

DINNER

APPETIZERS

CRAB RANGOON Crab and cream cheese in a deep-fried wonton	7.00
MARYLAND CRAB CAKES artichoke and sun dried tomato puree	10.00
PORK PATE EN CROUETTE horseradish cream sauce and capers	9.00
MEDITERRANEAN STYLE PIZZA - Sun dried tomato with garlic, basil and French feta	6.00
DELUXE PIZZA - Artichoke hearts, Calamata olives & Pine nuts, Feta, Sun Dried Tomatoes	7.00
AHI SATE Sushi grade Ahi tuna on bamboo skewer, marinated, deep fried, finished with Sechzuan sauce and roasted sesame seeds (4-skewers)	5.00

SALADS

TOMATOES CAPRESE Roma tomatoes, fresh mozzarella, basil and balsamic vingarett	7.00
CONFETTI SALAD Walnuts, red onion, mango, dried currants over a bed of fresh seasonal greens topped with crumbled blue cheese and Sechzuan vinaigrette.	8.00
GREEK SALAD Romaine, calamatta olives, French feta cheese, & red onions, tossed with garlic basil vinaigrette	8.00
CAESAR SALAD Romaine, parmesan, seasoned croutons	8.00
BEEF TENDERLOIN SALAD Tender slices of tenderloin on a bed of mixed seasonal greens	22.00
ANTIPASTA DHARMA Asparagus spears, vine ripened tomatoes, artichoke hearts, and calamatta olives in balsamic vinaigrette garnished with crumbled French feta and fresh grated parmesan	9.00
COBB SALAD Romaine with crumbled bacon, avocado, hard-boiled egg, blue cheese, tomatoes, slivered red onions, and roasted turkey breast, served with choice of dressing.	12.00
DHARMA SALAD Mixed seasonal greens	4.00

SOUP

SOUP DE JOUR	cup	3.00
	bowl	5.00

ENTREES

BLUEBERRY CHICKEN BREAST Chicken breast roulette, filled with blueberries, almonds and ricotta, drizzled in blueberry brandy glaze with fresh cranberry chutney	15.00
BROILED FILET MIGNON WITH SAUCE BERNAISE	24.00
MEDITERREAN PLATE Humous, tabouli, French feta, calamatta olives, marinated tomato salad & pita bread	10.00
POACHED SALMON WITH SAUCE BERNAISE	16.00
SEARED RARE PEPPER CRUSTED AHI Tuna steak coated in fresh black peppercorns, seared lightly in olive oil, and served rare on a bed of seasonal greens and Belgian endive, drizzled with Sezchuan vinaigrette	18.00
CELLOPHANE SHRIMP Jumbo shrimp, stuffed with a mixture of crab, scallops, Chinese vegetables, and rice noodles, with fresh mango chutney and Sezchuan dipping sauce	18.00
SHRIMP WITH GARLIC BASIL MOJO Jumbo butterfly shrimp, sautéed with garlic butter; fresh basil, capers and sun-dried tomatoes on a bed of hand made fettuccini noodles	18.00

HAND MADE PASTA

PASTA DE JOUR made on site daily from the freshest ingredients and served with your choice of a cup of soup or house salad and fresh baked bread. Priced Daily	
CHEESE RAVIOLI Choice of rich cream sauce, fresh garlic basil marinara, or tossed in garlic butter with capers, sun dried tomatoes and fresh parmesan.	15.00

BEVERAGES

COFFEE	1.95
POT OF TEA	2.75
ICED TEA	1.25
MILK	2.00
HOMEMADE LIMEADE	2.00
COKE, SPRITE, ROOT BEER AND DR. PEPPER	1.50

DESSERTS

Assorted Cakes, Tarts and Frozen Desserts

Has a dog Buddha nature? This is the serious question of all.