


Appetizers

Mushroom Ravioli

Five pasta pillows filled with diced mushrooms and lightly pan fried, topped with Parmesan cheese, chives and drizzled with truffle oil. 9.95

Southern Fried Chicken Tenders

Five breaded chicken tenders, served with barbeque sauce. 9.75

Chicken Quesadillas

Grilled flour tortillas stuffed with chicken, black beans, salsa, cilantro and jalapeno cheese, served with salsa. 9.95

Portabella and Beef Medallions

Medallions of beef served on top of a grilled portabella mushroom cap and topped with grilled onions, Boursin cheese and balsamic syrup. 12.75

Thai Chicken Spring Rolls

Three spring rolls filled with chicken, carrots, mushrooms, ginger, garlic and oyster sauce, served with mango Chile dipping sauce. 10.95

Shrimp Cocktail

Five jumbo prawns, served with orange tomato cocktail sauce. 14.25



Petite Entrees

Steak Bruschetta

Two slices of rustic bread topped with steak, bleu cheese, sun-dried tomato spread, port wine onion marmalade and bacon crumbles. 12.95

Shells, Cheese and Bacon Gratinee

Pasta shells baked with four cheese sauce and bacon crumbles. 10.50

Braised Short Ribs

Boneless beef short ribs, served with red wine sauce, horseradish cream and herbed cheese mashed potatoes. 14.25

Shrimp Rice Bowl

Shrimp sautéed with lemon grass, tamarind and chiles, tossed with sesame shiitake mushrooms, served with orange rice. 12.25



Vegetarian Entrees

Served with soup or salad

Vegetable Lasagna

Fresh thin pasta sheets layered with spinach, roasted vegetables, ricotta, Boursin cheese sauce, marinara, mozzarella and Parmesan cheese. 16.00

Eggplant Parmesan

Fried eggplant slices, layered with mozzarella and our signature marinara sauce, served with linguine Alfredo. 15.75

Vegetable Curry

Eggplant, zucchini, yellow squash, onions and mushrooms simmered in a savory blend of spices, served with jasmine steamed rice and roti perata. 14.95

Thai Vegetable Stir Fry

A combination of broccoli, shiitake mushrooms, asparagus, lemon grass, bell peppers, scallions, onions and stir-fry sauce, served with steamed jasmine rice. 12.95



Salads

**All salads served with warm in-house baked bread.
Sugar-free and fat-free vinaigrettes are available upon request.**

Sycamore Villafer

Romaine and iceberg lettuce, mandarin oranges, pecans and raisins, topped with your choice of grilled herb marinated chicken breast or New York steak. Served with your choice of Pommery honey mustard or raspberry vinaigrette on the side. Chicken 13.95 or Steak 15.95

New York Steak Salad

Mesclun, Maytag bleu cheese and grape tomatoes tossed in balsamic vinaigrette, topped with grilled mushrooms, caramelized onions and New York steak, drizzled with balsamic syrup. 15.95

Banana Split Salad

Mesclun, bananas, blueberries, strawberries, raspberries, blackberries, pineapple and peanuts tossed in both peanut sesame and pineapple vinaigrette, topped with grilled herb marinated chicken breast. 13.95

Grilled Chicken Caesar

Romaine lettuce, grated Parmesan cheese and house-made croutons tossed in our special Caesar dressing, topped with grilled herb marinated chicken breast. 13.95
Grilled Hawaiian tuna steak 16.50
Grilled salmon 16.50

Pear and Bleu Cheese Salad

Sliced pears, bleu cheese, sun-dried cranberries and candied walnuts over mesclun, tossed in pear vinaigrette, served stilton with foccacia. 12.95

Roasted Beet Salad

Mesclun, roasted beets, pistachio nuts and diced grilled herb marinated chicken breast tossed in white balsamic vinaigrette, topped with crumbled feta cheese. 14.95

Chop Salad

Mesclun, romaine lettuce, bacon, olives, cucumbers, tomatoes, grated Parmesan cheese and house-made croutons tossed in roasted red pepper garlic vinaigrette and drizzled with balsamic syrup. 9.95
Grilled herb marinated chicken breast 13.95
Grilled Hawaiian tuna steak 16.50

Raspberry Waldorf Salad

Mesclun, romaine lettuce, raspberries, dried cherries, walnuts and red apple slices, topped with grilled herb marinated chicken breast, served with a side of raspberry vinaigrette. 14.25

Sycamore Cobb Salad

Iceberg and romaine lettuce topped with bacon, egg, cheddar cheese, tomatoes and grilled chicken, served with your choice of dressing. 13.95

Smoked Salmon Salad

Mesclun, romaine and iceberg lettuces, sliced egg, thinly shaved red onion and capers, tossed in lemon vinaigrette and topped with smoked salmon, served with mini bagel and cream cheese. 18.95

Sweet French Salad

Spinach, mesclun, arugula, strawberries, blueberries, candied pecans, grilled herb marinated chicken breast and goat cheese tossed in sweet French vinaigrette. 14.50

Tomato Mozzarella Salad

Roma tomatoes and fresh mozzarella cheese slices, topped with mesclun tossed in sweet and sour basil vinaigrette. 10.50



Specialty Sandwiches

All sandwiches served with your choice of side: featured vegetable, featured starch, french fries, curly fries, cottage cheese or fruit cup. Onion rings, house salad or Caesar salad available for additional charge.

The \$20 Burger

Charbroiled eight ounce Kobe beef patty with St. Andre cheese, red wine caramelized onions and foie gras butter on a house-made bun, with Parmesan and truffle oil French fries. 20.00

Cuban Panini

Slow roasted pork, smoked ham, Swiss cheese, banana peppers, pickle, mayonnaise and Dijon mustard, served on Cuban bread. 13.50

Lasagna Grilled Cheese

Grilled house-made bread stuffed with meat lasagna, ricotta cheese and mozzarella, served with marinara sauce. 12.75

Grilled Tilapia Sandwich

Creole seasoned Costa Rican tilapia grilled, served with lettuce, tomato and chipotle tarter sauce on a rustic roll. 10.95

Sycamore Burger

Charbroiled eight ounce certified Black Angus patty served with onion, lettuce, tomato on a Kaiser roll and garnished with a pickle spear. 9.95
Customize your burger with your choice of toppings .75 each

Vietnamese Pork Sandwich

Shredded pork with sliced cucumbers, shredded carrot, thinly sliced red onion, cilantro and pickled jalapenos on French bread. 13.50

Southern-Style Chicken Sandwich

A lightly breaded chicken breast fried golden brown and topped with cheddar cheese, bacon and peppered mayonnaise, served on a buttermilk biscuit. 12.95

Meatloaf Sandwich

Our signature meatloaf, balsamic ketchup, peppered bacon, provolone and Parmesan on toasted house-made bread. 11.95

Triple Decker Club

Your choice of turkey or herb marinated chicken breast, with bacon, ham, provolone cheese, lettuce and tomato stacked high on your choice of wheat, white or rye toasted bread. 9.95

Turkey Hot Brown Sandwich

Sliced turkey, smoked bacon, tomato, aged cheddar and Mornay sauce on house-made bread. 12.95



Simple Cuisine

Available for dinner only. All entrees served with soup, house salad or Caesar salad, featured vegetable and featured starch or baked potato and our warm in-house baked bread.

Almond Crusted Walleye

Canadian walleye encrusted with crushed almonds, served with a chipotle tarter sauce. 23.95

Home-Style Pork Chop

Pan roasted 12 ounce bone-in center cut pork chop, topped with brown gravy. 20.95

Chicken Capellini

Sautéed Italian marinated chicken breast strips, chicken broth, garlic, grape tomatoes, basil and Parmesan cheese served with angel hair pasta. 18.95

Sea Bass with Lemon Caper Sauce

Sautéed Chilean sea bass topped with lemon caper butter sauce. 26.95

Chicken Teriyaki

Grilled chicken breasts lightly glazed with teriyaki sauce, served with jasmine steamed rice. 18.95

Mozzarella Stuffed Meatloaf

An individual free-form meatloaf stuffed with mozzarella cheese, served with mashed potatoes and natural gravy. 15.95

Split entree fee \$3.00



Lunch Entrees

All entrees served with soup, house salad or Caesar salad, featured vegetable and featured starch or baked potato and our warm in-house baked bread.

Shrimp Scampi Capellini

Sautéed shrimp, tomatoes, extra virgin olive oil, basil, garlic and Parmigiano Reggiano tossed with capellini. 15.95

Chicken Marsala

Sautéed chicken breast with crimini mushrooms and basil, served over angel hair pasta tossed with tomatoes, basil, extra virgin olive oil and Parmesan cheese. 15.95

Asian Ahi Tuna Steak

Grilled Ahi tuna lightly glazed with Wasabi soy glaze, served with sautéed asparagus, shiitake mushrooms and steamed jasmine rice. 16.95

Grilled Sesame Salmon

Sesame marinated salmon grilled, served with ginger sauce and jasmine steamed rice. 16.50

Almond Crusted Tilapia

Pan-fried almond crusted tilapia topped with brown butter sauce. 15.95

Beef Tips and Noodles

Sautéed beef tips, woodland mushrooms, brown sauce and noodles. 15.95

Split entree fee \$3.00



Entrees

All entrees served with soup, house salad or Caesar salad, featured vegetable and featured starch or baked potato and our warm in-house baked bread.

Italian Filet Mignon

Six ounce Certified Black Angus filet hand-cut to order, served on a braised short rib and topped with osso bucco ravioli and a veal reduction. 34.50

New York Strip

Charbroiled 12 ounce Certified Black Angus New York strip steak hand-cut to order, topped with French triple cream cheese, and roasted mushrooms, drizzled with truffle vinaigrette, served over natural veal jus. 26.75

Korean Style Sea Bass

Seared Chilean sea bass, topped with shrimp and Korean Chile sesame sauce, served with jasmine steamed rice. 27.50

Southern Pork Chop

Oven roasted 12 ounce bone-in center cut pork chop stuffed with pulled pork, cheddar cheese and bacon, then glazed with ginger barbeque sauce. 24.50

Hazelnut Oregano Crusted Halibut

Pan-fried oregano and hazelnut crusted halibut with brown butter sauce. 27.00

Porterhouse Steak

Charbroiled Certified Black Angus 16 ounce porterhouse steak with herb infused wine sauce, topped with truffle butter 33.00

Veal Scallopine

Sautéed veal with a portabella mushroom wine reduction and crumbled herbed cheese. 28.95

Teriyaki Salmon

Grilled Norwegian salmon with sesame teriyaki sauce, served with orange rice. 26.50

Cheese Stuffed Chicken Supreme

Chicken supreme stuffed with smoked gouda and sun-dried tomatoes, pan-fried and served over marinara sauce. 22.95

Chicken Linguini Carbonara

Sautéed chicken breast, broccoli and linguine tossed with pancetta, scallions and Parmesan cream sauce. 21.95

Seared Sea Scallops

Five seared sea scallops with sweet corn sauce, grape tomatoes and white truffle oil. 26.75

Split entree fee \$3.00

Larger steaks available upon request for an additional charge.