutons and Shaved Grana 11
- Chinese Chicken Salad with Toasted Almonds, Rice Noodles and a Sesame Dressing 11

## Entrées

- Grilled Hawaiian Swordfish with Sautéed Spinach, Basmati Rice Pilaf and Rose Lane Farms Tomato-Herb Salsa 17
- Seared Duck Breast with Black Rice, Sugar Snap Peas and a Bing Cherry Port Sauce 18
- Flat Iron Steak with Summer Squash, Red Wine and a Poblano Corn Pudding 19
- Rock Shrimp Risotto with Brentwood Corn, Braised Leeks and Grana 13
- Downtown Meatloaf, Garlic Mashed Potatoes and Seasonal Vegetables 12
- Meat Lasagna with Fresh Pasta, Ricotta, Mozzarella, and Parmesan with a Bolognese Sauce 11
- Vegetable Lasagna with Roasted Zucchini, Eggplant and Mushrooms with a Marinara Sauce 11
- Haute Stuff Cheese Burger with Freshly Ground Sirloin with Choice of Cheddar, Swiss or Provolone 9
- Soup and Salad 12

## Desserts

- Haute Mudd Pie 6
- Chocolate Mousse Cake with Fresh Berries 6
- Apple Blackberry Crisp with Vanilla Ice Cream 6
- Lemon Cornmeal Shortcakes with Fresh Strawberries and Whipped Cream 6

## Beverages

- Domestic and Imported Beers 3.50
- Sodas, Ice Tea, Juices, Bottled Waters 2
- Coffee / Teas 2.50

Produce is locally grown and organic where possible

Fish is subject to change based on availability