

APPETIZERS

Fig Honey Truffle Butter and Pita Points 3.95

Après' signature starter to get the night off right

Stuffed Figs 4.95

Black figs stuffed with smoked mozzarella, wrapped in bacon and sprinkled with fresh basil, then drizzled with balsamic reduction

Greek Cucumbers 4.95

Cucumbers stuffed with a mixed olive tapenade, topped with feta cheese and onions, then drizzled with honey basil oil

Strawberry or Tomato Bruschetta 7.95

Diced strawberries (or tomatoes), buffalo mozzarella, basil ribbons and red onion, marinated and piled on herbed focaccia wedges

Grilled Polenta with Sweet Tomato Relish 4.95

Golden brown polenta triangles grilled to perfection then topped with our sweet tomato relish. Available as an entrée for \$8.95
Add grilled chicken for \$4.95

CHEESE, CHARCUTERIE, DIPS

Cheese Plate 8.95

Savory and sweet cheeses and spreads with crisp water crackers

Big as the Lake Platter 12.95

Fresh sliced charcuterie meats, cheese, olives and fruit of the season served with crisp water crackers

Spinach and Artichoke Dip 9.95

Spinach, red peppers and artichoke hearts hand blended with cream cheese and spices. Served chilled with pita points and olives
Additional pita: + 1.00

Middle Eastern Delight 8.95

Our own hummus dip and mixed olive tapenade served with warm pita and carrot chips. Additional pita: + 1.00

PANINIS

Perfect Panini 9.95

Chef's choice of Italian meats, grilled onions and smoked mozzarella pressed between focaccia bread and drizzled with honey basil oil

Veggie Panini 7.95

Marinated cucumbers, bell peppers, artichoke hearts and red onion pressed with smoked mozzarella and focaccia bread

Pesto Chicken Panini 9.95

Chicken breast, smoked mozzarella cheese, pesto and tomato pressed inside savory focaccia bread

SIGNATURE DISHES

Sarah's Salmon Cakes 10.95

Two fresh herb and panko crusted salmon cakes, drizzled in Dijon aioli and served with cucumber ribbon salad. Add another for 4.95

Zinfandel Braised Short Ribs 17.95

Tender short ribs, slow cooked in a red zinfandel stock. Served with seasonal vegetables and seasoned, crispy risotto cakes

Marvin's Marvelous Fettuccini 9.95

Marvin's handmade fresh fettuccini tossed in a white wine and butter herb sauce and sprinkled with parmesan cheese
Add grilled chicken for \$4.95

Smoked Salmon BLT 12.95

House smoked wild sockeye salmon, bacon, tomatoes and smoked mozzarella on grilled focaccia drizzled with honey basil oil

Après Beef Sliders

1 for 4.50 or 3 for 11.95

Mini-burgers lightly seared and served with your choice of: gorgonzola and bacon - Sweet BBQ sauce and feta cheese - Caramelized onions and brie

SOUP & SALADS

Soup du Jour cup 3.95 bowl 5.95

House Salad 5.95

Fresh mixed greens, tomatoes, cucumber, sunflower seeds and shaved carrots lightly dressed with oil and vinegar
Add side feta: + 1.00; salmon cake: + 4.95

Fennel Orange Salad 8.95

Shaved raw fennel, fresh orange slices and mixed greens topped with hazelnuts, cranberries and goat cheese, with French vinaigrette

Granny Smith Matchstick Salad 8.95

Baby spinach tossed in our house vinaigrette, topped with chevre, walnuts and crisp Granny Smith apple sticks

Classic Caprese Salad 9.95

Slices of fresh buffalo mozzarella cheese layered with ripe tomatoes drizzled with basil olive oil and balsamic reduction
Served with focaccia toast points

Add grilled chicken to any salad for \$4.95

DESSERT

Ask your server about today's sweets 5.95

Après' Own Chocolates 4.95