



La Fontana

DINNER STARTERS

Mauí Onion Soup	8	Spicy Chicken Wings	10.5
Soup of the Day	7	Chicken Quesadilla	14
House Spring Salad	7	Cheese Jalapeño Poppers	12.5
Fried Calamari	12.5	Pot Stickers	12.5

SALADS AND HAND-CRAFTED SANDWICHES

(Sandwiches include choice of French fries or Fresh Fruit)

Classic Caesar Salad			13
Homemade croutons and Caesar dressing, fresh parmesan cheese			
Greek Salad			13.5
Hearts of romaine, Kalamata olives, pepperoncini peppers, Bermuda onions, cherry tomatoes, feta cheese and Greek dressing.			
Add your choice of grilled additional toppings to these salads			
Grilled chicken	5	Blackened salmon	7
Gyro meat	6	Grilled shrimp each	2.5
Spicy Mahi-Mahi Balsamic Salad			19
Grilled spicy Mahi-Mahi atop micro greens, julienne vegetables and balsamic vinaigrette.			
Oriental Chicken Salad			18
Napa cabbage mixed greens with shredded carrots, green onions, cilantro, roasted peanuts, mandarin sections and chicken strips tossed with a sesame dressing.			

Charbroiled Angus Beef 14.5

Freshly ground angus beef, lettuce, tomato, red onion and pickle on a sour dough or whole wheat toasted kaiser roll.

Choice of Additional toppings: 1.50

Swiss ~ Cheddar ~ Blue Cheese ~ American ~ Jack ~ Pepperjack ~ Bacon ~ Sautéed Onions ~ Sautéed Mushrooms ~ Avocado ~

California Chicken sandwich 14.5

Grilled chicken breast topped with artichoke and spinach mousse covered with Monterey jack cheese served on a sourdough kaiser roll.

Caribbean Chicken Wrap 14

Grilled spicy chicken breast, smoked gouda cheese, diced tomato, micro greens and mango vinaigrette in a spinach tortilla

Traditional Muffuletta 15.5

Sliced Mozzarella, Provolone, Mortadella, Salami & Ham on Italian bread with olive basil tapanade.



HEART HEALTHY

Blackened Tropical Salmon Salad	21
Romaine lettuce with mango vinaigrette with fresh blackened Salmon and mango vinaigrette, topped with mango and black bean salsa.	
Pan Seared Ahi	21
Soy and ginger pan seared Ahi tuna on a spinach and edamame stew with steamed baby bok choy.	
Risotto Vegetarian Paella	17.5
Saffron risotto with artichoke hearts, squash, carrots, green peas, soy bean and tofu.	
Eggplant Parmigiana	16.5
Lightly breaded egg plant with marinara sauce, parmesan, mozzarella cheese Served with linguini.	

STEAKS

Filet Mignon	29.5
Tenderloin of Angus beef filet, béarnaise sauce, garlic mashed potatoes, seasonal vegetables.	
Angus 12oz New York Strip	29.5
Roasted fingerling potatoes, asparagus, onion strings in a roasted shallot demi-glaze.	
Petite Filet & Garlic Shrimp	28.5
Angus tenderloin of beef, shallot wine reduction, shrimp scampi, garlic mashed potatoes and seasonal vegetables.	
Roasted Prime Rib of Beef (available after 5:30PM)	28
Roasted to perfection Angus prime rib of beef au jus.	

Fontana's Favorites

Pan roasted Pacific Salmon	23
Pacific salmon filet served with sautéed shrimp, over saffron risotto, wilted spinach in a sun dried tomato and basil pesto broth.	
Seafood St. Jacques	26.5
Scallops, salmon, shrimp in a cream wine sauce with mushrooms Covered with bread crumbs and served with mashed potatoes.	

PASTAS

Capellini a la Traditional	16.5
With Shrimp	25
Angel hair tossed with fresh spinach, tomato, basil, capers, garlic and shallots in a white wine butter sauce.	
Penne con Pollo	20.5
Marinated grilled chicken with fresh spinach, sun dried tomatoes, and artichoke hearts Tossed in a roasted garlic cream sauce.	
Cheese Sacchetti with Italian Sausages	23.5
Four Cheese Sacchetti purses with Italian sausages and a sprinkling of parmesan cheese in a pesto chicken broth.	
Pasta di Mare Pomodoro	23.5
Linguini Salmon, shrimp, clams, sprinkling of parmesan cheese in a pomodoro sauce.	
Pastalaya	23.5
Linguini pasta, spicy Andouille sausage, chicken breast, jumbo shrimp in a Cajun light tomato sauce.	