

SPARTAN AROUND THE WORLD

Soups & Salads

Soup of the Day

Cup \$3

Specialty Soup

Bowl \$4

House Salad

\$3

Asian Rice Paper Halibut

Alaskan Halibut seared and then baked in Rice Paper with wild Mushroom Butter, served over a bed of Cellophane Noodles. Garnished with sautéed Enoki Mushrooms and fresh Cucumber salad

\$10/\$7

Schweinebauch wit Kasespatzle

Succulent Pork Belly braised in Beer and served with Butternut Squash Spaetzle, tossed with Walnuts and Parmesan Cheese. Accompanied by sautéed Red Cabbage and a Sage Jus

\$9/\$6

Spanish Paella

A sophisticated combination of Mussels, Shrimp, Chicken, and Chorizo Sausage stewed together and served on a bed of Spanish Saffron Rice.

\$10/\$7

Jamaican Jerk Chicken

Grilled Chicken Breast marinated in authentic Spices, served with Red Beans and Rice, accompanied with Mango Salsa and fried Plantains.

\$9/\$6

Pelmini

Traditional Russian dumplings filled with Beef, Lamb, Pork, Peppers and Onions, enrobed in Hunter's sauce, served with Root Vegetables.

\$9/\$6

Mexican Skirt Steak

Grilled Skirt Steak accompanied by a roasted Red Pepper Tamale, Pico de Gallo and a Tamarind Hominy Demi.

\$10/\$7

Veal Parmesan

A crispy breaded Veal Cutlet topped with homemade Marinara, glazed with fresh Mozzarella Cheese, served over Spinach Fettuccini.

\$10/\$7

Bifteck de Boeuf Coligny

Grilled Beef Steak served over Duchesse Sweet Potatoes served with haricot vert and accompanied by Sauce Provençal.

\$10/\$7

Warm Harvest Vegetarian Salad

A perfect marriage of roasted Winter Squash, Honey Crisp Apples, Craisins, Walnuts, warm Lentils and Goat Cheese all tossed gently in a Truffle Oil Vinaigrette, served with toasted Pumpkin Bread.

\$8/\$6

Desserts

Today's selections will be presented by your server

\$4