

Restaurant Food Menu

Appetizers:

Bruschetta Platter \$9.99
Chicken Satay Skewers \$11.99
Caprese Salad \$8.99



Main Courses:

Grilled Salmon \$16.99
Penne Arrabiata \$12.99
Chicken Parmesan \$14.99



Vegetarian Options:

Veggie Stir-Fry \$11.99
Spinach and Ricotta Stuffed Shells
\$13.99
Portobello Mushroom Burger \$10.99

Desserts:

Chocolate Lava Cake \$7.99
New York Cheesecake \$6.99
Fruit Tart \$8.99

"The Flavor Bible" by Karen Page and Andrew Dornenburg
"The Professional Chef" by The Culinary Institute of America
"Salt, Fat, Acid, Heat: Mastering the Elements of Good Cooking" by Samin
Nosrat
"The Joy of Cooking" by Irma S. Rombauer, Marion Rombauer Becker, and
Ethan Becker
"Baking: From My Home to Yours" by Dorie Greenspan
"The Food Lab: Better Home Cooking Through Science" by J. Kenji López-Alt
"Plenty: Vibrant Vegetable Recipes from London's Ottolenghi" by Yotam
Ottolenghi
"The Complete Cocktail Manual: 285 Tips, Tricks, and Recipes" by Lou
Bustamante
"The World Atlas of Wine" by Hugh Johnson and Jancis Robinson
"The Craft of the Cocktail: Everything You Need to Know to Be a Master
Bartender" by Dale DeGroff

References

Drinks

Soft Drinks:

Coca-Cola \$2.99

Sprite \$2.99

Fanta Orange \$2.99

Ginger Ale \$2.99

Lemonade \$2.99

Juices:

Orange Juice \$3.99

Apple Juice \$3.99

Pineapple Juice \$3.99

Cranberry Juice \$3.99

Grapefruit Juice \$3.99

NONE ALCOHOLIC

Mocktails strawberry and pineapple \$4.99

Peaches and Cream Mocktails \$4.99



Drinks

SIGNATURE DRINKS

Pink Lemonade Mimosa
Classic Aperol Spritz

Hot Beverages:

Coffee (Regular or Decaf) \$2.99

Espresso \$3.99

Cappuccino \$4.99

Hot Chocolate \$3.99

Herbal Tea (Assorted flavors) \$2.99

Alcoholic Beverages:

Classic Margarita \$8.99

Mojito \$9.99

Old Fashioned \$10.99

Cosmopolitan \$9.99

Craft Beer (Assorted options) \$5.99

