

APPETIZERS	Portabella strips		\$7.99
	Breaded, served w/ asiago Alfredo and spicy marinara		
	Tally chips <small>VEGAN</small>		\$5.99
	Made to order ripple chips, seasoned with kosher salt and black pepper		
	Onion rings		\$5.99
	Served with spicy Tapatio ketchup		
	Vegetable tray		\$4.99
	Fresh, seasonal vegetables served with ranch & roasted garlic-Parmesan dressing		

Soup of the day **\$3.99 \$5.99**
 Ask your server if today's selection is vegetarian

SALADS	House salad		\$4.99 \$10.99
	Romaine & iceberg tossed with julienne vegetables and roasted garlic-Parmesan (or choice) dressing		
	Roasted almond salad		\$4.99 \$10.99
	Romaine and iceberg lettuce with bleu cheese, seasonal apples, roasted almonds, red onion, and balsamic vinaigrette		
	Top entrée salads with grilled portabella cap		\$2.99
	Ranch, honey mustard, balsamic vinaigrette, blue cheese, roasted garlic-parmesan, cider peppercorn vinaigrette, french <small>VEGAN</small> , italian <small>VEGAN</small> , extra-virgin olive oil and red wine vinegar <small>VEGAN</small>		

SANDWICHES	Choice of side: French fries, Tally chips, onion rings, fresh fruit, cottage cheese or seasonal vegetables & dip		
	Substitute a side house salad or cup of soup of the day for \$1.99		
	Served on toasted white or wheat bun unless otherwise specified		
	Portabella sandwich		\$7.99
	Breaded or grilled with caramelized shallots, grilled tomatoes, spinach, bleu cheese and balsamic reduction on ciabatta		
	Meatless vegetarian burger		\$7.99
	Add cheese, mushrooms, grilled onion or a fried egg \$0.99		

PASTAS	Fettuccine alfredo		\$11.99
	A rich combination of parmesan, garlic & cream		
	Pasta marinara <small>VEGAN</small>		\$10.99
	Classic spaghetti & smooth house-made marinara		
	Pasta primavera <small>VEGAN</small>		\$12.99
	Fresh vegetables tossed in extra virgin olive oil and white wine with garlic and fettuccine		
	Top the above with grilled portabella cap		\$2.99

ENTRÉES	Portabella & peppers <small>VEGAN</small>		\$13.99
	Grilled portabella caps layered with fire-roasted red & yellow bell peppers over wilted spinach, fresh garlic, pine nuts, balsamic & extra virgin olive oil. Robert's original!		
	Vegetable De Burgo		\$14.99
	Grilled portabella caps topped with herbed-lemon- garlic butter served with jumbo asparagus and mashed potatoes		
	Grilled portabella caps		\$13.99
	Choice of two of the following:		
	Vegetables	Jumbo asparagus <small>VEGAN</small> , julienne vegetables <small>VEGAN</small> , sautéed mushrooms or chef's vegetables <small>VEGAN</small>	
	Potatoes	Baked <small>VEGAN</small> , mashed, hashed <small>VEGAN</small> , gateau, fries or onion rings	
	Toppers	Peppercorn crust, blackened, blue cheese crumbles, demi-glaze or lemon-thyme beurre blanc (\$0.99/ea)	

Almond mascarpone cheesecake **\$5.50**
 Garnished with raspberry puree and fresh fruit

VEGAN denotes item is vegan

*Consumer advisory: thoroughly cooking foods of animal origin such as beef, fish, eggs, lamb, poultry, or shellfish, reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.