

# Alice's Entrees

(add \$3.50 for a salad, potato & veggie of the day for a complete dinner)

Broadway Crab Cakes w/Orange Horseradish Sauce  
\$12.95

Baja Chicken  
(chicken breast, mushrooms marinated & cooked in a sweet \*La Brusca wine & tarragon)  
\$10.95

Vidalia Glazed Salmon  
(wild caught salmon grilled in our sweet Vidalia onion vinaigrette glaze)  
\$12.95

Lobster Ravioli in a Semolina Pasta  
\$10.95

Wild Mushroom, Vidalia Onions & Goat Cheese Ravioli in a Plum Tomato Sage Pasta  
\$9.95

Broccoli Rabe Roasted Garlic Ravioli in a Semolina Pasta  
\$8.50

TTLG Shrimp Scampi  
(large shrimp sauteed in garlic, extra virgin olive oil &  
\* Seyval wine w/our own basil pesto served on a bed of angel hair)  
\$12.25

Veggie Primo  
(fresh vegetables sauteed w/portobello mushrooms, garlic,  
peppers, extra virgin light olive oil & \* Seyval wine sear off topped w/fresh tomatoes)  
\$11.75

Grilled Chicken Breasts on Penne  
(grilled chicken breasts sauteed w/Vidalia onions, garlic,  
red peppers, in a basil pesto w/Dulcinea wine sear off topped w/fresh tomatoes)  
\$12.95

\* Selected wines used from Big Creek Vineyard  
27 Race St.

Please take note that our foods may contain wheat, eggs, nuts, fish, dairy &/or other products that may cause an allergic reaction in people who have special dietary needs or sensitivities to these products.