

Appetizers & Salads

SOUP OF THE DAY

5,50

Made daily, served with freshly baked dinner roll

GOLDEN CRUSTED BRIE

11

Served on a bed of mixed greens in a homemade honey mustard vinaigrette

GARLIC SHRIMP

12

Pan seared black tiger shrimp in garlic butter served on a bed of mixed greens

BRUSCHETTA

9

Toasted crusty ciabatta bread with fresh tomato, basil and garlic topped with freshly grated parmesan cheese

EGGPLANT CAVIAR

10

Fire roasted eggplant spread served with tomato salad and freshly baked ciabatta bread

QUESADILLA

12

A flour tortilla filled with roasted eggplant, zucchini, red pepper, mozzarella and gouda cheese served with sour cream

Add grilled chicken 4 Add steak 5

SPINACH AND ARTICHOKE DIP

12

A homemade creamy blend of spinach and artichoke hearts topped with cheese and baked to a golden brown served with toasted ciabatta

EMPEROR SALAD

13

Tossed spring mix, tomato and red onion in a homemade honey mustard vinaigrette topped with pan-seared free range chicken breast and bacon in garlic butter and soy sauce

GREEK SALAD

10

Romaine hearts, tomato, cucumber, red onion, feta cheese and Kalamata olives tossed in a homemade Greek vinaigrette

Add grilled chicken 4 Add steak 5

CAESAR SALAD

10

Romaine hearts tossed in a homemade caesar dressing topped with freshly grated parmesan, bacon strips and garlic crisp croutons

Add grilled chicken 4 Add steak 5

WARM GOAT CHEESE SALAD

13

Goat cheese and walnuts on toasted crostini served on a bed of baby spinach dressed in honey mustard vinaigrette

GRILLED VEGETABLE SALAD

10

Mixed greens, roasted red pepper, grilled eggplant and zucchini dressed in balsamic vinaigrette topped with freshly grated parmigiano Regiano

SPICY CALAMARI SALAD

11

Pan-seared calamari in olive oil and chilli flakes, served on a bed of tossed mixed greens, tomato, cucumber and red onion

Entrée

LASAGNA **16**

Oven baked homemade beef lasagna with garlic crostini and spring mix with tomatoes, cucumber and red onion in a homemade balsamic vinaigrette

VEGETARIAN LASAGNA **16**

Oven baked homemade vegetable ragout with garlic crostini spring mix with tomatoes, cucumber and red onion in a homemade balsamic vinaigrette

SEAFOOD PASTA **19**

Calamari, shrimp and salmon on Fettuccini pasta with your choice of tomato or creamy homemade sauce served with garlic crostini

PASTA POLO **16**

Free range chicken breast, mixed mushrooms and Fettuccini pasta in a homemade creamy sauce served with garlic crostini

NAPOCA CHICKEN **18**

Grilled free range chicken breast with bacon and mushrooms smothered in a cheese sauce served with your choice of any two sides

STUFFED CHICKEN **18**

Oven baked free range chicken breast filled with spinach and goat cheese mix served with your choice of any two sides

CHICKEN KIEV **18**

Breaded free range chicken breast filled with garlic butter served with your choice of any two sides

PORK SCHNITZEL **19**

Pork tenderloin coated with a crisp parmesan crust served with your choice of any two sides

Seafood

- GRILLED SALMON** 19
Served with a creamy dill sauce with your choice of any 2 sides
- HADDOCK A LA MENUIRE** 19
Pan-seared haddock topped with parsley and lemon sauce served with your choice of any two sides
- OVEN BAKED COD FILET** 18
with herbs and parmesan crust served with your choice of any two side orders

Steaks & Burgers

- CHAR GRILLED STEAK**  27
10 oz Char-grilled Certified Angus Beef Striploin with sauté mushrooms, caramelized onion and a homemade brandy peppercorn sauce served with your choice of any two side orders
- BÉARNAISE BUTTER STEAK**  27
10 oz Char-grilled Certified Angus Beef Striploin topped with compound butter served with your choice of any two side orders
- BRIE BURGER**  15
8 oz Char grilled homemade Certified Angus beef burger filled with brie cheese, garnished with lettuce, tomato and red onion served with fries
- PEPPERCORN BURGER (NO BUN)**  15
8 oz Char grilled homemade Certified Angus beef burger smothered in a Brandy peppercorn sauce served with fries and mixed salad

SIDE ORDERS

Seasonal vegetables, mixed salad, fries, mashed potatoes, herbed pilaf, bread & butter

3.50

1 dinner roll 0.85

Transylvanian Flavors

TRIBE SOUP (CIORBĂ DE BURTĂ)

A Secret recipe originating in Romania served with sour cream pickled chilly and freshly baked bread

7,25

TRANSYLVANIAN PLATTER

Smoked mild and spicy sausage, ham, salami, Gouda cheese, tomato, red pepper, cucumber, olives, served with freshly baked bread

Sm 11; M 15; L 19

MICI

Char grilled skinless mixture of pork, lamb and beef, sausages served with mustard and freshly baked bread

2,50 per piece

CABBAGE ROLLS

Ground pork, rice and seasoning rolled in sauerkraut leaf
Served with sour cream and freshly baked bread

13

*Every Item on Our Menu Is Carefully Prepared Daily Using Only
The Freshest Available Ingredients
Enjoy!*

Desserts

All our desserts are homemade and prepared daily
Please ask your server for our daily specials

6

Specialties & Coffees

Irish coffee

6

Spanish coffee

5

Nutty Irishman

6

Napoca Coffee

6

Monte Cristo

6

Bailey's express

6

COFFEE

2.50

Tea

2.50

Espresso

2.50

Capuccino

4.50

Mochaccino

4.50

Soft drinks

2,50

Perrier

Sm 2,75; L 3,75