

## TODAY'S OYSTERS

ASK YOUR SERVER ABOUT TODAY'S SELECTIONS \$2.50 EA

## THIS AFTERNOON'S SOUP

CHEF'S DAILY HOUSE MADE CONCOCTION CUP \$3- / BOWL \$5-

## HAND CLIPPED ORGANIC GREENS

GALA APPLES, SPICED WALNUTS, CRUMBLLED GOAT CHEESE BAGUETTE, SWEET BALSAMIC VINAIGRETTE \$6-

## ARTISAN CHEESE PLATE

LEMON STILTON, FIG GOAT, SPANISH MANCHEGO, BOSCHETTO TARTUFO, CAVE AGED CHEDDAR \$11-

## CRISPY "SUGAR SHACK" SHRIMP

SWEET PINEAPPLE, BELL PEPPER, SPINACH SALAD, MANGO-HABANERO JERK SAUCE \$12-

## STEAK AND CHEESE FLATBREAD

GRILLED TENDERLOIN, ROASTED GARLIC, MOZZARELLA CHEESE \$8-

## PAN FLASHED POINT JUDITH CRISP CALAMARI

SWEET AND SOUR SOY GLAZE, PINEAPPLE, EDAMAME \$10-

## FRIED BRUSSELS SPROUTS

SWEET CHILI AIOLI \$10-

## CLAMS & MUSSELS WITH BACON, GARLIC AND SWEET ONIONS

WHOLE LEAF BASIL, OVEN ROASTED TOMATOES, GARLIC WHITE WINE BROTH \$12-

## CHEF'S SELECTIONS

### YELLOW FIN TUNA MELT

RUSTIC BREAD, CHEDDAR CHEESE, TOMATO, MAPLE SWEET POTATO FRIES \$12-

### PAN SEARED SEA SCALLOPS

BACON AND ROASTED TOMATO RISOTTO, SEAWEED SALAD, BALSAMIC GLAZE \$16

### VEGETABLE PASTA ALFREDO

MUSHROOM, ASPARAGUS, ROASTED TOMATO, RED PEPPERS \$10-

### GRILLED BEEF TENDERLOIN

SEASONED SEA SALT, WHITE SWEET POTATO PUREE, ASPARAGUS, CHIPOTLE BROWN SAUCE \$24-

### BBQ PULLED PORK SANDWICH

BRIOCHE ROLL, CHEDDAR CHEESE, FRENCH FRIES \$10-

### CORN FLAKE CRUSTED CRISPY FISH

LEMON TARRAGON TARTAR SAUCE, COLESLAW, HAND CUT FRENCH FRIES \$12-

### SANDWICH & SOUP

MUENSTER CHEESE, BACON & TOMATO, CHEF'S DAILY HOUSE MADE SOUP \$10-

### GRILLED TENDERLOIN CHOP SALAD

TOMATOES, CUCUMBERS, APPLES, BELL PEPPERS, BERKSHIRE BLUE, ARUGULA, RED WINE VINAIGRETTE \$12-

### GRILLED SCALLOP SALAD

OVEN ROASTED TOMATOES, BOSTON BIBB, GOAT CHEESE, MUSTARD DRESSING \$12-

### TENDERLOIN STEAK SANDWICH

CHEDDAR ASIAGO & PARMESAN CHEESES, ONIONS, PEPPERS, MUSHROOMS, FRIED COLORED POTATOES \$11-

### CRISPY ORIENTAL CHICKEN WRAP

MIXED GREENS SALAD, CHOPPED WALNUTS, SESAME DRESSING, GAUFRETTE POTATO CHIPS \$9-

### TERIYAKI SALMON COBB SALAD

MARINATED ARTICHOKE, EDAMAME, EGG, DICED TOMATOES, PULLED CROUTONS, WASABI SOY DRESSING \$14-

### SLOW ROASTED "SOUTH BEACH" CHICKEN LETTUCE WRAPS

BOSTON BIBB, CHIPOTLE RANCH, WALNUTS, GOAT CHEESE, DICED TOMATOES, CHILLED CUCUMBER SALAD \$9-

### BUFFALO CHICKEN MAC AND CHEESE

PEPPERED BACON, GRATED PARMESAN CHEESE \$10-

### LATT-A-BURGER

CHEDDAR, FRIED PICKLES, SWEET DIJON AIOLI, BRIOCHE ROLL, FRENCH FRIES \$12-

### GRILLED CHICKEN SANDWICH

GRILLED TOMATO, GREENS, CHIPOTLE AIOLI, SHALLOT JAM, COLESLAW, HAND CUT CAJUN FRENCH FRIES \$9-

### ROASTED VEGETABLE WRAP

PORTOBELLO MUSHROOMS, BABY SPINACH, ASPARAGUS, TOMATOES, CARAMELIZED ONIONS, GOAT CHEESE, HUMMUS, GAUFRETTE POTATO CHIPS \$9-

*CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS  
BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY*

**CHEF OWNED AND OPERATED**

1338 MEMORIAL AVE, WEST SPRINGFIELD MA 01089

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FEBRUARY 7, 2012

## LATTITUDE MARTINIS

### **HUCKLEBERRY COSMOPOLITAN**

44 NORTH HUCKLEBERRY VODKA  
WHITE CRANBERRY JUICE, COINTREAU

### **PINEAPPLE UPSIDE DOWN CAKE**

V-ONE VODKA, 3-OLIVES VANILLA VODKA,  
PINEAPPLE JUICE, GRENADINE

### **GRAPE CHAMPAGNE MARTINI**

3-OLIVES GRAPE, SPARKLING WINE,  
WHITE CRANBERRY JUICE

### **WHIP-IT GOOD MARTINI**

PINNACLE WHIP CREAM VODKA, FRESH BLOOD  
ORANGE JUICE, WHITE CRANBERRY JUICE

### **POMEGRANATE MARTINI**

V-ONE VODKA, POMEGRANATE JUICE, COINTREAU

### **WATERMELON COSMOPOLITAN**

3-OLIVES WATERMELON VODKA, MIDORI,  
CRANBERRY JUICE

### **SOUR PATCH KID MARTINI**

ABSOLUT BERRI ACAI VODKA,  
FRESH LEMON JUICE, SIMPLE SYRUP

### **TROPICAL MALIBU**

#### **MANGO MARTINI**

ABSOLUT MANGO VODKA, MALIBU RUM,  
CRANBERRY JUICE, PINEAPPLE JUICE

### **TATA-TINI**

SVEDKA CLEMENTINE VODKA, STRAWBERRY LIQUOR,  
WHITE CRANBERRY JUICE

### **MIAMI VICE**

BACARDI DRAGONBERRY RUM,  
BACARDI ROCK COCONUT RUM, STRAWBERRY  
PUREE, PINEAPPLE JUICE

### **GRAPEFRUIT MARTINI**

ABSOLUT RUBY RED VODKA, PINK GRAPEFRUIT JUICE,  
COINTREAU, FRESH LIME JUICE

## WHITE WINES BY THE GLASS

### **CHARDONNAY**

EVE, CHARLES SMITH WINES, MATTAWA, WASHINGTON, 2008 \$6-  
FOUR VINES "NAKED" UN-OAKED, SANTA BARBARA, CA, 2009 \$8-  
LA CREMA, MONTEREY, SANTA ROSA, CALIFORNIA, 2009 \$10-

### **SAUVIGNON BLANC**

WHITEHAVEN, MARLBOROUGH, NEW ZEALAND, 2010 \$8-  
KIM CRAWFORD, MARLBOROUGH, NEW ZEALAND, 2008 \$10-

### **RIESLING**

RELAX, SCHMITT SOHNE, MOSEL SAAR RUWER, GERMANY, 2010 \$6-  
KUNG FU GIRL, COLUMBIA VALLEY, WASHINGTON, 2010 \$7-

### **PINOT GRIGIO**

MEZZACORONA, TRENTO, ITALY, 2009 \$7-  
ERATH PINOT GRIS, DUNDEE, OREGON 2009 \$9-

## RED WINES BY THE GLASS

### **CABERNET SAUVIGNON**

AVALON, SONOMA COUNTY, CALIFORNIA, 2008 \$6-  
ROUTE STOCK, NAPA VALLEY, CALIFORNIA, 2008 \$10-  
STAG'S LEAP "ARTEMIS", NAPA VALLEY, CALIFORNIA, 2007 \$15-

### **MERLOT**

"THE VELVET DEVIL", CHARLES SMITH, WASHINGTON, 2009 \$9-

### **PINOT NOIR**

LINCOURT, SANTA BARBARA, CALIFORNIA, 2009 \$9-  
LA CREMA, SONOMA COAST, CALIFORNIA, 2009 \$13-

### **SHIRAZ / SYRAH**

CUPCAKE VINEYARDS, BAROSSA VALLEY, AUSTRALIA, 2009 \$8-  
6<sup>TH</sup> SENSE, CENTRAL VALLEY, CALIFORNIA, 2009 \$9-

### **ZINFANDEL**

SEVEN DEADLY ZINS, LODI, CALIFORNIA, 2008 \$8-

### **MALBEC**

RUTA 22, PATAGONIA, ARGENTINA, 2009 \$8-  
PAUL HOBBS, FELINO, MENDOZA, ARGENTINA, 2010 \$12-

### **SPECIAL REDS**

DARIEN RIOJA, CRIANZA, SPAIN, 2005 \$10  
PHANTOM, BOGLE VINEYARD, CLARKSBURG, CALIFORNIA, 2008 \$11-