



All Day ~ 11:00am-10:00pm

Mauí Onion Soup	8
Light and flavorful onion soup with a Fontina cheese baguette	
Soup of the Day	7
House Spring Salad	6.5
Fried Calamari	9.5
Fried golden and served with a spicy remoulade and tartar sauce	
Chicken Wings	9
Juicy chicken wings tossed in buffalo hot sauce	
Chicken Quesadilla	10
Grilled chicken breast with red and green bell peppers, onions and shredded cheese in a spinach flour tortilla, side of sour cream, salsa and guacamole	

(Sandwiches includes choice of: French fries or Fresh Fruit)

Greek Salad	11		
Hearts of romaine, kalamata olives, pepperoncini peppers, Bermuda onions, cherry tomatoes, feta cheese and Greek dressing			
Classic Caesar Salad	10.5		
Homemade croutons and Caesar dressing, fresh parmesan cheese			
Spinach salad	11.5		
Baby spinach, poached pear, candied walnuts, crumbled blue cheese tossed in Raspberry vinaigrette and crumbled bacon			
Add your choice of grilled additional toppings to these salads for			
Grilled chicken	5	blackened salmon	7
Gyro meat	6	grilled shrimp each	2

California Cobb Salad	15
Mixed greens tossed with diced chicken, bacon, hard boiled eggs, avocado, tomatoes, and blue cheese with choice of dressing	
Oriental Chicken Salad	13.5
Mixed greens with shredded carrots, Napa cabbage, green onions, cilantro, roasted peanuts, mandarin sections and diced chicken breast tossed with a sesame dressing	
California Chicken sandwich	12.5
Grilled chicken breast, lettuce, tomato, bacon, Jack cheese, avocado and spicy remoulade on a sourdough Kaiser Roll	

ROOM SERVICE

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There is a minimum order of \$5.00 required and a \$3.00 Delivery Charge.
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<i>Chicken Caribbean Wrap</i>	12.5
Grilled spicy chicken breast, smoked gouda cheese, tomato, micro greens and mango vinaigrette in a spinach tortilla	
<i>Gyro Sandwich</i>	12.5
Slices of beef and lamb with tomatoes, parsley onions and tzatziki sauce on a lightly grilled pita bread	
<i>Charbroiled Beef Burger</i>	13.5
Freshly ground Angus beef, lettuce, tomato, red onion and pickle on a sourdough or whole wheat toasted Kaiser roll with choice of two toppings	
<i>Choice of toppings:</i>	1.50
American ~ cheddar ~ jack ~ pepperjack ~ blue cheese ~ bacon ~ sautéed onions ~ sautéed mushrooms ~ avocado	
<i>Pan roasted Pacific Salmon</i>	19.5
Pacific salmon filet served over risotto, wilted spinach in a sun dried tomato and basil pesto broth	
<i>Penne con Pollo</i>	17.5
Marinated grilled chicken with fresh spinach, sun dried tomatoes, and artichoke hearts Tossed in a roasted garlic cream sauce	
<i>Capellini a la Traditional</i>	15.5
Angel hair tossed with fresh spinach, tomatoes, basil, capers, garlic and shallots in a white wine butter sauce	
<i>Pasta di Mare Pomodoro</i>	19.5
Salmon, shrimp, clams and a sprinkling of parmesan cheese in a pomodoro sauce	

HEART HEALTHY	
<i>Grilled Swordfish Muffuletta</i>	14.5
Grilled spicy swordfish layered with tomato relish, olive tapanade on a whole wheat kaiser roll	
<i>Blackened Tropical Salmon Salad</i>	19
Romaine lettuce with mango vinaigrette topped with fresh blackened Salmon and mango and black bean salsa	
<i>Wild Mushroom Ravioli Pomodoro</i>	16
Large Ravioli Stuffed with Wild Mushrooms on Julienne Vegetables	
<i>Pan Seared Ahi</i>	18.5
Soy and ginger pan seared Ahi tuna on a spinach and edamame stew with steamed baby bok choy.	
<i>Steamed Chicken and Shrimp</i>	16.5
Steamed chicken breast, shrimp and julienne vegetables served over steamed white rice and a light Teriyaki sauce	

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Lunch ~ 11:00am-3:00pm

<i>Seared Mahi Mahi Provençal</i>	19
Garlic mashed potatoes, broccolini and a provençal roasted tomato relish	
<i>La Fontana Steak Sandwich</i>	22.5
Grilled to perfection 8oz N.Y. strip Steak, covered with grilled onions, mushrooms, peppers and smoked Gouda served with Bistro fries.	
<i>Roquefort Filet</i>	25
Two petite 4oz center cut tenderloin of beef, with burgundy sauce, garlic mashed potatoes, seasonal vegetables topped with Roquefort.	
<i>Spicy Swordfish Balsamic Salad</i>	18
Grilled spicy swordfish atop of Micro greens julienne vegetables and a balsamic vinaigrette	

Dinner ~ 5:00pm-10:00pm

<i>Filet Mignon</i>	28
Tenderloin of Angus beef filet, garlic mashed potatoes, seasonal vegetables with a béarnaise sauce	
<i>Angus 12 oz New York Strip</i>	29
Roasted fingerling potatoes, asparagus, onion strings in a roasted shallot demi-glaze	
<i>Seafood Tortellini</i>	21
Cheese Tortellini with salmon, shrimp and a sprinkling of parmesan cheese in a pesto cream sauce.	
<i>Ahi-Tuna Niçoise</i>	19.5
Seared pepper crusted tuna, haricot vert, cherry tomato, kalamata olives, Bermuda onions, fingerling potatoes in a Raspberry Vinaigrette	
<i>Steak au-Pointe</i>	29
Pan fried peppered crusted N.Y. Steak, roasted fingerling potatoes, asparagus in a roasted shallot and trio peppercorn sauce.	
<i>Herb Dijon mustard Crusted Lamb Chop</i>	28
Mashed potato, asparagus and poached pear with mint jelly and Tawny Port reduction	
<i>Mixed Grill</i>	29
Grilled lamb chops, chicken breast and shrimp, sour cream mashed potatoes grilled asparagus in a roasted shallot demi-glaze	

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