

TUESDAY - SUNDAY

12:00 PM - 3:00 PM

## MARKET & PATIO MENU

### APPETIZERS

**PAPA JOE'S BEAN SALAD — 8.99**

**JUMBO SHRIMP COCKTAIL — 18.99**

SERVED WITH HOUSEMADE COCKTAIL SAUCE

**CRAB STUFFED MUSHROOMS — 11.99**

**SAUERKRAUT BALLS — 11.99**

served with housemade cocktail sauce

### SOUP & SALAD

**ITALIAN WEDDING SOUP — 5.99 / 7.99**

CUP / BOWL

**CAESAR SALAD— 10.99**

ORGANIC ROMAINE, HOUSEMADE CAESAR,  
FRESH BAKED CROUTONS, PARMESAN

ADD CHICKEN 6.99    ADD SALMON 9.99

**CRANBERRY CHICKEN SALAD — 16.99**

ORGANIC MESCLUN, SELECT CHICKEN BREAST,  
DICED CELERY, DRIED CRANBERRIES,  
BLUE CHEESE, CANDIED WALNUTS,  
HOUSEMADE RASPBERRY VINAIGRETTE

### SANDWICHES

**1/2 LB. SIRLOIN BURGER — 12.99**

NATURAL BEEF PATTY, ORGANIC LETTUCE,  
TOMATO, RED ONION, PICKLE, LOCAL BUN

**MEATBALL SLIDERS — 11.99**

2 HOUSEMADE MEATBALLS, MARINARA SAUCE,  
PROVOLONE CHEESE, LOCAL ITALIAN ROLLS

**ITALIAN SAUSAGE & PEPPER — 13.99**

HOUSE RECIPE ITALIAN SAUSAGE, BELL PEPPER,  
TOMATO, ONION, LOCAL HOAGIE BUN

**THE SICILIAN SUB — 10.99**

-SERVED HOT OR COLD-

HAM, SALAMI, PEPPERONI, CAPICOLA,  
MORTADELLA, PROVOLONE CHEESE,  
LOCAL HOAGIE BUN

**GRILLED CHICKEN CLUB — 12.99**

SELECT CHICKEN BREAST, BACON, ORGANIC  
LETTUCE, TOMATO, ONION, LOCAL BUN

**EGGPLANT PARMESAN — 11.99**

FRIED EGGPLANT, MARINARA SAUCE,  
PROVOLONE CHEESE, LOCAL BUN

**FRIED PERCH SANDWICH — 14.99**

HAND BREADED LAKE PERCH, ORGANIC LETTUCE,  
TOMATO, RED ONION, LOCAL BUN,  
SERVED WITH HOUSE TARTER

**FRENCH DIP — 13.99**

-WHEN AVAILABLE-

SHAVED PRIME RIB, PROVOLONE CHEESE,  
LOCAL BUN, SERVED WITH AU JUS

**-ALL SANDWICHES SERVED WITH KETTLE CHIPS-  
ADD FRIES 4.99**

## WINE BY THE GLASS

### RED

<b>Sensi Tuscan Red, <i>Tuscany</i></b>	8
<b>Tiamo Chianti, <i>Tuscany</i></b>	9
<b>La Fiera Montepulciano, <i>Abruzzo</i></b>	9
<b>Roma Rosso, <i>Rome</i></b>	11
<b>Castle Rock Pinot Noir, <i>California</i></b>	9
<b>Mission Grove Pinot Noir, <i>California</i></b>	10
<b>Grace Bridge Merlot, <i>California</i></b>	8
<b>Grace Bridge Cabernet, <i>California</i></b>	8
<b>Bonanza Cabernet, <i>California/Caymus</i></b>	13
<b>Quilt Cabernet, <i>Napa Valley/Caymus</i></b>	17
<b>Michael David Old Vines Zinfandel, <i>Lodi</i></b>	8
<b>Fess Parker Frontier Red, <i>California</i></b>	11
<b>Altos Malbec Clasico, <i>Mendoza</i></b>	9
<b>Cavicchioli 1928 Lambrusco, <i>Italy</i></b>	8
<b>Barossa Valley Shiraz, <i>South Australia</i></b>	9
<b>Twenty Bench Cabernet, <i>California</i></b>	8

### WHITE

<b>Cofrade Rosé, <i>Spain</i></b>	8
<b>Orin Swift F Rosé, <i>France</i></b>	10
<b>Allegro Moscato, <i>Italy</i></b>	9
<b>Zardetto Prosecco, <i>Italy</i></b>	9
<b>Sensi Tuscan White, <i>Tuscany</i></b>	8
<b>Estancia Pinot Grigio, <i>California</i></b>	8
<b>Grace Bridge Chardonnay, <i>California</i></b>	8
<b>Carmenet Chardonnay, <i>California</i></b>	8
<b>Butterfield Station Chardonnay, <i>Napa</i></b>	9
<b>Conundrum Blend, <i>California/Caymus</i></b>	12
<b>Hess Select Sauvignon Blanc, <i>New Zealand</i></b>	8
<b>Von Schleinitz HighDef Reisling, <i>Mosel</i></b>	10
<b>La Fiera Pinot Grigio, <i>Veneto</i></b>	9