



starters

champignon brie & roasted garlic

melted mushroom brie and oven roasted garlic served with green apples, walnuts, bread & crackers ... \$ 12.99

bruschetta di pomodoro

fresh tomatoes, sweet red onion and fresh basil, lightly sauteed with garlic, and susan's 'signature' mediterranean sauce, topped with feta cheese served over toasted french bread ... \$ 11.49

'steamers'

baby neck clams

steamed with wine, garlic, herbs and fresh lemon served with bread for 'dunkin' ... \$ 12.99

lobster fondue dip

lobster pieces, garlic, celery, mild green chili peppers, fresh lemon and herbs, all mixed into a light cream cheese and served warm with bread & crackers ... \$ 10.99



susan's signature

cheeseboards

3 items ... \$ 12.99 5 items ... \$ 17.99 8 items ... \$ 23.99

- 🍷 fresh seasonal fruit 🍷 mild cheddar 🍷 gorgonzola
- 🍷 champignon brie 🍷 cheese du jour 🍷 jarlsberg swiss
- 🍷 finocchiona salami 🍷 pate, duck mousse with truffles

served with house mustard, crackers & bread

pannini sandwiches

focaccia bread grilled on a panini grill with your choice of flavor: roasted garlic pesto or basil pesto, layered with provolone cheese served with a green salad or a cup of soup

calamari steak ... basil pesto or roasted garlic ... \$ 11.99

grilled chicken breast ... roasted garlic or basil pesto ... \$ 11.99

portabello mushroom & eggplant ... roasted garlic or basil pesto ... \$ 11.99

pita wraps

served 'hot' wrapped in a pita with susan's savory rice and fresh mediterranean salsa with fresh parsley, basil, tomato, cucumber & red onion served with a green salad or a cup of soup

chicken-artichoke with feta cheese spread ... \$ 11.99

moroccan spiced chicken with garlic hummus ... \$ 11.99

bbq pork sandwich

shredded bbq pork mildly spicy, tender, layered on a toasted muffin with provolone cheese, served with a cup of soup or a small green salad ... \$ 12.49

garlic mediterranean pork sandwich

pulled pork with susan's garlicky mediterranean sauce layered on a toasted muffin with provolone cheese and served with a small green salad or a cup of soup ... \$ 12.49

mediterranean beef burger

premium ground black angus beef, mixed with black olives, roasted garlic, onions, roasted red peppers, oregano, topped with slices of provolone cheese served on a toasted muffin with your choice of a green salad or cup of soup ... \$ 10.99



salads

green salad ... \$ 9.99

green salad with chicken or fish of the day ... \$ 12.99

romaine lettuce with english cucumbers, fresh tomatoes, red onions, black olives and croutons ... tossed with susan's signature 'garlic & basil' mediterranean vinaigrette or a creamy caesar, garnished with your choice of gorgonzola or feta cheese crumbles small green salad ... \$ 6.99 (chicken is not available on small salads)

tortellini salad ... \$ 10.99

tortellini with chicken or fish of the day ... \$ 14.99

cheese tortellini, black olives, artichoke hearts, sundried tomatoes, english cucumbers, fresh tomatoes, and greens tossed with susan's own garlic mediterranean vinaigrette then topped with roasted red bell pepper & freshly shredded parmesan cheese

raspberry chicken salad

chicken with raspberry dressing, greens, seasonal fruit garnished with candied walnuts, served with bread ... \$ 12.99



homemade soups

8 oz cup ... \$ 6.29 13 oz bowl ... \$ 8.29

combo, cup of soup and green salad ... \$ 9.99

combo, bowl with a green salad ... \$ 11.99

cream of asparagus or tomato tuscan bean



entrees 'susan's way'

dinner salad \$ 6.99, cup soup: \$ 6.29

all entrees are served with an order of artisan bread
an additional order of bread is \$ 2.50

moussaka with lamb

ground lamb is sauteed with traditional greek spices and layered with macaroni, eggplant, artichokes, tomatoes and cheese then baked with a rich white-cheese sauce, served over wilted baby spinach ... \$ 14.99

greek pot roast

roast beef slowly braised and roasted for hours in zinfandel wine, cinnamon, cloves, ginger, garlic, onionsserved with your choice of susan's savory rice or soft polenta smothered with pan gravy over wilted spinach ... \$ 16.99

mediterranean seafood saute

lobster medallions, shrimp and baby clams served over white beans sauteed with garlic, fresh basil, tomatoes, artichoke hearts, olives, red onions and roasted red bell peppers over wilted baby spinach ... \$ 18.69



entrees 'your way'

flavor and design your entree using the 'sauce with side' list

eggplant & portabello mushrooms

grilled on panini grill and tossed with your choice of 'flavor' and layered or tossed with your choice of 'side' topped with freshly shredded parmesan cheese ... \$ 15.99

'just veggies'

spinach, broccoli, eggplant, artichoke hearts, tomato, roasted sweet red bell pepper, red onions & black olives ... \$ 13.99

cheese raviolis

large stripped cheese stuffed with 3 kinds of cheese ... served over wilted spinach with the sauce of your choice ... \$ 13.99

meatballs with mushrooms

beef meatballs and portabello mushrooms tossed with your sauce choice and layered or tossed with your choice of side, with wilted spinach and broccoli, topped with shredded parmesan cheese ... \$ 13.99

chicken breast

moist and tender panini grilled chicken breast, tossed or layered with your choice of sauce and side, served with wilted baby spinach & broccoli ... \$ 13.99

braised pork

cooked slowly for hours flavored with garlic and red pepper then tossed with your choice of flavor and layered or tossed with your choice of side, wilted spinach and broccoli, topped with freshly shredded parmesan cheese ... \$ 14.99

shrimp

sauteed with the tail on and tossed with your choice of flavor and layered or tossed with your choice of side, served with broccoli and wilted baby spinach ... \$ 15.99

calamari

calamari steak, sauteed and served with your choice of side and your flavor choice, wilted spinach and broccoli topped with freshly shredded parmesan ... \$ 13.99

seafood catch of the day

freshly grilled filets, served with your flavor choice and tossed or layered with your choice of side with wilted spinach and broccoli, topped with freshly shredded parmesan ... \$ 14.99



'sauce with side' list

most of susan's sauces and most sides are vegetarian ...
vegetarians will feel comfortable ordering any
one sauce with your choice of one side

choose one sauce

to flavor 'your way' entree choice

- ☛ gorgonzola, with walnuts & thyme
- ☛ basil pesto made with pinenuts & mediterranean salsa
- ☛ creamy lemon-dill sauce with capers
- ☛ tomato, oregano, onion & roasted garlic
- ☛ mediterranean sautee

with garlic, basil, tomatoes, roasted red bell pepper, olives & red onion

choose one side

some people call them sides but they are an
integral part of your meal

- ☛ wheat penne pasta
- ☛ susan's savory rice
- ☛ white beans
- ☛ soft polenta
- ☛ cheese raviolis

desserts

chocolate truffle torte by ingrid

a chocolate lovers demise...flourless, dense chocolate cake (contains walnuts) with chocolate ganache frosting and a truffle on top ... \$ 8.49

lemon tart by ingrid

sweet-tart and as lemon as you get, lovely!! ... \$ 8.49

walnut caramel torte by ingrid

lots of walnuts and caramel in pastry crust smothered with caramel sauce ... \$ 8.49

creme brulee cheese cake

light and buttery rich ... \$ 8.39

andrae's famous brownies

heated & sprinkled with powdered sugar ... \$ 6.49



'ask about dessert specials'

dessert wines

enjoy one of our famous cheese boards with a dessert wine ... try a delicious port with our gorgonzola, fruit & walnuts or any combination of your choosing, see our wine list and appetizer menu

an important message from susan

just like you we are trying to survive these hard economic times so instead of raising prices we are making small changes to our menu....it would also help us if, whenever possible, you could pay cash....the credit card fees we have to pay are getting astronomical....also, an avoidance of separate checks would save us much needed time and expense...thank-you so very much!!

please note: sales tax is included in the menu price, and all items and prices are subject to change moment to moment based on availability and cost of product

'lunch specials'

(please, no substitutions or changes on specials)

sesame chicken salad

tender, moist, pre-grilled chicken breast tossed with honey sesame dressing, romaine lettuce, mandarin oranges, black olives, red onions, avocado and sliced almonds ... \$ 13.99

creamy lobster-artichoke

open face sandwich

artichoke hearts, lobster & shell fish pieces, creamed with light cream cheese, spices, celery and mild green chilis, served hot over wilted baby spinach and a toasted english muffin ... \$ 14.99

cranberry chicken sandwich

sliced chicken breast, layered with cream cheese and a cranberry chutney of pecans, cornishons, and spices layered on a toasted english sandwich muffin with romaine lettuce
served with your choice of a greek salad or soup ... \$ 12.99



'dinner specials'

(please no substitutions or changes on specials)

meatballs & mushrooms

in a gorgonzola-walnut sauce

flavored with fresh thyme and caramelized shallots served over wilted spinach and soft polenta ... \$ 15.99

creamy moroccan chicken

with cashews & raisins in a creamy sesame, curry & marmalade sauce, served over susan's savory rice with wilted baby spinach and topped with fresh cilantro ... \$ 16.99

a thought to take with you ..

"today, in the midst of your busy life, may you have at least one moment to sit back and relax ... when you don't have to do anything or be anywhere in particular, may you have a moment to remember all that the past has given you and to look forward to all that may be waiting in the days ahead, but mostly, in that moment, may you realize here and now what a gift your life is... not just to you but to everyone who knows you