

# SOFT OPENING LIMITED MENU

# DINNER



## APPETIZERS

<u>DAILY SOUP</u>	7
PREPARED FRESH DAILY, INQUIRE WITH SERVER	
<u>BAKED BRIE</u>	12
WALNUT-CRUSTED BAKED BRIE, STRAWBERRY, APPLE & MANGO CHUTNEY, MIXED GREENS ✓	
<u>GAMBERI AL LIMONE</u>	13
SEARED BLACK TIGER SHRIMP, FRESH TOMATOES, LEEKS, LEMON WHITE WINE REDUCTION	
<u>CAPESANTE AL BALSAMICO</u>	18
JUMBO SEARED SEA SCALLOPS, CAPERS, ONIONS, SPINACH, APPLE CIDER BALSAMIC VINAIGRETTE	
<u>CRAB CAKES</u>	15
HOUSE MADE CRAB CAKES, TARTAR SAUCE, MIXED GREENS, ROASTED BELL PEPPERS, OLIVES, GRAPE TOMATOES, FETA CHEESE, HERBED VINAIGRETTE	
<u>CALAMARI (GRIGLIA O FRITTI)</u>	13
CHOICE OF GRILLED OR DEEP FRIED CALIMARI, MIXED GREENS, ROASTED BELL PEPPERS, OLIVES, GRAPE TOMATOES, FETA CHEESE, HERBED VINAIGRETTE	
<u>MUSSELS</u>	13
STEAMED MUSSELS, BACON, LEEKS, SWEET PEPPERS, CHOICE OF: CHARDONNAY OR GORGONZOLA CREAM, SPICY TOMATO BASIL, GARLIC LEMON OR COCONUT CURRY CREAM	
<u>ESCARGOT</u>	12
SAUTEED ESCARGOT, PORTOBELLO MUSHROOMS, COGNAC BASIL CREAM	

## SALADS

<u>CAESAR</u>	11
HEARTS OF ROMAINE, GARLIC CROUTONS, BACON BITS, PARMESAN, HOUSE MADE CAESAR DRESSING	
<u>HOUSE</u>	10
SPRING MIX, HEARTS OF ROMAINE, CHERRY TOMATOES, CUCUMBER, CHOICE OF HOUSE MADE DRESSING ✓	
<u>KALE CAESAR</u>	14
BABY KALE, AVOCADO, CRISPY BACON BITS, CHICKPEAS, SHAVED PARMESAN, HOUSE MADE CAESAR DRESSING	
<u>WILD AUTUMN MUSHROOM</u>	14
MIXED GREENS, SAUTEED WILD MIXED MUSHROOMS, SHAVED ASIAGO, BALSAMIC DRIZZLE ✓	
ADD ROASTED GARLIC SPICED BLACK TIGER SHRIMP.....4	
<u>CHICKEN &amp; ARUGULA</u>	15
BABY ARUGULA, GRILLED CHICKEN BREAST, AVOCADO, MIXED SEASONAL BERRIES, CANDIED PECANS, GOAT CHEESE, ORANGE HONEY DRESSING	
<u>SMOKED SALMON</u>	12
BABY SPINACH, NORWEGIAN SMOKED SALMON, CUCUMBER, RADISH, SWEET RED ONIONS, HOUSE MADE LEMON DILL DRESSING	
ADD POACHED TIGER SHRIMP.....4	

## PASTA

SERVED WITH GARLIC BREAD

<u>MEDITERRANEA</u>	15
PENNE, MIXED WILD MUSHROOMS, ONIONS, SUNDRIED TOMATOES, ROASTED RED PEPPERS, SPINACH, ZUCCHINI, OLIVES, FETA CHEESE, ROASTED GARLIC, FRESH HERBS, SPICY TOMATO SAUCE ✓	
<u>PENNE ALLA RAPINI</u>	16
PENNE, SAUTEED BROCCOLI RABE, ITALIAN SAUSAGE, TOMATO SAUCE	
<u>LASAGNA VEGETARIANA</u>	16
FRESH PASTA, MEATLESS 'GROUND BEEF', RICOTTA, MOZZERELLA, TOMATO SAUCE ✓	
<u>GNOCCHI ALLA RICOTTA</u>	15
FRESH POTATO GNOCCHI, RICOTTA, TOMATO SAUCE ✓	

<u>TORTELLINI SETTE FORMAGGI</u>	16
FRESH PASTA FILLED WITH SEVEN CHEESE BLEND, SUNDRIED TOMATOES, SPINACH, CHARDONNAY CREAM SAUCE ✓	
<u>FETTUCINI POLLO</u>	17
FETTUCINI, GRILLED CHICKEN, LEEKS, PINE NUTS, GOAT CHEESE, PESTO CREAM SAUCE	
<u>MILANO</u>	17
PENNE, GRILLED CHICKEN, WILD MUSHROOMS, SUNDRIED TOMATOES, PINE NUTS, GORGONZOLA CREAM SAUCE	
<u>WILD MUSHROOM FUSILLI</u>	17
FUSILLI, GRILLED CHICKEN, WILD MUSHROOMS, SUNDRIED TOMATOES, BROCCOLINI, LEMON, GARLIC & OLIVE OIL	
<u>FETTUCINI ALLA VODKA</u>	20
FETTUCINI, SAUTEED SALMON, SMOKED SALMON, BLACK TIGER SHRIMP, ROASTED PEPPERS, LEEKS, FRESH TOMATOES, VODKA ROSE SAUCE	
<u>BLUSHING LOBSTER</u>	25
FETTUCINI, 4OZ LOBSTER TAIL, BLACK TIGER SHRIMP, LEEKS, ROASTED PEPPERS CHOICE OF: CREAM, ROSE OR TOMATO SAUCE _	
<u>SPAGHETTI CON VONGOLE</u>	18
SPAGHETTI, BABY CLAMS, ONIONS, BANANA PEPPERS, LEMON, WHITE WINE, GARLIC & OLIVE OIL	
<u>PUNTA DI MANZO</u>	18
WHOLE WHEAT PENNE, BEEF SIRLOIN TIPS, WILD MUSHROOMS, RED ONIONS, BABY SPINACH, BRANDY ASIAGO CREAM SAUCE	
<u>VEAL AGLIO E OLIO</u>	18
LINGUINE, CHOPPED VEAL TENDERLOIN, BROCCOLINI, ROASTED RED PEPPERS, PINE NUTS, ARUGULA, GARLIC & OLIVE OIL	
<u>QUATTRO STAGIONI</u>	18
PENNE, SPICY ITALIAN SAUSAGE, WILD MUSHROOMS, LEEKS, ROASTED RED PEPPERS, TOMATO SAUCE	

## ENTREES

SERVED WITH MARKET VEGETABLES & CHOICE OF: BASMATI SAFFRON RICE/MASHED GARLIC POTATOES/ROASTED POTATOES/ RAINBOW OR TRADITIONAL FRENCH FRIES/QUINOA	
<u>GARLIC PEPPER SALMON</u>	22
ROASTED GARLIC & PEPPER CRUSTED SALMON FILLET, COCONUT RUM INFUSED APPLE, MANGO & STRAWBERRY CHUTNEY	
<u>GRILLED SALMON</u>	22
GRILLED SALMON FILLET, BASIL, OLIVE OIL	
<u>BLACKENED SALMON</u>	24
CAJUN CRUSTED GRILLED SALMON, SCALLIONS, GRILLED LEMON	
<u>LEMON CHICKEN</u>	21
BAKED CHICKEN BREAST, WHITE WINE, LEMON BUTTER SAUCE	
<u>FILET MINON</u>	34
6OZ TENDER STEAK CUT OF BEEF, WILD MUSHROOMS, BLUE CHEESE, BALSAMIC REDUCTION, FINISHED WITH LOBSTER TAIL	
<u>PANEER PARMIGIANA</u>	18
BREADED PANEER CUTLET, MOZZARELLA, PARMESAN, TOMATO SAUCE (SERVED WITH LINGUINE PASTA) ✓	

## RISOTTO & RICE

<u>WILD MUSHROOM</u>	19
WILD MUSHROOMS, FRESH HERBS, FRESHLY SHAVED PARMESAN, WHITE TRUFFLE OIL ✓	
<u>PROSCIUTTO &amp; BUTTERNUT SQUASH</u>	19
PROSCIUTTO, BUTTERNUT SQUASH, SPINACH, TOASTED ALMONDS	
<u>JAMBALAYA</u>	24
GRILLED CHICKEN, BLACK TIGER SHRIMP, SPICY ITALIAN SAUSAGE, BELL PEPPERS, ONIONS, CAJUN SPICED TOMATO SAUCE	
<u>PAELLA</u>	25
SAFFRON RICE, SHRIMPS, SCALLOPS, SALMON, CLAMS, MUSSELS, CALIMARI,	

# SOFT OPENING LIMITED MENU

# LUNCH



## BREAKFAST

THE CHERIE BREAKFAST ~~12~~ 10  
THREE EGGS ANY STYLE, MAPLE SMOKED OR TURKEY BACON, SAUSAGE, BAKED BEANS, HOME FRIES, GRILLED TOMATO, CHOICE OF TOAST  
SUBSTITUTE AVOCADO SLICES.....2 ✓

BRUNCH COMBO PLATTER ~~16~~ 14  
TWO EGGS ANY STYLE, BACON, SAUSAGE, BUTTERMILK PANCAKE, FRENCH TOAST WITH CARAMELIZED PEACHES & ROASTED PECANS, HOME FRIES  
SUBSTITUTE SIDE AVOCADO SLICES.....2 ✓

## OMELETTES

SERVED WITH HOMEFRIES, MIXED GREENS & FRESH FRUIT

THE CANADIAN ~~13~~ 11  
SMOKED HAM, MIXED MUSHROOMS, SPINACH, MOZZARELLA

THE VEGETARIAN ~~13~~ 10  
TOMATOES, MUSHROOMS, MIXED PEPPERS, ASPARAGUS, ONIONS, ASIAGO ✓

THE MAINE ~~14~~ 12  
MAINE LOBSTER, GREEN ONIONS, SPINACH, PROVOLONE

## BENEDICTS

SERVED WITH HOUSE MADE HOLLANDAISE SAUCE, HOMEFRIES, MIXED GREENS & FRESH FRUIT

THE CLASSIC ~~14~~ 12  
TWO POACHED EGGS ON ENGLISH MUFFINS, CHOICE OF PEAMEAL BACON OR HAM

THE FLORENTINE ~~14~~ 12  
TWO POACHED EGGS ON ENGLISH MUFFINS, BABY SPINACH, GRILLED TOMATOES, PROVOLONE ✓

THE ROYALE ~~14~~ 12  
TWO POACHED EGGS, ENGLISH MUFFINS, NORWEGIAN SMOKED SALMON, DILL

## FROM THE GRILL

BUTTERMILK PANCAKES ~~12~~ 10  
THREE BUTTERMILK PANCAKES, FRESH CARAMELIZED APPLES, SIDE BACON & SAUSAGE  
ADD BLUEBERRIES OR CHOCOLATE CHIPS...I.50  
SUBSTITUTE SIDE AVOCADO SLICES.....2

GRAND MARNIER FRENCH TOAST ~~12~~ 10  
THICK CHALLAH BREAD, GRAND MARNIER INFUSED EGG BATTER, CARAMELIZED PEACHES, ROASTED PECANS, SIDE BACON & SAUSAGE  
SUBSTITUTE SIDE AVOCADO SLICES.....2 ✓

## SALADS

CAESAR ~~11~~ 8  
HEARTS OF ROMAINE, GARLIC CROUTONS, BACON BITS, PARMESAN, HOUSE MADE CAESAR DRESSING. ADD BACON BITS..2

HOUSE ~~10~~ 7  
SPRING MIX, HEARTS OF ROMAINE, CHERRY TOMATOES, CUCUMBER, CHOICE OF HOUSE MADE DRESSING ✓

KALE CAESAR ~~14~~ 11  
BABY KALE, AVOCADO, GARLIC CROUTONS, CHICKPEAS, SHAVED PARMESAN, HOUSE MADE CAESAR DRESSING. ✓ ADD BACON BITS..2

WILD AUTUMN MUSHROOM ~~14~~ 13  
MIXED GREENS, SAUTEED WILD MIXED MUSHROOMS (SHITAKE, PORTOBELLO, ENOKI, OYSTER), SHAVED ASIAGO, BALSAMIC DRIZZLE ✓  
ADD ROASTED GARLIC SPICED BLACK TIGER SHRIMP.....4

SMOKED SALMON ~~12~~ 10  
BABY SPINACH, NORWEGIAN SMOKED SALMON, CUCUMBER, RADISH, SWEET RED ONIONS, LEMON DILL DRESSING  
ADD PRAWNS.....4

## DAILY SOUP ~~7~~ 6

PREPARED FRESH DAILY, INQUIRE WITH SERVER

## SANDWICHES & WRAPS

SERVED WITH FRENCH FRIES, HOUSE SALAD OR DAILY SOUP

HUEVOS RANCHEROS BURRITO ~~13~~ 11  
SOFT FLOUR TORTILLAS, SCRAMBLED EGGS, BLACK BEANS, TOMATOES, RED PEPPERS, CHORIZO SAUSAGE, AVOCADO, SIDE MIXED GREENS

THE CHERIE GRILLED CHEESE ~~14~~ 12  
CHOICE OF TOAST, ACED SHARP CHEDDAR, BACON, TOMATOES, ARUGULA, CHILI JAM  
SUBSTITUTE AVOCADO SLICES.....2 ✓

AVACADO & CHICKEN BLT ~~15~~ 13  
CIABATTA BREAD, GRILLED CHICKEN, SMOKED BACON, AVOCADO, PROVOLONE, ROMAINE LETTUCE, CHIPOTLE AIOLI

GOING GREEN WRAP ~~14~~ 12  
WHOLE WHEAT TORTILLA, SEASONAL GRILLED VEGETABLES, PORTOBELLO MUSHROOMS, ASPARAGUS, SPINACH, ARTICHOKE HEARTS, GOAT CHEESE, BALSAMIC DRIZZLE ✓

CHICKEN & WAFFLES ~~13~~ 13  
BELGIAN WAFFLES, FRIED BUTTERMILK CHICKEN BREAST, BACON, BRIE, ARUGULA, MAPLE CHILI JAM DRIZZLE

## ENTREES

THE CHERIE BURGER ~~13~~ 12  
BRIOCHE BUN, 7OZ ANGUS BURGER, TOMATO, LETTUCE, ONIONS, HOUSE MADE BOURBON BARBECUE SAUCE, SIDE FRENCH FRIES & MIXED GREENS

EXTRAS: SMOKED BACON, SAUTEED MUSHROOMS, SAUTEED ONIONS, HOT PEPPERS, PROVOLONE, CHEDDAR, JALEPENO MONTEREY, BLUE CHEESE, MIXED CHEESE BLEND, GORGONZOLA, BRIE.....I.5  
ADD POUTINE.....5

THE HERBIVORE BURGER ~~13~~ 13  
BRIOCHE BUN, PORTOBELLO MUSHROOM & BROWN RICE PATTY, CARAMELIZED RED ONIONS, MANGO CHUTNEY, FRESH ARUGULA, SIDE FRENCH FRIES & MIXED GREENS ✓

STEAK & FRITES ~~20~~ 18  
8OZ STRIPLOIN STEAK, HOUSE MADE BÉARNAISE, SIDE FRENCH FRIES & MIXED GREENS  
ADD TWO EGGS ANY STYLE.....3

PULLED PORK POUTINE ~~13~~ 13  
SLOW BRAISED PULLED PORK, THREE EGGS ANY STYLE, FRENCH FRIES, CHEESE CURDS, GRAVY

PANEER PARMIGIANA ~~16~~ 14  
BREADED PANEER CUTLET, TOMATO SAUCE, MOZZARELLA, PARMESAN, SIDE LINGUINE PASTA

## PASTA

SERVED WITH MIXED GREENS & GARLIC BREAD

LASAGNA VEGETARIANA ~~16~~ 14  
LAYERS OF FRESH PASTA, MEATLESS 'GROUND BEEF', RICOTTA, MOZZARELLA, TOMATO SAUCE ✓

GNOCCCHI ALLA RICOTTA ~~15~~ 13  
FRESH POTATO GNOCCCHI, RICOTTA, TOMATO SAUCE ✓

PENNE ALLA RAPINI ~~15~~ 13  
PENNE, ITALIAN SAUSAGE, SAUTEED BROCCOLI RABE, BASIL, TOMATO SAUCE

WILD MUSHROOM FUSILLI ~~16~~ 14  
FUSILLI, CHICKEN, WILD MUSHROOMS, SUNDRIED TOMATOES, BROCCOLI, LEMON, GARLIC & OLIVE OIL

GAMBERETTO LAZIO ~~13~~ 13  
LINGUINE, BLACK TIGER SHRIMP, GARLIC, BASIL, ARRABBIATA SAUCE

TORTELLINI SETTE FORMAGGI ~~16~~ 14  
FRESH PASTA FILLED WITH SEVEN CHEESE BLEND, SUNDRIED TOMATOES, SPINACH, CHARDONNAY CREAM SAUCE ✓