

LUNCH SPECIALS

AVAILABLE

MON - FRI 11:30AM - 3PM

includes cup soup du jour

YOU PICK

1/2 SANDWICH

TURKEY - HAM

ROAST BEEF - CHICKEN SALAD

TUNA SALAD

with lettuce & tomato, on choice of bread

with french fries 12

CHEFS PICK BURGER

BUFFALO BURGER

char-grilled 1/2 lb Black Angus burger blackened, crumbled bleu cheese, buffalo sauce, tomato, spring mix on a brioche bun w/ French fries 15

1/2 SALAD

CHOPPED GARDEN SALAD

chopped crisp greens, grilled chicken breast, carrots, tomato, cucumber, onion, sweet cranberries, feta cheese, crispy chickpeas, grilled chicken, house-made apple cider vinaigrette 14

CLASSIC SANDWICH

CHIMICHURRI STEAK SANDWICH

Char-grilled sirloin steak, caramelized onion, cheddar cheese, chimichurri sauce, tomato, spring mix on a long Italian roll w/ French fries 15

CHEF'S PICK WRAP

AVOCADO CHICKEN WRAP

oven-roasted chicken breast, avocado, applewood smoked bacon, romaine, mayo, tomatoes in a flour tortilla with French fries 15

CHEF'S PICK BOWL

TERIYAKI CHICKEN BOWL

grilled teriyaki marinated chicken, steamed broccoli, rice, sesame, green onion, teriyaki glaze 15

SAUTE SELECTION

FETTUCCINE TOMATO ALFREDO

Sautéed chicken tossed with fettuccine in our tomato Alfredo sauce 17

EARLY BIRD SPECIALS

\$ 16

AVAILABLE

MON - FRI 2PM - 5PM

includes rolls & butter, cup soup du jour or house salad, single scoop ice cream, jello or rice pudding

CHICKEN POT PIE

chicken & vegetables, velouté cream sauce, puff pastry

HOT ROAST TURKEY SANDWICH

with pan gravy & mashed potatoes

CHICKEN MARGARITA

sautéed chicken breast, heirloom tomatoes in a light tomato sauce with mozzarella over linguine

CHICKEN DOMANI

sautéed chicken breast, broccoli florets, mushrooms in a garlic lemon oregano wine sauce over penne with parmesan

CLASSIC MEATLOAF

brown gravy, mashed potatoes & (1) vegetable

GARLIC SHRIMP

sautéed shrimp, diced fresh tomato, garlic lemon white wine sauce over angel hair

HERB CRUSTED FLOUNDER

Broiled filet of flounder, lemon butter sauce, crusted with fresh herbs & breadcrumbs

CHICKEN FRANCAISE

pan-fried egg dipped chicken breast, scallions, mushrooms in lemon garlic white wine sauce over rice

LINGUINE MEATBALL PARM

(2) meatballs, linguine, melted mozzarella, homemade marinara sauce

NAPPA CHICKEN

char-grilled chicken breast with a light chicken demi-glace served with fire roasted mixed vegetables & mashed potatoes

CHICKEN PARM

mozzarella, homemade marinara with linguine

SIDES

Mashed Potato - Baked Potato - Corn french fries - String Beans - Broccoli Mixed Vegetables - Cole Slaw - Applesauce Vegetable of the Day (ask server) 4.99

Upgrade House Salad Greek or Caesar +2.00

Upgrade Cup Soup to Bowl +2.00

CHEF CRAFTED DAILY DINNER SPECIALS

AVAILABLE

MON - FRI 3pm - 8PM

SAT - SUN 11:30AM - 8PM

includes rolls & butter, cup soup du jour
or house salad

MONDAY

FOUR CHEESE CHICKEN PARM

chicken parmesan, four imported cheeses,
zesty marinara over linguine 20

TUESDAY

CHICKEN PRIMAVERA

Sautéed Chicken Breast, Fresh Vegetables in a
Cream Tomato Sauce Tossed with Penne
Sprinkled w/ Parmesan Cheese 18

WEDNESDAY

CHICKEN OR SHRIMP STIR-FRY

choice of sautéed chicken breast or shrimp,
fresh vegetable medley, teriyaki honey ginger
sauce over rice 18

THURSDAY

CALABRIAN STEAK & SHRIMP

sautéed jumbo shrimp & steak tossed with
linguine, sautéed spinach, roasted peppers in a
spicy tomato sauce 21

FRIDAY

BAKED CRAB CAKES

with baked macaroni & stewed tomatoes 23

BUFFALO-FRIED JUMBO SHRIMP

coleslaw, and french fries 23

BLACKENED SALMON ALFREDO

blackened salmon filet topped with creamy alfredo
sauce 23

SATURDAY

TERIYAKI SESAME SALMON

baked sesame crusted salmon filet glazed
with teriyaki honey ginger sauce over rice
with (1) veg 23

PRIME RIB

traditional or blackened with potato & (1) veg 27

SUNDAY

PRIME RIB

traditional or blackened with potato & (1) veg 27

BBQ RIBS

with coleslaw and fries 20

SUPER SPECIALS

\$ 23

SERVED DAILY 2PM - 10PM

includes rolls & butter, cup soup du jour or
salad, single scoop ice cream, jello,
rice pudding or cake of the day

STEAK MARSALA

10oz NY strip steak, wild mushroom marsala
sauce over mashed potatoes with (1) vegetable

GRAIN DIJON MAPLE GLAZED SALMON FILET

broiled salmon filet glazed with dijon maple sauce
over garlic mashed & sautéed baby spinach

BROILED FLOUNDER FLORENTINE

broiled filet of flounder, sautéed baby spinach,
roasted red peppers, heirloom tomatoes in a
lemon butter white wine garlic sauce with garlic
mashed potatoes

SEAFOOD FRA DIABLO

shrimp, scallops, mussels & clams sautéed
in spicy tomato sauce over linguine

CHICKEN MARYLAND

sautéed chicken breast, onion, peppers,
creamy brandy sauce over angel hair
with jumbo lump crab meat

LEMON PESTO SHRIMP & CRAB

sautéed jumbo shrimp in a creamy lemon pesto
sauce over angel hair, topped with lump crab meat

CHICKEN RICARDO

sautéed chicken breast with mushrooms, roasted
peppers & hot italian sausage in a creamy garlic
sauce over linguine, topped with mozzarella

BEEF STROGANOFF

slow roasted braised tender beef, classic onion
mushroom wine gravy, touch of sour cream over
buttered noodles, sprinkled with grated parmesan

STEAK & SHRIMP CAESAR SALAD

Char-grilled petite NY strip, jumbo shrimp,
romaine lettuce, shaved parmesan, heirloom
tomatoes, onion, roasted pepper, garlic crostini,
house-made caesar dressing

BOURBON STREET STEAK

blackened char-grilled steak, grilled onion,
wild mushrooms, bourbon sauce over
mashed potatoes



NON-ALCOHOLIC BEVERAGES

FEATURED COCKTAILS

AM TOASTS

PSB BLOODY MARY

Tito's Handmade Vodka with our homemade bloody mary mix

MIMOSA

Verdi Spumante & orange juice
Regular, Mango, Blueberry
Strawberry, Pomegranate

ESPRESSO-TINI

Lacas Espresso, Stoli Vanilla, Kahlua, Bailey's

LACAS COFFEE 3.25 (decaf or regular)

LACAS SEASONAL BLEND 3.25 (ask server)

HOT TEA 3.25 (decaf or regular)

SPECIALTY TEAS 3.75 cran-apple, I love lemon, mint medley, orange & spice, green tea, cinnamon apple, cozy chamomile

MILK 3.25 regular, chocolate, strawberry (no refills)

LEMONADE 3.25 (no refills)

UNSWEETENED ICED TEA 3.25 fresh brewed

RASPBERRY ICED TEA 3.25

JUICE SM. 3.25 • LG. 5.25 orange, grapefruit, pineapple, cranberry, apple, tomato, V8

SODA 3.25 Pepsi, Diet Pepsi, Root Beer, Sierra Mist, Mountain Dew, Ginger Ale, Crush Orange

HAND-SPUN MILKSHAKES 6.5

with whipped cream
Chocolate, Vanilla, Strawberry, Cookies & Cream, Mint, Chocolate Chip

WINTER TREATS

Cookie Dough

Espresso Martini

Cookie Dough Syrup, Stoli Vanilla Vodka, Baileys, Kahlua, Espresso

Winter

White Cosmo

Titos, St. Germain, Triple Sec, Lime Juice, White Cranberries

Vanilla Chai

Old Fashioned

Chai Simple Syrup, Bulleit Bourbon OJ Bitters, Lemon Juice, Cinnamon Sticks

White Winter

Storm

Kylar Rum, Ginger Beer, Lime Juice

FROM THE CAFE

ESPRESSO

single shot 3.5 • double shot 4.5

CAPPUCCINO made with espresso

single shot 5.25 • double shot 6.25

caramel, mocha, french vanilla, hazelnut, peppermint, pumpkin spice

LATTE made with espresso

single shot 5.25 • double shot 6.25

HOMEMADE HOT CHOCOLATE

with whipped cream 4.5

SPECIALTY HOT CHOCOLATE 6

PEPPERMINT MOCHA dark chocolate, peppermint syrup, whipped cream, dark chocolate drizzle, crushed peppermint & chocolate chips

COOKIES & CREAM

dark & white chocolate, vanilla syrup, whipped cream, dark & white chocolate drizzle, crushed oreo, mini marshmallows

S'MORES

dark & white chocolate, french vanilla syrup, graham cracker crumble, chocolate chips, whipped cream & mini marshmallows

CINNAMON DOLCE

white chocolate, caramel syrup, vanilla syrup, whipped cream, caramel drizzle & cinnamon sugar topping



SCAN FOR OUR BEER, WINE & MORE

No Returns on Featured Cocktails

Please Read All Ingredients Carefully Before Ordering & Enjoying!