

F E A T U R E M E N U

Gouda Stuffed Arancini

*Fried risotto fritters with melted gouda on a bed of marinara sauce. 4.75*

Recommended wine: Red Velvet, Cupcake Vineyards



Moroccan Quinoa and Feta Salad

*Quinoa blended with grilled zucchini, grape tomatoes, feta cheese and toasted almonds. Served on a bed of balsamic drizzled garden greens. 13.50*

Recommended wine: Sauvignon Blanc, Cupcake Vineyards

Red Pepper, Zucchini and Gouda Pizza

*Our house-made pizza dough topped with red pepper pesto, grilled zucchini, caramelized onions, arugula, gouda and parmesan cheeses. 12.75*

Recommended wine: Pinot Noir, Concannon

Reuben Burger

*Warm Montreal smoked meat, tangy sauerkraut and Swiss cheese piled high atop our house-made hamburger.*

*Served with fries and a nice little salad. 16.00*

Recommended beer: Rocky Mountain Red Ale

Baked Cauliflower Mac n' Cheese

*Creamy melted gouda cheese with cauliflower and penne.*

*Served with a Nice Little Salad and garlic toast. 13.75*

Recommended wine: Riesling, Dr. Zen Zen Kabinett

Veal Parmigiana

*Crispy, breaded veal scallopini with melted gouda cheese and marinara served along side fettuccine alfredo and seasonal vegetables. 18.00*

Recommended wine: Valpolicella, Folonari

Grilled salmon with Wild Blueberry Sauce

*Firegrilled salmon filet topped with a savory, rich wild blueberry sauce.*

*Served with jasmine rice and seasonal vegetables. 18.75*

Recommended wine: Pinot Grigio, Flat Roof Manor



Chocolate Guinness Cake

*4 layers of moist chocolate cake infused with Guinness beer blanketed with a Bailey's buttercream icing.*

*Served with premium ice cream. 6.00*

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