



Entrees

Soup 7

Honey Dew melon and Yogurt soup

Salad of Haven 12

Mesclun salad, tomato, cucumber, fresh mozzarella, haricot vert, shrimp, finished with lemon vinaigrette

Meat Balls 9

Served with pinot noir and cranberry sauce and side of Baguette

Hummus with Shrimp and Jalapeno 12

Served with pita bread

Mini Crab cake 12

Served with Amba and Corn salsa

Quesadilla of Chicken or Steak 12 or Shrimp and Avocado 14

Half moon flour Tortilla with cheeses served with pico de gallo and sour cream

Mediterranean Plate 15

Hummus, Feta cheese, Tzatziki, Roasted red pepper, Olives, Babaganoush, served with pita bread

Spinach & Artichoke fondue 10 Add Shrimp 12

A blend of Spinach and Artichoke with Parmesan and Gruyere served with pita bread

Chicken Francese 12

Boneless chicken breast sautéed in white wine and lemon sauce served with fried Gnocchi

Baby Lamb chops 15

Pan seared baby lamb chops served with Greek Couscous

Angus beef sliders 12

Mini Black Angus beef sliders served with lettuce, tomato, and bacon on French baguette

Prime Skirt steak Sandwich 12

Pan seared steak with caramelized onion served on a French baguette, side of horse radish sauce

Cheese Plate

Chef selection of cheeses (please ask your server)

Sides

Vegetables du jour 6

French fries 5

Sweet Potato fries 5

Edamame 5

Dessert

Chocolate mousse 6

White chocolate crème brûlée 6

Selection of ice cream and sorbet 6

Chef de cuisine: Denis Kuc