

Appetizers

Spinach and Artichoke Dip

Traditional tangy hot spinach and artichoke cheese dip. Served with house chips. \$11.99

Spanakopita

Baked phyllo dough stuffed with spinach and feta cheese. \$11.99

French Asian Crab Cake

Pair of sweet Dungeness crab cakes. Fried and served with roasted red peppers and aioli sauce. \$14.99

Coquilles Saint Jacques

Seared diver scallops over a mango chutney. **MP**

Smoked Salmon

Smoked Atlantic salmon with mixed greens, capers, chives, extra virgin olive oil and aged balsamic reduction. \$14.99

Lobster Tail

Butter poached cold water lobster tail. **MP**

Mediterranean Combo Platter

BABA GHANOUSH - Fire roasted eggplant purée with olive oil, lemon juice and tahini. HUMMUS - Purée of chick-peas, lemon, tahini, garlic, cayenne and herbs. TABBOULEH - Bulgur wheat with lemon, mint, herbs and tomato. GRAPE LEAF DOLMAS - Filled with rice and herbs.

All four sides: \$23.99
Single side: \$6.99

Calamari

Lightly battered steaks fried to a crisp, golden brown. Served with our house marinara sauce. \$15.99

Lamb Lollipops

Ginger herb crusted mini New Zealand lamb served with poutine salad. \$14.99

Flaming Saganaki Opa!!!

Imported Greek cheese sautéed in olive oil and garnished with lemon juice and mint herb. Served with our fresh baked bread. \$13.99

Escargot de Bourgogne

Traditional imported French escargots in garlic herb butter. Served with crispy brioche. \$14.99

Caviar

Caspian Sea golden Osetra caviar. One oz. served with condiments. **MP**
Limited Availability.

Tzatziki

A refreshing cucumber yogurt dill sauce, garlic and olive oil. Served with our specialty chips. \$10.99

Seafood Platter

Party Platter Size - Calamari, shrimp, scallops, crabcakes and mussels. **MP**

Stuffed Shrimp

Jumbo shrimp stuffed with crab, marscapone cheese and herbs. Served with lemon pomegranate reduction. \$15.99

Shrimp Martini

Succulent cold water jumbo prawns on a bed of ice. Served with tangy cocktail sauce. \$15.79

Mussels Marinara

Mussels prepared in our house red sauce with a touch of fresh garlic. Served mild or spicy. **MP**

Grilled Mushrooms

Marinated charbroiled mushrooms in lemon pomegranate sauce. \$15.99

Soups

Served with our freshly baked foccacia bread.

House Soup

Our specialty vegetable barley soup. \$5.99

House Salad

\$4.99

Soup du Jour

Chef's specialty soup. Please ask your server for details. \$6.99

Soup & Salad

A bowl of our house soup and a fresh mixed green salad. \$12.99

French Onion

Made from scratch. A blend of fine onions, sweet and flavorful, topped with melted provolone cheese floating on croutons. \$7.99

Salads

Served with our freshly baked foccacia bread. Add house soup for \$3.99

Mediterranean Salad

Hearts of romaine lettuce topped with feta cheese, tomatoes, cucumbers and kalamata olives. Tossed with lemon and olive oil dressing. \$13.99
Add chicken or beef gyro meat: \$3.99

Oriental Chicken Salad

Romaine lettuce and fresh garden greens laced with chicken, pea pods, mandarin oranges, toasted cashews, oven-crisp oriental noodles and water chestnuts. Tossed with our raspberry vinaigrette dressing. \$13.99

Classic Caesar Salad

Fresh romaine lettuce, parmesan cheese and croutons tossed with our own garlic caesar dressing. \$13.99
Add chicken: \$3.00 Add shrimp: \$4.00

Grilled Salmon Salad

Layers of fire roasted salmon served on a nest of continental salad leaves. Topped with walnuts and tossed with our fresh lemon and dill vinaigrette. \$18.99

Spinach, Artichoke and Feta

Spinach greens tossed with feta cheese, bacon, diced artichoke hearts, chopped egg, walnuts, sun-dried tomatoes and garlic croutons. Tossed with balsamic vinaigrette. \$15.99

Spicy Thai Chicken Salad (served hot)

Charbroiled chicken breast, soba noodles, crunchy vegetables, mango, cashews, mint and cilantro. Tossed with a Thai dressing and spicy peanut butter sauce. \$18.99

Specialties

Served with our fresh baked bread and house soup. Renaissance features the finest quality Midwest corn-fed Black Angus beef. Steaks are served with your choice of baked potato, parisienne potato or saffron basmati rice. Add a fresh mixed green salad for \$3.99.

Moussaka

One of the most famous Mediterranean dishes. Layers of eggplant, seasoned ground beef and potato crowned with our special cream sauce. Sprinkled with parmesan and baked in our Wood Stone oven. \$22.99

Souvlaki (Shish Kabob)

Thick chunks of marinated meat seasoned and broiled over an open fire. Served with saffron basmati rice and fresh steamed vegetables. Beef tenderloin: \$22.99
Lamb: \$23.99

Peppersteak Bourguignon

Marinated beef tenderloin chunks in red wine & herbs. Sautéed & braised with mushrooms, peppers & shallots until tender. Served with our garlic potato purée. \$25.99

Beef and Lamb Gyro Platter

Sliced seasoned beef and lamb cooked on our rotisserie. Garnished with onions, tomato, kalamata olives and our special cucumber dill sauce. Served with saffron basmati rice and pita bread. \$20.99

Paella Valenciana

A popular Spanish dish with sautéed chicken, chorizo sausage and a medley of vegetables. Overflows with shrimp, mussels and scallops on a bed of saffron basmati rice. \$25.99

Osso Bucco

Slowly roasted veal shank braised with marsala wine and an array of vegetables. Served over risotto milanese and gremolata. **MP**

New Zealand Rack of Lamb

Ginger herb and roasted garlic crusted rack of lamb with rosemary-mint vegetables and infused with shiraz demi glaze. Served with sweet potato puree. **MP**

Lamb Shank

A whole tender lamb shank braised with red wine and garlic. Served with saffron dill rice. **MP**

Guinness Short Ribs

Guinness braised short beef ribs. Served with potato purée and demi glaze. \$26.99

Moroccan Tagine

A popular Casablanca style stew of selected meat braised with onions, tomatoes, cumin, green olives and ginger. Finished with a saffron harisa sauce reduction over your choice of Moroccan couscous or basmati rice. Garnished with preserved lemons.
Beef: \$25.99 Lamb: \$26.99
Chicken: \$24.99 Shrimp: \$27.99

Curry

Special blend of your favorite meat cooked with spices and herbs. Served with basmati rice. Please specify mild or hot.
Vegetarian: \$20.99
Chicken: \$22.99 Beef: \$23.99
Lamb: \$24.99 Shrimp: \$25.99

Thai Green Curry

Choice of meat or vegetarian with bell peppers, green peas and bamboo shoots in coconut milk. Served with sweet basil leaves and basmati rice.
Vegetarian: \$20.99
Chicken: \$22.99 Beef: \$23.99
Lamb: \$24.99 Shrimp: \$25.99

New York Steak

A thick, center-cut, aged Black Angus steak charbroiled until you say when. Boldly seasoned with fresh cracked pepper and topped with Maitre'd butter. Served with vegetables. **MP**

Filet Mignon

This pepper-crust, 8 oz. thick delicious cut from the heart of tenderloin is cooked to your liking and topped with wild mushroom demi. Served with vegetables. **MP**

Prime Rib

Our choice of aged Black Angus prime rib is hand-rubbed with the Chef's seasoning then slowly roasted to perfection. Available Friday and Saturday while it lasts. **MP**

Pork Chop

Center cut bone-in pork chop prepared medium well. Served with apple-wood bacon, our own garlic potato purée and caramelized raisins and apple slices. \$26.99

Stuffed Pork Tenderloin

Center cut tenderloin stuffed with apricots, raisins, baby spinach mascarpone cheese and fresh garlic. Served with sweet potato purée and grilled asparagus. Cranberry pomegranate reduction. \$29.99

Combination Platters

All platters are served with fresh baked focaccia bread, olive oil and our house specialty vegetable barley soup. Add a mixed green salad for \$3.99

Seafood Royale

Broiled pistachio encrusted Alaskan Bay halibut accompanied with crabmeat, seared scallops and jumbo shrimp. Served over a wild mushroom medley and highlighted with a lemon butter cream reduction. **MP**

Steak & Lobster

Thick center cut aged black angus charbroiled to your liking and cold water lobster tail. Served with steamed vegetables and choice of potato. **MP**

The Greek Sampler

Combination of beef and lamb, chicken gyro and moussaka, served with basmati rice and fresh vegetables. \$26.99

Scallops, Shrimp & Chicken

Grilled sea scallops, jumbo shrimp and tender chunks of marinated chicken breast. Served with lobster butter cream sauce and steamed vegetables. **MP**

Seafood Trio

8 oz. Maine lobster tail stuffed with blue shrimp, smoked bacon, and lump crab. Served with roasted asparagus and lobster mac & cheese. **MP**

Chateaubriand Cardinal Filet & Lobster

Slow roasted black angus tenderloin accompanied by a butter poached cold water lobster tail. Proposed with truffle-port demi glaze. Served with seasonal vegetables and choice of potato. **MP**

Fire Roasted Platter

Marinated lamb, beef tenderloin and chicken breast. Fire roasted and served with fresh seasonal vegetables and basmati saffron rice. \$26.99

Create Your Own Combo

Choose any two for \$25.99 or any three for \$28.99
All orders come with steamed vegetables, basmati rice and our house vegetable barley soup.
Marinated lamb & beef gyro
Marinated chicken gyro
Marinated beef souvlaki
Marinated lamb souvlaki
Marinated chicken souvlaki
Garlic shrimp scampi
Linguine alfredo
Fire roasted salmon

Seafood

Served with our fresh baked foccacia bread and house soup. Add a fresh mixed green salad for \$3.99

Lobster Cardinal

Cold water lobster tail, seared scallops and jumbo shrimp scampi on steamed vegetables. Served with drawn butter. **MP**

Mahi Mahi

Crab encrusted Mahi-Mahi filet highlighted with a lobster-cognac butter sauce. Served over a bed of sautéed spinach and garlic potato purée. \$29.99

Seafood Risotto

Jumbo shrimp, scallops, English peas, cherry tomatoes, truffle essence. \$29.99

Lobster Risotto

8 oz wild-caught lobster chunks, sautéed with mushrooms, green peas, cherry tomatoes in white wine and butter cream sauce. Served over saffron risotto **MP**

Bacon Wrapped Seared Scallops

Served with mango chutney on a bed of risotto milanese and steamed vegetables. \$29.99

Shrimp Scampi

Jumbo prawns sautéed with a garlic basil sauce. Served with fresh steamed vegetables and saffron basmati rice. \$22.99

Scallop Scampi

Sautéed Jumbo scallops with tomatoes, spinach & bacon in garlic basil cream reduction served with fresh steamed vegetables & saffron rice. \$28.99

Stuffed Salmon

8 oz filet of fresh Atlantic salmon stuffed with spinach, garlic, Marscapone cheese. Served with Tuscan vegetables & finished with lemon butter cream sauce. \$29.99

Fire Roasted Salmon

Roasted on an open fire to perfection. Served with cucumber dill sauce, saffron basmati rice and fresh steamed vegetables. \$26.99

Lemon Ginger Salmon

Broiled filet of fresh salmon with sautéed artichokes, roma tomatoes and spinach in a white wine lemon butter sauce. Served with saffron basmati rice and fresh steamed vegetables. \$26.99

Bouillabaisse, Marsilles

Traditional french seafood stew with fresh mussels, clams, scallops, tiger shrimp and seasonal fish in saffron tomato broth. \$29.99

Walleye

Fresh filet of walleye broiled and finished with a chardonnay beurre blanc sauce. Served with fresh steamed vegetables and saffron basmati rice. \$26.99

Thai Glazed Salmon

Pan-seared filet of Canadian salmon in a Thai-coconut cashew sauce with vegetables and saffron basmati rice. \$26.99

Poultry

Served with our fresh baked foccacia bread and house soup. Add a fresh mixed green salad for \$3.99.

Pomegranate Chicken

Pan-seared chicken breast infused with lemon pomegranate sauce. Served with garlic potato purée and fresh steamed vegetables. \$24.99

Chicken Bryan

Braised chicken breast stuffed with goat cheese, artichoke & lump crab meat. Topped with basil lemon butter and served over mixed vegetables and basmati rice. \$28.99

Tuscan Chicken

A chicken breast grilled with olive oil and garlic topped with sauteed mushrooms, artichoke hearts and tomatoes. Served with garlic mashed potatoes and lemon parsley cream sauce. \$24.99

Chicken & Wild Mushroom Ravioli

Pan-seared medallions of all natural chicken breast with sautéed asparagus and mushrooms. Tossed with ravioli in a cherry cream sauce. \$25.99

Chicken Florentine

Pan seared chicken breast with spinach, mushrooms & asparagus in rich mornay sauce. Served with Parisienne potato. \$23.99

Chicken Souvlaki (Shish Kabob)

Generous pieces of marinated chicken breast in our special sauce. Charbroiled and served with saffron basmati rice and fresh steamed vegetables. \$22.99

Chicken Gyro Platter

Sliced seasoned chicken cooked on our rotisserie. Garnished with onions, tomato, kalamata olives and our special cucumber dill sauce. Served with saffron basmati rice and pita bread. \$20.99

Shrimp and Chicken Gumbo

Shrimp, chicken, andouille sausage, tomatoes, peppers, onions, okra and garlic simmered in a spicy Cajun style broth with cream, topped with saffron basmati rice. \$25.99

Pineapple Chicken & Shrimp

Sautéed chicken and shrimp with snow peas, mushrooms, onions, garlic, peppers and cilantro in a sweet and spicy sauce. Served with Basmati rice. \$26.99

Chicken Piccata

Sautéed chicken breast and mushrooms served on a bed of farfalle pasta. Drizzled with our light lemon caper sauce. \$22.99

Sesame Thai Ginger Chicken

Tender chicken breast sautéed with ginger-garlic paste, snow peas and cilantro. Highlighted with red coconut curry sesame with kaffir lime leaf essence. Served with rice and steamed vegetable. \$24.99

Tandoori

Marinated in yogurt laced with paprika, cumin, coriander, cilantro, Fenu greek, garlic and ginger. Served over sautéed tomatoes, onions, fingerling potatoes & basmati rice. Chicken: \$20.99 Shrimp: \$24.99

Curry

A special blend of your favorite meat cooked with spices and herbs. Served with basmati rice. Please specify mild or hot spices. Vegetarian: \$20.99 Chicken: \$22.99 Beef: \$23.99 Lamb: \$24.99 Shrimp: \$25.99

Cashew Chicken

A spicy mandarin-style dish with sautéed chicken, tomatoes, snow peas. Tossed in sweet and spicy apricot basil sesame sauce over basmati rice. \$23.99

Pasta

Served with our fresh baked bread and house soup. Add a fresh mixed green salad for \$3.99

Mac & Cheese Au Gratin

Creamy penne pasta, Vermont cheddar, Swiss and parmesan. Topped with crispy bacon. \$24.99

Add chicken: \$25.99

Add scallops and shrimp: \$27.99

Add vegetables: \$25.99

Linguine Pomodoro

Delicate linguine tossed with crushed sweet tomatoes, olive oil, garlic and fresh basil chiffonade. \$21.99

Salmon Piccata

Fire roasted salmon topped with a delicate caper lemon butter sauce. Served over angel hair pasta. \$24.99

Chicken Penne

Grilled chicken and sun-dried tomatoes tossed with penne in a light pesto cream sauce. \$22.99

Four Cheese Pasta

Penne pasta, mozzarella, ricotta, Romano and parmesan cheeses, marinara sauce and fresh basil. \$22.99

Chicken: \$24.99 Shrimp: \$25.99

Fettuccine Alfredo

Fettuccine pasta tossed with our own creamy alfredo sauce with a splash of parmesan cheese: \$18.99

With vegetables: \$19.99

With chicken: \$22.99

With shrimp: \$24.99

Tortellini Dé Renaissance

Sautéed chicken breast, shrimp, fresh basil, garlic, bell peppers in parmesan cream sauce, over tricolor cheese tortellini. \$25.99

Café Shrimp Pasta

Sautéed shrimp, fresh mushrooms and tomatoes tossed with linguine and a delicious basil garlic-lemon cream sauce. \$22.99

Cappellini Dé Renaissance

Shrimp, calamari, sea scallops and mussels with your choice of vodka cream, tomato cream, garlic olive oil or marinara sauce. \$25.99

Chicken Piccata

Sautéed chicken breast and mushrooms served on a bed of farfalle pasta. Drizzled with our light lemon caper sauce. \$24.99

Cajun Jambalaya Pasta

Sautéed chicken breast & jumbo shrimp with onions, tomato and peppers in a very spicy cajun sauce over linguine pasta. \$24.99

Steak & Shrimp Curry Linguine

Sautéed Gulf shrimp with Angus Sirloin and seasonal vegetables in a light herb curry emulsion over linguine pasta. \$25.99

Sides

Grilled Asparagus \$6.99

Grilled Seasonal Vegetables \$6.99

Shrimp Scampi \$7.99

Mac & Cheese with Bacon \$7.99

Sautéed Wild Mushrooms \$7.99

Lobster Tail MP

Cheesy Risotto \$7.99

Saffron Basmati Rice \$5.99

Baked Potato \$4.99

Mashed Potato \$4.99

Parisienne Potato \$5.99

Before placing your order, please inform your Server if anyone in your party has a food allergy. Consuming raw or undercooked meats (such as rare/medium rare), poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions; these items may contain raw or undercooked ingredients.

Gluten-Free

The gluten free menu is carefully selected to accommodate our guests who maintain a diet free of gluten. Add a mixed green salad for \$4.99

Appetizers

Shrimp Martini

Succulent cold water jumbo prawns on a bed of ice with tangy cocktail sauce. \$15.99

Mussels Marinara

Mussels prepared in our house red sauce with a touch of fresh garlic. Served mild or spicy. \$22.99

Calamari

Sautéed with a touch of fresh garlic, lemon juice and olive oil. Served with our house lemon pomegranate sauce. \$16.99

Chicken Torino

Grilled chicken & capers in a white wine sauce topped with melted mozzarella cheese. \$16.99

Specialties

Penne Vodka Pizza

Topped with our special vodka cream sauce, gluten free penne & skim mozzarella cheese. \$23.99
With Chicken \$23.99; With Shrimp \$25.99

Seafood Platter

A delightful combination of mussels, scallops and jumbo shrimp delicately sautéed in garlic lemon sauce and olive oil. Served in our house red tomato sauce. \$32.99

Vegetarian Curry 🌱

Special blend of our fresh seasonal vegetables cooked with spices and herbs. Served with basmati rice. Please specify mild or hot spices. \$19.99

Penne Creamy Pesto

Penne pasta tossed with sundried tomatoes and our house Alfredo pesto sauce. \$21.99
Add vegetables \$22.99; Add chicken \$23.99
Add shrimp \$25.99

Lemon Ginger Salmon

Grilled filet of fresh Atlantic salmon with sautéed artichokes, roma tomatoes, spinach in a white wine lemon butter sauce, served with fresh steamed vegetables. \$26.99

Penne Vodka

Imported penne tossed with creamy vodka sauce and fresh vegetables. \$21.99
With Chicken \$22.99; With Shrimp \$24.99

Pizza Mia "Create your own"

10" gluten free crust with skim mozzarella cheese and your favorite topping baked in our wood stone oven. \$22.99

Vegetarian

All entrees served with fresh baked focaccia bread, olive oil and our house specialty vegetable barley soup. Add a mixed green salad for \$3.99

Stuffed Green Pepper

A tender sweet green pepper stuffed with basmati rice and fresh vegetables. Baked in delicately spiced Mediterranean tomato sauce. \$16.99

Vegetarian Tagine 🌱

A fresh combination of seasonal vegetables with onion, tomato, cumin, green olives and ginger. Finished with a saffron harisa sauce reduction over a choice of Moroccan couscous or basmati rice. Garnished with preserved lemons. \$21.99

Mediterranean Combo Platter

Baba Ghanoush - Fire roasted eggplant purée with olive oil, lemon juice and tahini.
Hummus - Purée of chick-peas, lemon, tahini garlic, cayenne and herbs.
Tabbouleh - Bulgar wheat with lemon, mint, herbs and tomato.
Grape Leaf Dolmas - Filled with rice and herbs. \$23.99

Thai Green Curry 🌱

Bell peppers, green peas and bamboo shoots in coconut milk. Served with sweet basil leaves and basmati rice. Vegetarian: \$20.99

Vegetarian Combo Platter

A combination of spanakopita, falafel and fresh seasonal vegetables. Served with basmati rice. \$21.99

Vegetarian Curry 🌱

Special blend of our fresh seasonal vegetables cooked with spices and herbs. Served with basmati rice. Please specify mild or hot spices. \$20.99

Grilled Mushrooms

Marinated charbroiled mushrooms in lemon pomegranate sauce. \$15.99

Signature Sandwiches & Burgers

All sandwiches are served with choice of fries or fresh steamed vegetables.

Add a fresh mixed green salad for \$3.99

Open Faced French Asian Crab Cake Sandwich

A pair of Sweet Dungeness crab cakes. Pan fried and served with roasted red peppers and aioli sauce on sourdough bread. \$15.99

Café French Dip

Grilled angus beef steak covered with sautéed mushrooms, onions, peppers, housemade jus and horseradish. \$17.99

Gyro Sandwich

Sliced seasoned chicken or beef & lamb cooked on our rotisserie and served on hot pita bread. Garnished with onions, tomatoes, kalamata olives and tzatziki sauce. \$15.99

Café Burger

Black angus sirloin, grilled onions, lettuce, tomato, 1000 island with bleu or cheddar cheese on a brioche bun. \$12.99 **Top it off with:**
Mushrooms: \$1.00 Bacon: \$1.00 Fried Egg: \$2.00

Falafel Sandwich

Seasoned pureed chickpea patties served with lettuce, tomato, tzatziki sauce and pita bread. \$14.99

Chicken Francaise

Grilled chicken breast and sun dried tomato with provolone cheese and pesto lemon dill sauce. Served on focaccia bread. \$16.99

Pizza

Our signature "Zeppole's" Pizza is cooked in our Wood Stone oven and is done to perfection like no other pizza. Our pizzas are approximately 10" and intended for an individual serving. We use the very best Wisconsin skim mozzarella cheese. Feta cheese and goat cheese are available. We will gladly honor any special request.

Family size 18" pizza available upon request. Add our house soup or a fresh mixed green salad for \$3.99

Stromboli

Our double crust specialty stuffed with hamburger, sausage, pepperoni, mushrooms, olives and onions. Served with marinara sauce. \$23.99

Meat Lovers

A double-crust specialty stuffed with beef, sausage, pepperoni, cheese and marinara sauce. \$23.99

Stuffed Chicken Alfredo

Cafe double-crust specialty stuffed with mozzarella cheese, blackened chicken breast and alfredo sauce. \$24.99

Stuffed Spinach & Chicken

Our double-crust specialty made with fresh spinach, garlic, mozzarella, roasted chicken alfredo and herbs. \$24.99

Margherita

Made with mozzarella, tomato, olive oil and fresh basil. \$18.99

Chicken & Shrimp

This specialty pizza is made with fire roasted chicken, sun-dried tomatoes, shrimp, fresh herbs and alfredo sauce. \$23.99

Pizza Mia

Make your own! Choose up to four of the following: ground beef, pepperoni, sausage, ham, Canadian bacon, green olives, black olives, onions, mushrooms or green peppers. \$22.99

Moroccan

Mozzarella cheese, tomato, Moroccan spiced chicken, coriander, cumin and chili seasonings. \$22.99

Mediterranean

Our special authentic style pizza made with all of the original ingredients- our house white sauce, seasoned beef and lamb gyro meat, feta cheese and kalamata olives ... taste the difference. \$24.99

Kid's Corner

(Age 10 and under.)

Kids entree served with complimentary soft drink and cookie. \$9.99

Mac & Cheese

Kid's Pasta

Linguine with marinara sauce.

Grilled Cheese

Served with french fries.

Pizza

Choose from cheese or pepperoni.

Chicken Strips

Served with french fries.

For your convenience an optional 18% gratuity will be added for parties of 8 or more. Corkage fee \$15.00