

Sip

RESTAURANT
& JAZZ

Appetizers

Tuna Pops

2 Sushi Grade Medallions of Tuna slightly seasoned & quickly seared. Served on our Fresh Spring Mix & paired with our house made Wasabi Sunshine Dipping Sauce \$9.50

Shrimp Stack

We Layer Chilled Fluffy White Rice, Shrimp, Pureed Avocado, Cool, Crisp Cucumber & Scallions. Then top it with a splash of Soy Sauce, Siracha Mayo & a sprinkling of Sesame Seeds. Presented on a bed of Baby Spinach \$9.50

Duck Wings...YES...Duck Wings!

Our Chef Says "Let the Chickens Range Freely!" He uses the best part of the Duck Wing, the Drumette, Roasts them in our Orange Champagne Sauce & Quickly Broils them to Golden Deliciousness. Served on our Fresh Spring Mix & Topped with Scallions. \$9.00

Entrées

Classic Rib eye

Our Chefs Hand Cut each Steak, season it with our Special Blend of Seasonings & Grilled to your preference. Accompanied by Chef's Choice Potato & Vegetable. \$22.95

Lobster Ravioli

Pasta Purses stuffed with Succulent Cold Water Lobster enveloped in our house made Garlic Parmesan Béchamel Sauce. Accompanied by made to order Garlic Bread. \$18.95

Meat Lasagna

Layered Noodles with a mixture of Ricotta & Mozzarella Cheeses, Italian Herbs, Seasoned Beef then covered in our Full Red Marinara & Baked to Bubbly Perfection.

Paired with made to order Garlic Bread. \$12.95

Shrimp Scampi

Southern Pacific Deep Water Shrimp is Broiled in our Scamp Butter & Served over Perfectly Prepared Pasta, Completed with made to order Garlic Bread. \$15.95

Chicken Parmesan

Breaded Chicken Breast is ladled with our Full Red Marinara Sauce, topped with Fresh Mozzarella Cheese & nestled on Fettuccini Noodles.

Completed with our made to order Garlic Bread. \$14.95

Rosemary Chicken Marsala with Capers

Our Chicken is marinate in Rosemary, Olive Oil & Garlic then quickly seared to lock in the flavor, finished with our house made Marsala Sauce & Capers over Pasta \$16.95

Fresh Spring Mix house salad with your choice of dressing included with each entrée.

Appetizers

Edamame - Whole Soybeans Lightly Steamed with Coarse Sea Salt & a Generous Drizzle of Fresh Lemon **\$6**

Cream Cheese - Served with a Sweet-Hot Pepper Jelly & Crackers **\$7.50**

Traditional Bruschetta - Tomato Concasse, Onions, Fresh Basil, Herbed EVOO & Balsamic Drizzle **\$7.50**

Our Famous Shrimp Toast - Served Bruschetta Style with our own Shrimp topping mixed with Cheeses, Spices and just a hint of bite, served hot **\$8.50**

Baked Brie - With a Walnut & Honey Topping & Served with Crackers. **\$10**

Fresh Scallop Ceviche - With Toasted Herbed French Bread Crostinis **\$9**

Steamers - Hardshell Clams steamed until tender, Tossed in Shallots, Garlic & Butter. Served with Crostinis **\$9** Try a Double Order as a Meal, served with House Salad **\$16**

Idea! Any Of Our Flat Breads Make Wonderful Appetizers or Snacks To Share With Friends!

Soups

Ask About Our Delicious Daily Soups - Bowl **\$6**
French Onion Soup - Made Fresh by our Chefs. **\$6.50**

Salads

Walnut Chicken Salad - Served Over a Bed of Fresh Greens, Fresh Pineapple Slice and Toasted Herbed French Bread Crostinis **\$9.25**

House Salad - Bed of Mixed Fresh Greens, Tomatoes, Onions, Cucumbers, Roasted Sunflower Seeds, Served with Toasted Herbed French Bread Crostinis. Choice of Dressings **\$6**

Our Grilled Romaine - A Half Head of Fresh Romaine Lettuce Grilled to Perfection, Then we add one of our popular toppings to finish it off perfectly.

Chicken Breast with Scallions, Tomatoes, Cucumbers and a drizzle of Balsamic Reduction **\$10.50**

Fresh Hummus, made by our Chefs, with Roasted Red Peppers, Black Olives with a drizzle of EVOO, Garlic Truffle Oil, Cucumbers, Tomatoes & Fresh Plum Vinaigrette **\$10**

Shrimp with Scallions, Tomatoes, Cucumbers topped with our own Ginger Sesame Dressing **\$10.50**

Caprese' Salad Classic - Fresh Mozzarella Cheese, Tomatoes, Red Onions, Black Olives & Fresh Basil Drizzled with a Balsamic Reduction **\$8.50**

Spinach Salad - Fresh, tender Baby Spinach topped with sliced Red Onions, Mushrooms & a Warm Bacon Dressing topped with Sliced Boiled Egg. Served with Toasted Herbed French Bread Crostinis **\$8.75**

SIP's Wedge - A Half Head of Fresh Romaine Lettuce topped with our House Made Chunky Blue Cheese Dressing, Diced Tomatoes & Crispy Crumbled Bacon. Served with Toasted Herbed French Bread Crostinis **\$8.50**

Traditional Caesar Salad - Fresh Romaine Lettuce tossed lightly in Caesar Dressing & Garnished with Fresh Parmesan Cheese. Served with Toasted Herbed French Bread Crostinis. **\$9.25** Add Chicken for **\$3**

Paninis

Our Paninis are made with a Fresh Baguette that is Seasoned with our own Mixture of Fresh Amish Butter, EVOO & Truffle Oil.

Choice of Sides: Fresh Cole Slaw, Crisp Cucumber & Onion Salad or a "SIP of Soup"

Prosciutto with Goat Cheese - Fig Jam, Greens, Herbed EVOO with a Drizzle of Balsamic Reduction **\$8.75**

Roast Beef - With Swiss Cheese & Horseradish Aioli **\$8.75**

Teriyaki Chicken - With Mozzarella Cheese & Pineapple Bits Drizzled with Teriyaki Sauce **\$8.75**

Italian Meat Ball - With Fresh Shredded Mozzarella Cheese and Marinara Sauce. **\$8.75**

Roasted Turkey - With Brie & Granny Smith Apple Slices & Dijon Mustard **\$8.75**

Ham & Cheddar - with Horseradish Aioli **\$8.75**

Turkey & Bacon Ruben - With Sauerkraut, Swiss Cheese & Russian Dressing **\$8.75**

Prosciutto With Brie - And Sweet, Tart Cranberry Sauce **\$8.75**

Brie & Cranberries - With Fresh Local Honey **\$8.75**

BBQ Chicken - Covered in Swiss Cheese & Fresh Basil **\$8.75**

Flat Breads

Prosciutto Ham - Fig Sauce, Herbed EVOO, Crumbled Goat Cheese, Spinach & a Balsamic Reduction Drizzle **\$7.50**

Granny Smith Apple Slices - Plum Jam, Fresh Basil & Feta Cheese Crumbles **\$7.50**

BBQ Chicken Breast - With Pineapple, Red Onion & Mozzarella Cheese **\$7.50**

The Original Bacon Cheeseburger - With Fresh Onions, Shredded Cheddar Cheese, Hamburger & Bacon Crumbles **\$7.50**

Caprese' - Mozzarella Cheese, Tomatoes, Pesto, Fresh Basil & Drizzled with a Balsamic Reduction **\$7.50**

Sandwiches

1/3 Sirloin Burger. Served on a Fresh Roll and Piled High with Traditional Toppings of Onion, Pickle, Tomato, Lettuce, Mustard, Ketchup and Mayo. Includes a side of Freshly Made Coleslaw **\$9**

Add Cheese **.50** Try it with Bacon, Add **\$2.00**

Pulled Pork - Slow Roasted with Fresh Rosemary, Served "Carolina Style" Topped with our Fresh Made Coleslaw. BBQ Sauce on the side and our Crisp Cucumber Salad **\$8**

Pasta

Classic Pasta Bowl - Classic Marinara over Fettuccine Pasta Topped with Fresh Shaven Parmesan Cheese. Served with Herbed French Bread Crostinis **\$8**

Add Meat Balls for **\$3**

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Many of our foods may contain traces of peanut or peanut oils during or after preparation. If you have or think you have any allergies, please notify your server in advance of ordering

Wines

House Wines

Pinot Grigio Chardonnay Merlot
 Cabernet Shiraz Moscato White Zinfandel \$6
 Sangria \$8

Sparkling

Louis Perdrier Brute (France) \$8/Split \$25

Lovely toasty notes melt into the scent of Golden Apples. Gentle and harmonious on the palate with some richness tempering the citrus finish. Louis Perdrier Brut - France Champagne

La Luca Prosecco (Veneto Region, Italy) \$8/Split \$25

Bold Orchard Fruits, Crisp Pears, & Lemon Curd come together in a rich creamy off-dry style that is extremely appealing. A deft touch of Minerality plays nicely against the subtle sweetness of the wine.

White Wines

Sauvignon Blanc - LaPlaya (Chile) \$6/\$18

A delicate pale gold. On the nose, aromas of Lemon, fresh Pineapple with hints of Lavender.

Sauvignon Blanc - Mount Fishtails (New Zealand) \$8/\$24

Sauvignon aromas of Passion Fruit, Elderflower, Gooseberry, Fresh Mint laced with Delicate White Flower, & Lime in a classically edgy style.

Chardonnay - Aviary (Cali) \$9/\$28

Pear, Banana, Vanilla, Subtle Spice, & Toasted Oak draw you in. On the palate, find lively flavors of Apricot, Apple & Pear.

Chardonnay - Hwy 12 Carneros (Sonoma) \$10/\$30

Tropical notes, bright acidity, Caramelized Pineapple, Honey, Vanilla, Soft Oak, 100% barrel fermented.

Chardonnay—Custard (Sonoma) \$30

Rich & creamy on the nose with flavors of Toasted Almond & Vanilla derived from French-oak aging. Tasting notes include Tropical fruit, warm Citrus & Pomelo.

Chardonnay - Butter (Cali) \$36

Ethereal creaminess on the palate, woven with smooth Vanilla Scented Oak. Tropical flavors of Pineapple & Honeydew appear delicately on the mid-palate and continue to linger on finish.

Macon - Villages (Maconnais, Burgundy France) \$45

Smooth & fresh with a complex bouquet, including aromas of Acacia, Citrus, Fern, Honeysuckle, Lemongrass, Verbena & White Roses.

Riesling - Brotherhood Dry (New York) \$8/\$24

Crisp, dry and racy with Grapefruit and Pear scents, this Riesling exhibits the ripe fruit flavors and slightly mineral qualities of its fine European relatives.

Pinot Grigio - DueTorri (Friuli-Venezia-Giulia, Italy) \$8/24

A dry white, fragrant on the nose bursting with Citrus Fruit aromas. It is fresh on the palate with an excellent balance of acidity & minerality.

Red Wines

Pinot Noir - Julia James (Cali) \$8/\$24

Ripe Red Raspberry & Cherry Fruit meld with Earth & Spice notes.

Pinot Noir - Reata (Napa) \$39

Ruby Red in color with undertones of Violet. Aromas of Ripe Raspberry, Black Cherry, Blueberry, with hints of Vanilla & Dried Rose Petal.

Pinot Noir - Highway 12 Caneros (Sonoma) \$42

Hints of Strawberry & Hibiscus on the nose with the right amount of Sandalwood. Interlaced with bright fruit, it's perfectly complemented by the Subtle Oak. Slight tannins show around mid-palate, making this a beautifully balanced wine.

Merlot - Cannonball (Sonoma) \$9/\$27

The aromas of Amaretto, Black Plum, Fresh Fig with a finish of Fresh Cherries & Rich Chocolate.

Merlot Alias \$7/\$21

Deep rich, youthful, purple hues with aromas of Cassis, Raspberry, Spice, Rhubarb & nuances of Red Currents & Oak.

Malbec - Yauquen (Argentina) \$7/\$21

Ripe Fresh Cherry and Plum aromas with notes of Violets, Vanilla & Caramel.

Malbec Reserve - Ruca Malen (Argentina) \$36

Nearly black in color & offering aromas of Ripe Black Cherries, Plums, & Violet Flowers with subtle notes of Vanilla & Caramel. Jammy, with a touch of Sweet Oak.

Cabernet - Queen of Hearts (Santa Barbara) \$8/24

Flavors & aromas of Blackberry, Raspberry & Chocolate with a lingering finish.

Cabernet - Highway 12 (Sonoma) \$36

Classic bold Cab with an intense hit of Blackfruit right up front & the stabilizing tannins coating the mid-palate. It ends with a lingering finish of soft earth & sweet cocoa.

Cabernet - Light Horse (Cali) \$9/\$27

Aromas of Black Currant & Roasted Coffee Beans combine with Dark Berry flavors on the palate give way to it's Oak aging for a delicate finish.

Cabernet - Aviary (Cali) \$10/\$30

Medium to full bodied, the Blackberry Fruit followed by a layer of Black Currant, Cassis with a hint of Dark Chocolate & tones of Tobacco & Tea.

Cabernet - Mettler 2012 Estate (Cali) \$45

Inviting aromas of Black Cherry, Cedar & Spice, followed by a graceful mingling of Cherry, Cassis, Dark Berry & Smoky Oak flavors. All with a flawless finish.

Cabernet - Jamieson Ranch (Napa) \$60

Aromas of Black Currant & Roasted Coffee with nuances of Black Pepper & Clove. Intense Dark Berry flavors on the palate give way to a seamless & silky texture with well-integrated Oak for a delicate finish.

Red Zinfandel - Zin 91 (Cali) \$8/\$24

Ripe with Blackberry & Blueberry aromas balanced by Oaky Vanilla, Sweet Cinnamon, Boysenberry & Clove.

Dornfelder—Sweet (Germany) \$7/\$21

Dornfelder is the second most grown Red Wine Grape variety in Germany. Sweet & Velvety this Red Wine has a nice soft finish.

Beers

Amstel Lite	\$4	Goose	\$5	New Belgium Fat Tire	\$5
Angry Crisp Apple Cider	\$5	Guinness Stout	\$5	New Castle Brown Ale	\$5
Beck Dark	\$4	Heineken	\$4	O'Douls	\$3
Beck Pilsner	\$4	Kona Fire Rock	\$5	Sam Adams Lager	\$4
Blue Moon Belgian White	\$5	Kora Castaway	\$5	Shock Top	\$4
Budweiser Lite	\$3	Land Shark	\$4	Stella Artois	\$5
Budweiser	\$3	Long Hammer	\$6	Stella Artois Cidre	\$6
Coors Lite	\$3	Magic Hat	\$5	Warsteiner	\$5
Corona	\$4	Michelob Light	\$3	Yuengling	\$5
Golden Monkey	\$7	Michelob Ultra	\$3		

Desserts

Key Lime Pie - Made Fresh by our Chefs \$7

Carrot Cake - with Caramel Drizzle \$7

Cheese Cake - Made Fresh by our Chefs \$7

Crème Brulee - Made Fresh by our Chefs \$7

Chocolate Cake \$7