

## For Starters...

<b>Duck Egg Rolls</b>	<b>\$12</b>
Slow Cooked Duck Rolled with Cabbage, Carrot, Ginger & Shiitake Mushrooms in a Crisp Wonton, Painted with Sweet Soy & Sriracha Aioli	
<b>Parmesan Fried Calamari</b>	<b>\$13</b>
Calamari Tossed in Seasoned Flour with Red Peppers, Fried Spinach & Creole Remoulade	
<b>Miso Shrimp</b>	<b>\$13</b>
Sautéed Shrimp in a Light Miso Sauce Served on a Bed of Cabbage Tossed with Radishes, Cilantro, Scallions, Carrots, Cucumber & Avocado in a Lime Chili Sauce, Painted with a Sriracha Crema & Sweet Soy	
<b>Seared Ahi Tuna Sashimi</b>	<b>\$13</b>
Ahi Tuna Seared to Your Liking with Wasabi, Pickled Ginger & Asian Dipping Sauce	
<b>Poutine Fries</b>	<b>\$7</b>
Hand Cut Seasoned Fries Ladled with a Rich Brandy Peppercorn Gravy & Topped with Mozzarella Cheese Curds	

## For the Soul...

<b>House Made Soup Du Jour</b>	<b>Cup \$3.50</b>	<b>Bowl \$4.50</b>
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## From the Garden...

(Add Grilled Chicken...\$4, Shrimp...\$9, Scallop...\$11, Strip...\$9, Salmon...\$10)

<b>House Salad</b>	<b>Small \$4</b>	<b>Large \$6</b>	
Mixed Greens, Asiago, Red Onions, Grape Tomatoes, Olives & Pepperoncinis with your Choice of Dressing			
<b>Traditional Caesar Salad</b>	<b>Small \$6</b>	<b>Large \$8</b>	
Romaine Lettuce Tossed in Our House Made Caesar Dressing with Shaved Parmesan & Seasoned Croutons			
<b>Bella's Grilled Chicken Salad</b>		<b>\$10</b>	
Tender Grilled Chicken Breast on a Bed of Mixed Greens with Candied Pecans, Dried Cranberries & Feta Cheese			
<b>Warm Roasted Eggplant Mushroom Salad</b>	<b>Strip Steak...\$15</b>	<b>Grilled Chicken...\$10</b>	<b>Salmon...\$16</b>
Roasted Eggplant Sautéed with Mushrooms, Red Onions, Swiss Chard, Goat Cheese & Walnuts in a Pesto Balsamic Vinaigrette			
<b>Fall Harvest Salad</b>	<b>Strip Steak...\$15</b>	<b>Grilled Chicken...\$10</b>	<b>Salmon...\$16</b>
Shaved Brussels Sprouts Tossed with Bacon, Spinach, Granny Smith Apples, Dried Cherries, Brie, Pepita & Red Onions, Tossed with a Maple Bourbon Apple Cider Vinaigrette			
<b>Smoked Salmon Salad</b>			<b>\$12</b>
Pecan Smoked Salmon Tossed with Grilled Asparagus, Tomatoes, Avocado, Radishes, Cucumber, Red Onions, Asiago & Field Greens in a Champagne Vinaigrette			
<b>Dressings: Balsamic Vinaigrette, Gorgonzola Vinaigrette, Sun Dried Tomato Vinaigrette, Creamy Blue Cheese, Green Goddess, Sweet Vidalia, Raspberry Vinaigrette &amp; Creamy Cucumber Feta</b>			

## The Grain...

(Add House Salad... \$3 or Caesar...\$4)

<b>Bella's Greek Chicken Pasta</b>	<b>\$11</b>	
With Lemon Parmesan Wine Sauce Topped with Feta & Asiago Cheese on a Bed of Angel Hair Pasta		
<b>Smoked Salmon Linguine</b>	<b>\$12</b>	
Pecan Smoked Salmon Tossed with Linguine in a Light Lemon Basil Cream with Asparagus, Tomatoes, Caramelized Onions & Brussel Sprouts		
<b>Penne Alle Melanzana</b>	<b>Chicken...\$11</b>	<b>Shrimp...\$15</b>
Roasted Eggplant, Asparagus, Tomatoes, Caramelized Onions, Swiss Chard, Ricotta, Mushrooms in a Light Aglio e Olio over Penne Pasta		
<b>Tortellini Genovese</b>	<b>Chicken...\$11</b>	<b>Shrimp...\$15</b>
Mushrooms, Red Peppers, Caramelized Onions, Mozzarella Curds & Spinach in a Pesto Tomato Sauce over Tri-Colored Tortellini		

## Sandwiches and Such...

All Sandwiches are Served with Kettle Chips

<b>Quiche Du Jour</b>	<b>\$9.50</b>
Fresh Quiche Baked Daily, Served with a Side of Fruit & Cup of Soup	

<b>Guinness Bacon Jam Meatloaf</b>	<b>\$10</b>
Sliced Hot Meatloaf Topped with Guinness Onion Bacon Jam & Frizzled Onions, Served Open Faced on a Buttery Brioche Roll	
<b>Smoked Salmon Pita</b>	<b>Half...\$6 Whole...\$10</b>
Pecan Smoked Salmon Tossed with Tomatoes, Red Peppers, Red Onions, Radishes, Spinach, Cucumber, Feta & Avocado in Champagne Vinaigrette, Stuffed into a Warm Pita	
<b>Chicken Bulgogi Tacos</b>	<b>\$9.50</b>
Korean Barbecued Chicken Breast Served in a Flour Tortilla with Lime Chili Cabbage, Scallions, Cilantro, Carrot, Cucumber & Radishes, Painted with a Sriracha Crema	
<b>Smoked Turkey Sandwich</b>	<b>Half...\$5.50 Whole...\$9.50</b>
Smoked Turkey Topped with Provolone, Red Onions, Spinach, Bacon, Avocado & Smoked Tomato Aioli on Multi Grain Bread	
<b>Turkey Porchetta Melt</b>	<b>\$9.50</b>
Smoked Turkey, Porchetta, Pickle, Caramelized Onions, Swiss, White Cheddar & Mayonnaise on Pressed Sour Dough	
<b>Porchetta Sandwich</b>	<b>Half...\$5.50 Whole...\$9.50</b>
Porchetta Topped with Pickled Cabbage, Roasted Apples, Red Onions & Bavarian Mustard on Toasted Ciabatta Bread	
<b>Korean Orange Chicken Sandwich</b>	<b>\$10</b>
Crispy Fried Chicken Breast Tossed in a Sweet & Tangy Orange Ginger Glaze, Topped with Cilantro, Carrots, Radishes, Scallions & Cucumber on Toasted Brioche Roll	
<b>Bacon Crab Cake Grilled Cheese</b>	<b>\$13</b>
Seared Lump Crab Cake Sandwiched between Buttery Sour Dough with Peppered Bacon, Tomato, White Cheddar, Mozzarella, Asiago & Creole Remoulade	
<b>Roasted Eggplant Chicken Panini</b>	<b>\$9.50</b>
Roasted Eggplant Tossed with Tomato Basil Sauce & Topped with Grilled Chicken, Provolone, Asiago, Pesto, Spinach & Red Onion on Pressed Ciabatta Bread	
<b>Raspberry Turkey Brie</b>	<b>Half...\$5 Whole...\$9</b>
Smoked Turkey Breast, Brie & Raspberry Aioli on Crispy Ciabatta Bread	
<b>Chicken Salad Sandwich</b>	<b>Half...\$5 Whole...\$9</b>
Creamy House Made Chicken Salad Tossed with Grapes, Celery & Onions on a Toasted Croissant or Multi-Grain Bread	
<b>Bourbon Glazed Shrimp Wrap</b>	<b>Half...\$8 Whole...\$12</b>
Fried Shrimp Tossed in a Sweet & Tangy Bourbon Glaze, Rolled with Avocado, Tomatoes, Leaf Lettuce, Red Peppers, Bacon & Creole Remoulade	
<b>Poutine Burger</b>	<b>\$12.50</b>
8oz Grilled Prime Burger Topped with Cheese Curds, Caramelized Onions, Bacon, Seasoned Fries, Peppered Gravy & Garlic Mayo on Toasted Brioche	
<b>Porchetta Burger</b>	<b>\$12.50</b>
8oz Grilled Prime Burger Topped with Porchetta, Swiss, Red Onion, House Made Sauerkraut & Bavarian Mustard on Warm Brioche Roll	
<b>Pub House Burger</b>	<b>\$12.50</b>
8oz Grilled Prime Burger Topped with Guinness Bacon Onion Jam, White Cheddar, Mushrooms, Pickles, Lettuce & Tomatoes on Toasted Brioche Roll, Painted with Smoked Tomato Aioli	

**Add Fresh Cut Fries, Fresh Fruit, Honey Cajun Sweet Potato Fries or Pasta Salad...\$2.50**

(Consuming Raw or Undercooked Meats, Poultry, Seafood or Eggs May Increase Your Risk of Food Bourne Illness)