

APPETIZERS

- OUR FABULOUS HOMEMADE SOUPS OF THE DAY CUP \$2.95 BOWL \$3.95 -

~ SPINACH ARTICHOKE DIP ~
a creamy artichoke **GF**
spinach dip, served
warm w/tortilla chips \$6.95

~ BANGKOK SHRIMP ~
tempura battered skewered
shrimp, w/a sweet & spicy
dipping sauce \$6.95

~ CHICKEN LEMONGRASS ~
~ FRIED DUMPLINGS ~
w/a honey-hoisin
dipping sauce \$5.95

~ CRISPY CALAMARI ~
w/a spicy lemon
cream dip \$6.95

~ CERVANTES' PLATTER ~
Manchego, San Simon &
Campo de Montalban cheese
w/raspberry jam, toasted almonds
& toasted ciabatta \$6.95

~ ASPARAGUS CAKES ~
roasted red pepper **V**
coulis & a creamy vegan
garlic & herb sauce \$5.95

~ SPICY HUMMUS NOSH ~ **GFO**
hummus topped w/ pepper
infused olive oil, cucumbers,
grape tomatoes, Kalamata
olives & toasted pita \$5.95

~ COMBO PLATTER ~
spinach artichoke dip,
bruschetta & hummus \$12.95

~ BRUSCHETTA ~ **GFO/VO**
glazed garlic toast, roasted
red peppers portobellos,
olives, tomatoes, garlic,
onions & fresh basil \$5.95

GF = Gluten free GFO = Gluten Free Option V = Vegan VO = Vegan Option

SALADS

(fresh & house-made dressings: Italian, honey mustard, herb garlic ranch, creamy orange coconut, balsamic vinaigrette, mango-ginger vinaigrette, chili-lime vinaigrette).

*crumbly bleu cheese + 75¢

~ DOG'S HOUSE SALAD ~ **GF/V**
mixed greens w/tomatoes,
cucumbers, red onion
& garbanzo beans \$7.95
add grilled chicken \$2, shrimp or salmon \$3

~ AYE CHIHUAHUA **V**
mixed greens w/blackened
chicken, black beans, tomatoes,
red onion, cheddar cheese,
fried tortilla strips \$10.95

~ MEDITERRANEAN SHRIMP ~ **GF**
salad greens, baby spinach,
feta, olives, cucumbers,
tomatoes, artichokes, red
onion & grilled shrimp \$11.95

~ ORANGE SAKE ORGANIC GREENS ~ **GF**
w/orange sake soy marinated
chicken, Mandarin oranges,
toasted almonds, red cabbage
& toasted coconut \$10.95

~ CHICKEN CAESAR ~ **GFO**
romaine lettuce tossed in our
delicious Caesar dressing, finished
w/grated cheese, croutons
& grilled chicken \$10.95

~ COUS COUS & GRILLED VEGGIE ~ **V**
toasted Israeli cous cous w/grilled
zucchini, eggplant, roasted
red peppers & scallions \$8.95
add grilled chicken + \$2,
shrimp or salmon + \$3

SANDWICHES

(all sandwiches come with choice of cafe fries, mac & cheese, or mixed green salad)
(substitute sweet potato fries for 75¢, a cup of soup for \$1, whole wheat wrap 50¢)

~ PORT O SHROOM ~VO

balsamic marinated Portobello
w/mozzarella, olive relish, roasted red
pepper & garlic mayo on ciabatta \$9.95

~VOODOO AHI TUNA, CHICKEN OR TOFU ~

blackened tuna steak, chicken or tofu
on a roll w/lettuce, tomato, onion,
garlic mayo & honey hot sauce \$9.95

~ GRASS FED BURGER OR VEGGIE BURGER ~

a grilled burger w/tomato, red onion, lettuce,
pickles, garlic mayo & mustard, on a roll \$9.95

~ CHAR CHICKEN SANDWICH ~

topped w/melted Swiss, on French bread
w/tomato, leaf lettuce & garlic mayo \$8.95

~ PARMESAN SAGE CRUSTED CHICKEN ~

w/balsamic grilled asparagus,
sun-dried tomatoes & mozzarella
cheese w/mayo on French bread \$9.95

~ CRAB TOSTADA ~

Crabmeat w/red onion, tomato,
jalapenos, cilantro & lemon
over a corn tortilla \$9.95

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SIDES

Cafe Fries \$2.95 GF Sweet Potato Fries \$3.95 Mac n Cheese \$3.95

Mashed Potatoes \$2.95 GF Sauteed Mixed Vegetables \$3.95 GF

BEVERAGES

IBC Rootbeer (reg or diet)
\$1.75 Float \$3

French Cream Soda
(Italian soda w/cream)
Sm. \$1.75 Lg. \$2.50

Pepsi/Diet Pepsi/Sierra Mist*
Ginger ale/Mountain Dew
Sm. \$1.25 Lg. \$2

Fresh Brewed Iced Tea*
Sm. \$1.25 Lg. \$2

Herbal Iced Tea*
Sm. \$1.25 Lg. \$2

Raspberry Lemonade
\$2.95

Saratoga Water
(1/2 liter) \$1.75

Italian Soda
(club soda w/torani syrup) \$2

San Pellegrino
(32oz) \$3.50

*1 free refill

ENTREES

~ RIGATONI ALA VODKA ~GFO

our signature dish, garlic & tomatoes flamed in vodka w/cream, fresh basil & grated cheese Sm \$12.95 Lg \$14.95
Try it Old School w/Cayenne Pepper (add shrimp \$3, chicken or tofu \$2)

~ TOKYO BEEF TENDERLOIN ~ ~ W/SHIITAKE RAVIOLI ~

grilled tataki style marinated tenderloin, shiitake mushroom ravioli, w/bell peppers, asparagus, scallions & a Wasabi cream sauce \$19.95

~ SEAFOOD PAELLA ~ GF/VO

shrimp, scallops, & mussels stewed w/rice, garlic, saffron, veggies & Latin spices \$17.95
(w/chicken \$15.95)
(vegetarian/vegan option \$14.95)

~ GREEK CHICKEN ~ GFO

pan-seared boneless chicken w/garlic, spinach, lemon, white wine & oregano, topped w/feta cheese, over Basmati rice
Sm \$12.95 Lg \$14.95
(sub shrimp \$3, sub tofu)

~ EDAMAME DUMPLINGS ~V

spiced tofu dumplings, seasonal vegetables, tossed in an orange sake soy sauce \$14.95
(add shrimp \$3, chicken \$2)

~ CAJUN BEANS & GREENS ~GF/V

black beans, broccoli, spinach & brown rice tossed w/olive oil, garlic & a pinch of Cajun spice \$13.95
(add shrimp \$3, chicken or tofu \$2)

~ AMORE ~ GFO

roasted red peppers, spinach, artichoke hearts & penne in an asiago cream sauce \$14.95
(add shrimp \$3, chicken or tofu \$2)

~ THAI PEANUT CHICKEN ~GFO

grilled coconut curry chicken, fresh baby spinach, rice & Thai peanut sauce \$14.95

~ GRASS FED NY STRIP ~GF

chargrilled, over garlic mashed potatoes w/garlic butter & grilled asparagus \$18.95

~ MANDARIN SALMON ~GF

grilled salmon over rice, finished w/a Mandarin orange buerre blanc sauce, toasted almonds & grilled asparagus \$16.95

~ SAG PANEER ~ GF

Indian spiced (ginger, garlic, garam masala, chili powder, & tumeric) spinach & paneer cheese over Brown rice
Chicken or Tofu \$14.95
Shrimp or Scallops \$16.95

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***A SIDE SALAD may be added to your meal for \$1.50
Or an Organic Spring Mix for \$2.50***

We aren't much for "tooting" our own horn – we prefer to let the food do the talking *but* there are a few things you should know about the LDC...Our new menu has been created with your health in mind. Our menu items contain no trans fat. We use fresh & natural ingredients as well as sustainable locally grown products whenever possible.

18% gratuity added to parties of 6 or more