

## -Appetizers-

**JB's Tuscan White Bean Soup**-Fresh vegetable stock with carrots, celery, onions, roasted tomatoes and cannellini beans Cup \$3.50 Bowl \$5.95 "SR" Style- add mushrooms and Louisiana hot sauce \$ .50 *Vegan, Vegetarian, Gluten Free*

**Belize Shrimp and Corn Salad**- Poached Laughing Bird Shrimp with Eddy's Farm grilled corn, local fresh tomatoes, basil and Himalayan salt, tossed with a lemon-basil vinaigrette from the Olive Scene \$15.95 *Gluten Free*

**Eggplant Rolls**-Two sautéed eggplant rolls with a spicy mix of ricotta, mascarpone, mozzarella & aged provolone cheese, in a roasted eggplant sauce \$9.95 *Vegetarian*

**PEI Mussels** -Steamed in a spicy seafood sauce, finished with fresh lemon zest and served with garlic toast \$13.95

**Beans & Greens** -Spinach, cannellini beans and Italian sausage sautéed with browned garlic and a splash of marinara; finished with parmesan cheese and served with garlic toast. \$12.95

**Homemade Meatballs** -Ground beef, veal, pork & sweet basil tender meatballs slowly braised in marinara sauce and served with garlic toast \$9.95

**Hot Stuffed Banana Peppers** -Stuffed with Italian sausage, mozzarella and parmesan cheese. Served in our homemade marinara \$13.95 *Gluten Free*

**Baked Brie** - Pastry wrapped creamy brie cheese served with seasonal accompaniments \$12.95 *Vegetarian*

**Cauliflower Pancakes**- Crispy pan seared cauliflower pancakes, with parmesan and sautéed onions, topped with guacamole and lime infused sour cream \$10.95 *Vegetarian, Gluten Free*

**Mediterranean Artichoke Bruschetta**- Marinated artichokes, olives, sundried tomatoes, and sweet basil served on a garlic crostini finished with balsamic reduction and shaved parmesan \$10.95 *Vegetarian*

**Lamb Ribs**- Slow Braised lamb ribs, brushed with a bourbon barbeque sauce. Served with a fresh citrus slaw \$14.95 *Gluten Free*

## -Salad-

**Kale Broccoli Salad** – Fresh blueberries, apples, cranberries, kale, broccoli and sunflower seeds, tossed in a refreshing berry vinaigrette \$11.95 with entrée \$7.95

**Traditional Caesar Salad** – Romaine lettuce tossed with Caesar dressing, parmesan cheese and garlic croutons topped with an anchovy \$11.95 with entrée \$7.95

**Pete’s Chopped Salad**- Chopped romaine, bacon, egg, carrots, celery, tomato & cucumber tossed in a creamy blue cheese dressing \$11.95 with entrée \$7.95

**Mixed Green Salad** – Baby greens with tomato and cucumber \$9.95 with entrée \$ 6.95

**Chagrin Chopped Salad** -Edamame, radicchio, Belgium endive, arugula, peas and grilled corn tossed in a Pinot Grigio vinaigrette \$11.95 with entrée \$7.95

**Arugula Salad**-Fresh arugula and tomatoes tossed in a lemon-basil vinaigrette from Olive Scene in Chagrin Falls \$11.95 with entrée \$7.95

**Mediterranean Quinoa Salad**- Cucumbers, feta, tomatoes, onion and Kalamata olives tossed in red wine vinaigrette and served over romaine lettuce \$11.95 with entrée \$7.95

**Beet Salad**- Local beefsteak tomatoes, sliced thin, topped with local beets and fresh mozzarella. Drizzled with balsamic reduction and lemon-basil vinaigrette from the Olive Scene \$11.95 with entrée \$7.95

**Southwest Salad**- Grilled corn, black beans, tomatoes, romaine lettuce, and cheddar cheese, tossed in a southwest ranch dressing and served with tortilla chips \$11.95 with entrée \$7.95

**Belize Shrimp and Corn Salad**- Poached Laughing Bird Shrimp with Eddy’s Farm grilled corn, local fresh tomatoes, basil and Himalayan salt, tossed with a lemon-basil vinaigrette from the Olive Scene \$15.95 *Gluten Free*

Add grilled or blackened Chicken \$6*
Add tofu \$6
Add grilled or blackened Salmon \$9*

## -Entrees-

**Flat Iron Steak\***- Grilled flat iron steak, topped with sautéed onions and local bell peppers and served with demi-glace  
\$28.95      *Gluten Free*

**Barclay's Jumbo Grilled Scampi\***- Jumbo shell-on Scampi, chargrilled and finished with fresh lemon and drawn butter  
\$33.50      *Gluten Free*

**T.R. Bone- In Pork Chop\***- 12oz bone-in pork chop, grilled to your liking and smothered in bourbon barbeque sauce  
\$23.95      *Gluten Free*

**Chicken Pot Pie**- Roasted chicken, carrots, celery and peas simmered in a fresh chicken stock topped with a flaky pastry shell \$18.95

**Stuffed Cabbage**- Cabbage leaves stuffed with ground beef, veal, pork and brown rice slow roasted in tomato sauce  
\$19.95      *Gluten Free*

**Rack of Lamb\***- New Zealand French bone lamb rack rubbed with cracked pepper, garlic & rosemary. Topped with a porcini demi glace served with mint jam \$39.95      *Gluten Free*

**Baked Eggplant**- Thin slices of eggplant layered with ricotta and mozzarella cheeses. Baked in our homemade marinara served over penne marinara \$19.95      *Vegetarian*

**Picatta**- boneless pan seared chicken breast sautéed with fresh lemon, garlic, white wine and capers \$22.95  
*Chicken \$22.95      Veal \$26.95*

**Parmesan**- Lightly breaded cutlet topped with fresh melted mozzarella cheese and homemade marinara sauce; served over a bed of penne pasta  
*Chicken \$22.95      Veal \$26.95*

**Milanese**-Lightly breaded cutlet topped with a tomato-arugula insalata and finished with honey mustard sauce  
*Chicken \$22.95      Veal \$26.95*

## Eating Healthy

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**Stir Fry**- Sautéed vegetables in a low sodium stir fry sauce served over brown rice \$16.95      *Vegetarian, Vegan*  
Tofu \$22.95      Chicken \$22.95

**Israeli Cous Cous**- tossed with spinach, tomatoes, garlic and olive oil \$16.95      *Vegetarian, Vegan*  
With grilled lemon-pepper chicken or tofu \$22.95

**Dave's Rice and Beans**- A light twist on classic rice and beans- quinoa, red jasmine rice, brown rice, Eddy's Farm corn, black beans, roasted peppers, onions, cilantro and tomatoes, tossed with fresh lime \$16.95      *Vegetarian, Vegan, Gluten Free*  
Add chicken or tofu \$22.95

**Quinoa Fried Rice**- Brown and white rice, quinoa, sweet peas, sautéed egg whites, celery, sprouts and onion, tossed in sesame oil and low sodium soy sauce \$16.95      Add chicken or tofu \$22.95      *Vegetarian, Gluten Free*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness\*

**Burgers\*** all burgers served with side of the day

Select a burger of your choice .... \$13.95

**Kobe Beef, Turkey burger, Or Veggie:**

- ❖ **Brie and Whole Grain Mustard**
- ❖ **Black & Blue-** Cajun spice and gorgonzola
- ❖ **Bacon & cheddar**
- ❖ **Swiss & mushroom**
- ❖ **Traditional-** your choice of cheese
- ❖ **Caramelized Onion & Feta**
- ❖ **Doc Arnstine's Veggie burger-** tomato, guacamole, mango lime salsa, vegan cheese, cucumber wasabi sauce

**Pizza**

**Three cheese** – red sauce \$13 *Vegetarian*

**Pepperoni** – pepperoni, red sauce \$14

**Caramelized onion & Feta Cheese**– white sauce \$14 *Vegetarian*

**Meatball-** homemade meatballs, red sauce \$14

**Sausage & Mushroom-** red sauce \$14

**Margherita-** tomato, sweet basil, white sauce \$14 *Vegetarian*

**Veggie-** white sauce, assortment of fresh veggies \$14 *Vegetarian*

**Mediterranean-** Kalamata olives, artichokes, feta, white sauce

**Bacon & Banana Pepper-** red sauce \$14

**Spinach & Artichoke-** white sauce \$14 *Vegetarian*

Substitute Gluten Free crust for any of our pizzas.

**Pasta**

**Roasted Vegetable Cannelloni-** Roasted Vegetables, ricotta, parmesan and mozzarella cheeses, rolled in a fresh pasta sheet, topped with tomato-basil sauce and baked golden brown \$19.95 *Vegetarian*

**Freddie's Pasta** – Angel hair pasta tossed with spinach, sundried tomato, hot Hungarian peppers, crumbled Italian sausage and shrimp in an aglio olio sauce \$22.95

**Gavi's Mac & Cheese** – Penne tossed with creamy mascarpone and American cheese \$18.95 *Vegetarian*

**Pasta Bolognese-** Penne pasta tossed with ground veal, beef, and pork simmered with roasted tomatoes, fresh basil, cream and cabernet sauvignon \$20.95

**Pasta Pomodoro-** Angel hair pasta tossed with plum tomatoes, basil, garlic & olive oil \$17.95 *Vegan,*

*Vegetarian*

**Penne Marinara** – Penne pasta tossed in our homemade marinara sauce and topped with a meatball \$19.95

*Vegetarian*

**Gemeli Meat Sauce-** Braised ground Kobe beef, sautéed onions and fresh basil, slow simmered in a homemade tomato-basil sauce \$20.95

**Caramelle-** Handmade pasta stuffed with ground veal, spinach & ricotta in a roasted tomato and mascarpone cheese sauce- a Gavi's original \$23.95

Substitute whole wheat or gluten free pasta in any of the pasta dishes on the menu.